

SMALL PLATES

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| Fried Calamari | sweet and spicy thai chili sauce, coconut, lime aioli | 21 |
| Roasted Baby Carrots | herbed yogurt, honey, toasted sunflower seeds, chermoula | 14 |
| Sweet Potato | fermented bean & black pepper sauce, toasted peanuts, parsley | 11 |
| Jerk Wings | coconut & mango sauce, spice-rubbed | 16 |
| Tuna Poke* | toasted nori vinaigrette, avocado mousse, wonton chips | 16 |
| Whipped Feta | roasted grapes, oregano, honey, cracked black pepper, grilled pita bread | 16 |
| Crab Cakes | succotash, pickled okra, romesco sauce | 22 |
| Baked Shrimp | wood fired, jerk butter, coconut, pineapple, bell pepper, toasted baguette | 19 |
| Seasonal Flatbread | zucchini, fried okra, roasted pepper, garlic confit, sauce rouille, mozzarella | 15 |

SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 10 | shrimp 12 | salmon* 20

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|--------------------------------|--|---------------|
| Clam Chowder | cream, potato, bacon | cup 8 bowl 14 |
| Seasonal | chef's whim | cup 7 |
| Provisional Greens | a salad that changes with the seasons at the farm or...just because | 15 |
| Garden Vegetable ^{GF} | mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette | 13 |
| Baby Kale Caesar* | aged parmesan, yellow pepper, cipollini onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish | 15 |
| Cobb "esque" | country ham & corn relish, avocado, cippolini onion, green beans, fried butter beans, smokey ranch dressing | 16 |

ENTREES

| | | |
|-------------------------------------|---|-----|
| Fresh Catch* | chef's daily preparation | Mkt |
| Wood Fired Vegetables ^{GF} | seasonal vegetables, peppadews, goat cheese, pinenuts, currant & black garlic vinaigrette | 25 |
| Seared Scallops | maque choux, cherry tomato, tasso ham, carolina gold rice, fried oysters | 48 |
| Blackened Grouper ^{GF} | clams, fennel hash, roasted tomato, saffron cream | Mkt |
| Shrimp & Grits | Anson Mills grits, andouille, low country gravy | 26 |
| New York Strip* | local North Carolina 12oz strip, chimichurri, potato & broccoli gratin, Thomasville Tomme | 52 |
| Fisherman's Seafood Stew | caramelized fennel, fingerling potato, peppers, toasted baguette | 34 |
| Grilled Mahi | caribbean spiced, fried plantains, red beans & rice, roasted carrot, coconut curry | 37 |

A LA CARTE SIDES

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|-------------------------------------|--|----|
| Cheesy Grits ^{GF} | Anson Mills grits, cheddar, mascarpone | 8 |
| Broccoli & Potato Gratin | Thomasville Tomme, long pepper | 10 |
| Truffle Fries | truffle oil, aged parmesan, chives | 17 |
| Fireside Fries | lemon aioli, spices | 8 |
| Succotash ^{GF} | romesco sauce, pickled okra, new potato | 9 |
| Grilled Baby Broccoli ^{GF} | za'atar spice, garlic oil, Calabrian chili | 9 |
| Hushpuppies | sorghum butter | 8 |

Thank you for dining with us! A 3% surcharge will be applied to all credit card purchases.

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.

05/24

34° 43' 2.1936" N

76° 40' 0.4656" W

MOONRAKERS

COASTAL CUISINE ROOFTOP DINING