

LUNCH

11AM - 2:30PM

SMALL PLATES

Jerk Wings ^{GF}	coconut & mango sauce, spice rubbed	15
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	16
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	15
Baked Crab Dip	artichoke, spinach, baked pita chips, smoked cheddar	19
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli	19
Baked Shrimp	wood-fired, jerk butter, coconut, pineapple, bell pepper, toasted baguette	18

SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 10 | shrimp 12 | Antarctic salmon* 18

Clam Chowder	cream, potato, bacon	cup 8	bowl 14
Seasonal Soup	spring vegetables, parmesan broth, chickpeas, lemon		cup 8
Garden Vegetable ^{GF}	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette		13
Provisional Greens	a salad that changes with the seasons at the farm, or...just because		14
Baby Kale Caesar*	aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish		14

FLATBREADS

Fig & Proscuitto	baby arugula, mozzarella, aged balsamic, parmesan	14
Seasonal	seared radicchio, whipped ricotta, apricots, pancetta, pecorino	15
The Daily Flatbread	ask your server about today's offering	15

SANDWICHES + MORE

SERVED WITH > choice of fries, chips, coleslaw, petite salad

Softshell Crab Sandwich	beer battered, tiger slaw, peanuts, lemongrass vinaigrette	19
Shrimp Po'Boy Panini	creole sauce, sauteed onion, & peppers, pepper jack, shredded lettuce and tomato	17
Moonrakers Burger*	local beef blend, pimento cheese, pickled green tomato, lettuce	18 dry-aged 20 add bacon \$3
Grilled Mahi Tacos	lime cole slaw, roasted salsa, cilantro, sour cream	18
Cunningham's Fish & Chips	beer-battered flounder, house-made tartar, french fries	19
Blackened Chicken Sandwich	lettuce, tomato, peppadew aioli, cheddar	16

A LA CARTE SIDES

Roasted Asparagus ^{GF}	lemon & herb butter, grated walnuts	9
Cheesy Grits ^{GF}	Anson Mills grits, cheddar, mascarpone	8
Coleslaw ^{GF}	carrot, cabbage, grated apple	6
Patatas Bravas	spiced fries, smoked paprika, bravas sauce	8
Sticky Sweet Potato Fries ^{GF}	golden raisin agrodolce, dill, pistachio	13

Thank you for dining with us! A 2.90% surcharge will be applied to all credit card purchases.

TACKING

2:30 - 4:20PM

SMALL PLATES

Clam Chowder	cream, potato, bacon	cup 8 bowl 14
Seasonal Soup	spring vegetables, parmesan broth, chickpeas, lemon	cup 8
Garden Vegetable ^{GF}	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette	13
Provisional Greens	a salad that changes with the seasons at the farm, or...just because	14
Baby Kale Caesar*	aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish	14
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	15
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli	19
Jerk Wings ^{GF}	coconut & mango sauce, spice rubbed	15
Baked Shrimp	wood-fired, jerk butter, coconut, pineapple, bell pepper, toasted baguette	18
Sticky Sweet Potato Fries ^{GF}	golden raisin agrodolce, dill, pistachio	13
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	16
Moonrakers Burger*	local beef blend, pimento cheese, pickled green tomato, lettuce, french fries	18 dry-aged 20 add bacon \$3
Cunningham's Fish & Chips	beer-battered flounder, house-made tartar, french fries, coleslaw	19
Seasonal Flatbread	seared radicchio, whipped ricotta, apricots, pancetta, pecorino	15
Blackened Chicken Sandwich	lettuce, tomato, peppadew aioli, cheddar, french fries	16



