

SMALL PLATES

Fried Calamari	sweet and spicy thai chili sauce, coconut, lime aioli	17
Roasted Portobello	cashew cream, preserved lemon, kale & caper pistou, aged parmesan	16
Goat Cheese	brioche, walnuts, vegetable salad, tomato jam	17
Jerk Wings ^{GF}	coconut & mango sauce, spice-rubbed	15
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	15
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	14
Crab Cakes	succotash, pickled okra, romesco sauce	22
Baked Shrimp	wood fired, jerk butter, coconut, pineapple, bell pepper, toasted baguette	18
Seasonal Flatbread	olive oil, roasted garlic, confit chicken, corn, roasted pepper, fried okra, rouille sauce	15

SOUPS + SALADS

	ADD TO ANY SALAD > grilled chicken 9 shrimp 12 salmon* 18 crab cake 19	
Clam Chowder	cream, potato, bacon	cup 7 bowl 11
Gazpacho	summer vegetables, tomato, cucumber	cup 6
Provisional Greens	a salad that changes with the seasons at the farm or...just because	14
Garden Vegetable ^{GF}	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette	12
Baby Kale Caesar*	aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish	13
Cauliflower & Tabouleh	little gem lettuce, labne, garden vegetables	14

ENTREES

Fresh Catch*	locally caught, chef's daily preparation	Mkt
Roasted Eggplant	wood fired, peppadews, pine nuts, chevre, summer vegetables, currant & black garlic vinaigrette	25
Joyce Farms Chicken	corn maque choux, fried oysters, Carolina Gold rice, pickled okra	28
"60 South" Salmon*	green harissa, roasted zucchini, corn risotto, green onion	37
Blackened Grouper ^{GF}	clams, fennel hash, roasted tomato, saffron cream	Mkt
Shrimp & Grits	Anson Mills grits, andouille, low country gravy	28
New York Strip* ^{GF}	Revier Cattle company 12oz strip, demi-glace, broccolini, roasted garlic mashed potato au gratin	Mkt
Bouillabaisse	confit fennel, peppers, cippolini, baguette, rouille	36

A LA CARTE SIDES

Cheesy Grits ^{GF}	Anson Mills grits, cheddar, mascarpone	8
Grilled Broccolini	rosemary & almond gremolata, pecorino, long pepper	9
Mashed Potato au gratin ^{GF}	roasted garlic, aged cheddar	9
Summer Succotash	new potato, pickled okra, romesco	9
Truffle Fries	truffle oil, aged parmesan, pickled peppercorn aioli	11
Hushpuppies	sorghum butter	8
Conch Fritters	corn, elote sauce	10

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.

05/22

N 34° 43' 2.1936" W

76° 40' 0.4656" W

MOONRAKERS

COASTAL CUISINE ROOFTOP DINING