

LUNCH

11AM - 2:30PM

SMALL PLATES

Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	19
Jerk Wings	coconut & mango sauce, spice-rubbed	16
Tuna Stack*	citrus ponzu, spicy avocado crema, crispy strings	19
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli	22
Baked Shrimp	wood-fired, jerk butter, coconut, pineapple, bell peppers, toasted baguette	22
Crab Cakes	succotash, dilly beans, jalapeño aioli	27

SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 12 | shrimp 14 | salmon* 23

Clam Chowder	cream, potato, bacon	cup 9	bowl 16
Seasonal Soup	chef's whim		Mkt
Garden Vegetable ^{GF}	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette		16
Provisional Greens	a salad that changes with the seasons at the farm or... just because		17
Baby Kale Caesar*	aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, togarashi cashews		18
Squash & Burrata	roasted courgettes, basil pistou, crostini, aged balsamic		19

FLATBREADS

Fig & Prosciutto	baby arugula, mozzarella, aged balsamic, parmesan	18
Seasonal	grilled corn, bell peppers, mozzarella, fried okra, country ham, rouille	18
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*	pompano, piccalilli, lettuce, lemon aioli		28
Moonrakers Burger*	local beef blend, pimento cheese, pickled green tomato, lettuce	22 dry aged	27 add bacon \$3
Jerk Pork Panini	jerk marinated, jamaican slaw		23
Grilled Mahi Tacos	lime coleslaw, roasted salsa, cilantro, sour cream		22
Softshell Sandwich	cajun-dusted, peppers, onion, cajun aioli		24
Cunningham's Fish & Chips	beer-battered flounder, house-made tartar, french fries		24

A LA CARTE SIDES

Succotash ^{GF*}	fingerling potato, dilly beans, jalapeño aioli	12
Cheesy Grits ^{GF}	Anson Mills grits, cheddar, mascarpone	9
Coleslaw ^{GF}	carrot, cabbage, grated apple	7
Seasonal Vegetables ^{GF}	roasted local vegetables, currants & black garlic vinaigrette, pine nuts	12
Za'atar Fries	kalamata olives, harissa aioli, crumbled feta	15
Hushpuppies	sorghum butter	11
Pasta Salad		7

TACKING

2:30 - 4:20PM

SMALL PLATES

Clam Chowder	cream, potato, bacon	cup 9	bowl 16
Seasonal Soup	chef's whim		Mkt
Garden Vegetable ^{GF}	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette		16
Baby Kale Caesar*	aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, togarashi cashews		18
Provisional Greens	a salad that changes with the seasons at the farm or... just because		17
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread		19
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 peppers, toasted baguette		22
Za'atar Fries	kalamata olives, harissa aioli, crumbled feta		15
Tuna Stack*	citrus ponzu, spicy avocado crema, crispy strings		19
Maine Lobster Roll	lobster salad, chives, new england-style bun		Mkt
Moonrakers Burger*	local beef blend, pimento cheese, lettuce, pickled green tomato, served with french fries or chips	22 dry aged	27 add bacon \$3
Cunningham's Fish & Chips	beer-battered flounder, house-made tartar, french fries, coleslaw		24
Seasonal Flatbread	grilled corn, bell peppers, mozzarella, fried okra, country ham, rouille		18
Chicken Salad Wrap	french curry, grapes, almonds, spring mix, served with french fries or chips		19



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 9	bowl 16
Seasonal Soup	chef's whim		Mkt
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
Za'atar Fries	kalamata olives, harissa aioli, crumbled feta		15
Cheesy Grits ^{GF}	Anson Mills grits, cheddar, mascarpone		9
Tuna Stack*	citrus ponzu, spicy avocado crema, crispy strings		19
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread		19
Jerk Wings	coconut & mango sauce, spice-rubbed		16
Fried Calamari	sweet and spicy thai chili sauce, coconut, lime aioli		22
Seasonal Flatbread	grilled corn, bell peppers, mozzarella, fried okra, country ham, rouille		18
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.

05/26



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	9	Blue Moon	5.4	7.5
Guinness	4.2	7.5	Modelo	4.4	7.5
Mother Earth Long Weekend	6.5	8.5	PBR	4.5	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	Boen Pinot Noir <i>Monterey-Sonoma -Santa Barbara Counties, California 2023</i>	12	42
Segura Viudas Cava Brut Rosé <i>Penedès, Spain (NV)</i>	10	30	Quilt Threadcount <i>California (NV)</i>	12	44
Stoneleigh Sauvignon Blanc <i>Marlborough, New Zealand 2023</i>	14	41	Davis Bynum Chardonnay <i>Russian River Valley, California 2022</i>	13	46
Sean Minor Cabernet Sauvignon <i>Paso Robles, California 2021</i>	11	34	Diatom Bar-M Chardonnay <i>Santa Barbara, California 2023</i>	13	47
Mionetto Brut Prosecco <i>Treviso, Italy (NV)</i>	11	35	Planet Oregon Pinot Noir <i>Willamette Valley, Oregon 2023</i>	15	51
Moulin de Gassac Picpoul de Pinet <i>Languedoc, France 2024</i>	10	35	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
Tormaresca Calafuria Rosé <i>Puglia, Italy 2024</i>	12	45	Quilt Cabernet Sauvignon <i>Napa Valley, California 2022</i>	16	62
La Crema Pinot Gris <i>Monterey, California 2023</i>	13	40	Mionetto Brut Prosecco 0% (Non-Alcoholic) <i>Treviso, Italy (NV)</i>	11	

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