DINNER

5PM - CLOSE

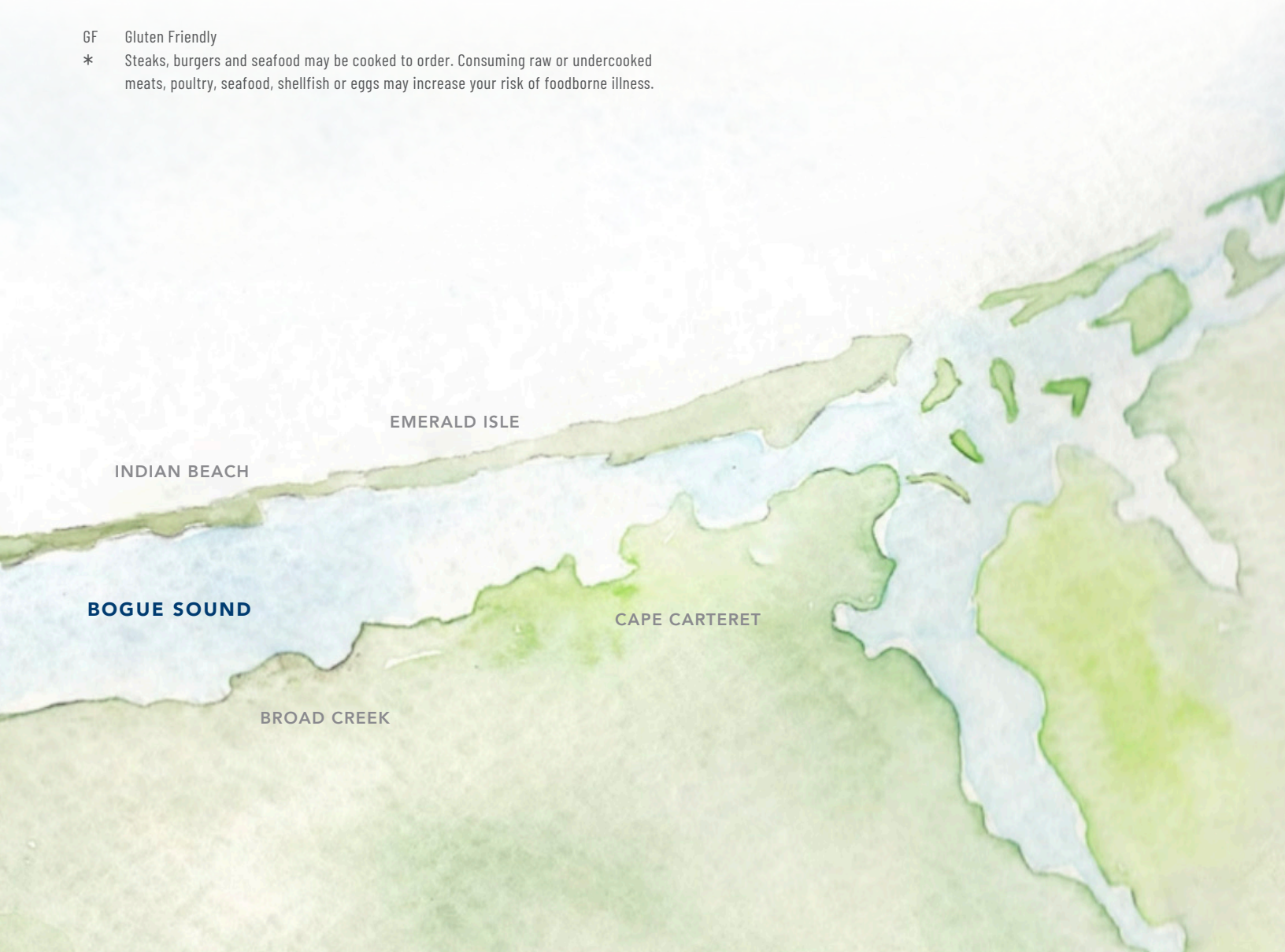
For full dinner menu please inquire with your server about dining room availability.

TO START OR TO SNACK

Seasonal Soup	spring vegetables, parmesan broth, chickpeas, lemon	cup 8
Clam Chowder	cream, potato, bacon	cup 8
Sticky Sweet Potato Fries ^{GF}	golden raisin agrodolce, dill, pistachio	13
Cheesy Grits ^{GF}	Anson Mills grits, cheddar, mascarpone	8
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	16
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	15
Jerk Wings ^{GF}	coconut & mango sauce, spice rubbed	15
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli	19
Seasonal Flatbread	seared radicchio, whipped ricotta, apricots, pancetta, pecorino	15

^{GF} Gluten Friendly

* Steaks, burgers and seafood may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BEVERAGES

BOTTLED

	ABV%	\$\$		ABV%	\$\$
Bitburger (Non-Alcoholic)	0.05	5	Michelob Ultra	4.2	7.5
Bold Rock Hard Cider	4.7	6	Miller Lite	4.2	6.5
Bud Light	4.2	6.5	Pacifico	4.5	7.5
Coors Light	4.2	6	Stella Artois	5.0	7.5
Corona Light	4.1	7.5	Topo Chico Hard Seltzer	4.5	7
Wicked Weed Pernicious IPA	7.3	8.5			

DRAFT

16oz pours

BOOMKICKER™

Our signature kölsch beer brewed exclusively for Moonrakers by Crystal Coast Brewing

