

LUNCH

11AM - 2:30PM

SMALL PLATES

Jerk Wings	coconut & mango sauce, spice rubbed	16
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	17
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	17
Crab Cakes	succotash, dilly beans, jalapeño aioli	23
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli	22
Baked Shrimp	wood fired, jerk butter, coconut, pineapple, bell pepper, toasted baguette	20

SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 11 | shrimp 13 | salmon* 20

Clam Chowder	cream, potato, bacon	cup 8	bowl 14
Seasonal Soup	chef's whim	cup 7	
Garden Vegetable ^{GF}	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette		15
Provisional Greens	a salad that changes with the seasons at the farm or...just because		16
Baby Kale Caesar*	aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish		17
Tomato & Burrata	baby arugula, sauce vierge, basil pistou, almonds, crostini, speck		18

FLATBREADS

Fig & Proscuitto	baby arugula, mozzarella, aged balsamic, parmesan	17
Seasonal	ratatouille vegetables, marinara, confit garlic, micro basil	17
The Daily Flatbread	ask your server about today's offering	Mkt

SANDWICHES + MORE

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

Maine Lobster Roll	lobster salad, chives, new england style bun	Mkt
Grilled Fish Sandwich	caribbean spiced pompano, tamarind relish, lettuce, tomato	27
Moonrakers Burger*	local beef blend, pimento cheese, pickled green tomato, lettuce	20 dry aged 22 add bacon \$3
Bourbon Street Panini	cajun chicken, tasso ham, pepper jack cheese, onions & peppers	21
Grilled Mahi Tacos	lime cole slaw, roasted salsa, cilantro, sour cream	21
Softshell Sandwich	creole remoulade, shredded lettuce, tomato	22
Cunningham's	beer-battered flounder, house-made tartar, french fries	22
Fish & Chips		

A LA CARTE SIDES

Succotash ^{GF}	fingerling potato, dilly beans, jalapeño aioli	10
Cheesy Grits ^{GF}	Anson Mills grits, cheddar, mascarpone	9
Coleslaw ^{GF}	carrot, cabbage, grated apple	6
Truffle Fries	truffle oil, aged parmesan, chives	18
Sweet Potato	fermented bean & black pepper sauce, toasted peanuts, parsley	12
Hushpuppies	sorghum butter	10
Pasta Salad		7

TACKING

2:30 - 4:20PM

SMALL PLATES

Clam Chowder	cream, potato, bacon	cup 8	bowl 14
Seasonal Soup	chef's whim		cup 7
Garden Vegetable ^{GF}	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette		15
Baby Kale Caesar*	aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish		17
Provisional Greens	a salad that changes with the seasons at the farm or...just because		16
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread		17
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli		22
Jerk Wings	coconut & mango sauce, spice rubbed		16
Baked Shrimp	wood fired, jerk butter, coconut, pineapple, bell pepper, toasted baguette		20
Truffle Fries	truffle oil, aged parmesan, pickled peppercorn aioli		18
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips		17
Moonrakers Burger*	local beef blend, pimento cheese, lettuce, pickled green tomato, served with french fries or chips	20 dry aged	22 add bacon \$3
Cunningham's Fish & Chips	beer battered flounder, house made tartar, french fries, coleslaw		22
Seasonal Flatbread	ratatouille vegetables, marinara, confit garlic, micro basil		17
Chicken Salad Wrap	french curry, grapes, almonds, spring mix, served with french fries or chips		19
Maine Lobster Roll	lobster salad, chives, new england style bun		Mkt



DINNER

5PM - CLOSE

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

TO START OR TO SNACK

Clam Chowder	cream, potato, bacon	cup 8	bowl 14
Seasonal Soup	chef's whim		cup 7
Coctel de Camarones	shrimp, tomato gazpacho, avocado, picual olive oil, cilantro, fried saltines		16
Pimento Cheese ^{GF}	sweet pepper relish, celery sticks		9
Cheese & Charcuterie	artisan cheese, salumi, accoutrements		24
Truffle Fries	truffle oil, aged parmesan, chives		18
Cheesy Grits ^{GF}	Anson Mills grits, cheddar, mascarpone		9
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips		17
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread		17
Jerk Wings	coconut & mango sauce, spice rubbed		16
Fried Calamari	sweet and spicy thai chili sauce, coconut, lime aioli		22
Seasonal Flatbread	ratatouille vegetables, marinara, confit garlic, micro basil		17
Steak Nachos	corn relish, salsa verde, ricotta salata, avocado		24

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.

05/25



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 R&D
Raleigh, NC

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

WINE

	Glass	Bottle		Glass	Bottle
Domaine Bousquet Malbec Reserve <i>Tupungato Valley, Argentina 2022</i>	10	30	La Crema Pinot Gris <i>Monterey, California 2023</i>	13	40
Segura Viudas Cava Brut Rosé <i>Penedès, Spain (NV)</i>	10	30	Boen Pinot Noir <i>Monterey-Sonoma -Santa Barbara Counties, California 2023</i>	12	42
Stoneleigh Sauvignon Blanc <i>Marlborough, New Zealand 2023</i>	12	31	Quilt Threadcount <i>California (NV)</i>	12	44
Sean Minor Cabernet Sauvignon <i>Paso Robles, California 2021</i>	11	34	Davis Bynum Chardonnay <i>Russian River Valley, California 2022</i>	13	46
Mionetto Brut Prosecco <i>Treviso, Italy (NV)</i>	10	35	Diatom Bar-M Chardonnay <i>Santa Barbara, California 2023</i>	13	47
Moulin de Gassac Picpoul de Pinet <i>Languedoc, France 2024</i>	10	35	Planet Oregon Pinot Noir <i>Willamette Valley, Oregon 2023</i>	15	51
Elouan Rosé <i>Oregon 2023</i>	11	36	Chateau d'Esclans Whispering Angel Rosé <i>Côtes de Provence, France 2023</i>	16	51
Santa Cristina Pinot Grigio <i>Delle Venezie, Italy 2023</i>	11	36	Antinori Villa Toscana Red <i>Tuscany, Italy 2021</i>	14	52
Justin Sauvignon Blanc <i>Central Coast, California 2023</i>	13	37	Belle Glos Balade Pinot Noir <i>Sta. Rita Hill, California 2023</i>	17	56
Val Delle Rose Litorale Vermentino Maremma <i>Toscana, Italy 2023</i>	11	40	Quilt Cabernet Sauvignon <i>Napa Valley, California 2022</i>	16	62

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 Mai-Tai Malibu coconut rum, light and dark rum, pineapple juice, orange juice, black rum floater	12	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>	14	Tequila Honeysuckle El Jimador tequila, honey, lime juice, soda water	13
Maritime Margarita <i>Make it a top shelf margarita - add \$3.50</i> Código Blanco, Grand Marnier	14	Passionate Tango Under the Stars Malibu passion fruit, grapefruit	13
Beaufort-Breeze Absolut vodka, pineapple, cranberry	13	Bob's Love Malibu black, mango, pineapple, grenadine, blue curacao	11