Atlantic Beach, NC

ABV%	\$\$		ABV%	\$\$
5.5	9	R&D Seven Saturdays IPA	6.2	9
		Raleigh, NC		

WINE BY THE GLASS

Segura Viudas Cava Brut Rosé <i>Penedès, Spain (NV)</i>	10	Elouan Rosé <i>Oregon 2022</i>	10
Mionetto Brut Prosecco <i>Treviso, Italy (NV)</i>	10	Chateau d'Esclans Whispering Angel Rosé <i>Côtes de Provence, France 2022</i>	16
Matua Valley Sauvignon Blanc <i>Marlborough, New Zealand 2022</i>	10	Boen Pinot Noir <i>Monterey-Sonoma-Santa Barbara Counties, California 2022</i>	12
La Crema Sauvignon Blanc <i>Sonoma County, California 2022</i>	13	Planet Oregon Pinot Noir <i>Willamette Valley, Oregon 2021</i>	15
Bollini Vigneti delle Dolomiti Pinot Grigio <i>Trentino-Alto Adige, Italy 2022</i>	10	H3 Horse Heaven Hills <i>Washington 2019</i>	10
Erath Pinot Gris <i>Oregon, 2022</i>	11	Domaine Bousquet Malbec Reserve <i>Tupungato Valley, Argentina 2022</i>	10
SA Prüm Essence Riesling <i>Mosel, Germany 2021</i>	10	Poggio San Polo Rubio <i>Sangiovese, Merlot, Cabernet Franc, Tuscany, Italy 2022</i>	14
Louis Jadot Steel Chardonnay <i>Burgundy, France 2021</i>	11	Conundrum Red Blend <i>Zinfandel, Petite Sirah, Cabernet Sauvignon, California 2021</i>	10
Davis Bynum Chardonnay <i>Russian River Valley, California 2021</i>	13	Sean Minor Cabernet Sauvignon <i>Paso Robles, California 2021</i>	11
Moulin de Gassac Picpoul de Pinet <i>Piquepoul, Languedoc, France 2023</i>	10	Quilt Cabernet Sauvignon <i>Napa Valley, California 2021</i>	16
Val Delle Rose Litorale Vermentino Meremmma <i>Toscana, Italy 2021</i>	11	Taylor Late Bottled Vintage <i>Portugal 2013</i>	12

HANDCRAFTED COCKTAILS

This menu is a limited menu from our Moonrakers beverage book.

(Any handcrafted cocktail from our full beverage menu can be made upon request.)

Moonraker Mia Tia Malibu coconut rum, light and dark rum, pineapple juice, orange juice, black rum floater	11	Gin Refresher Tanqueray gin, soda water, lemon juice, honey simple, St. Germaine's	13
Pineapple Coconut Mojito Malibu coconut rum, black rum, muddled mint and lime, pineapple juice (<i>Award-winning recipe</i>)	12	Tequila Honeysuckle El Jimador tequila, honey, lime juice, soda water	11
Maritime Margarita With flavored: Blueberry Jalapeño Peach Mango add \$2 <i>Make it a top shelf margarita - add \$3.50</i> Código Blanco, Grand Marnier	13	Passionate Tango Under the Stars Malibu passion fruit, grapefruit	13
Beaufort-Breeze Absolut vodka, pineapple, cranberry	12	Bob's Love Malibu black, mango, pineapple, grenadine, blue, curacao	11



PRIVATE EVENTS

Introducing the Concorde Gallery, our 2nd floor dining and private event space perfect for your next special occasion accommodating up to 80 guests. From rehearsal dinners and smaller wedding receptions, to milestone birthday parties, corporate functions and holiday parties, you'll find the Concorde Gallery with its sweeping waterfront views and accompanying veranda will wow your guests. Our Moonrakers team will work closely with you to execute your vision of the perfect menu and service style for your event. Whether you are interested in cocktails and passed hors d'oeuvres or a multi-course dinner featuring gluten-friendly cuisine, Moonrakers' experienced staff looks forward to assisting you with your event to provide the ideal experience.

BOOK THE ENTIRE RESTAURANT

For larger events, Moonrakers also offers the possibility of exclusive use of the restaurant. Here we can accommodate hundreds of guests for inside dining and provide the full attention of our staff.



MOONRAKERS
COASTAL CUISINE  ROOFTOP DINING

326 Front St. | Beaufort, NC 28516
252.838.0083 | info@moonrakersbeaufort.com
MOONRAKERSBEAUFORT.COM