



34° 43' 2.1936" N

76° 40' 0.4656" W

## 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 <sup>GF</sup>	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 Fish & Chips	beer-battered flounder, house-made tartar, french fries	22

## A LA CARTE SIDES

Succotash <sup>GF</sup>	fingerling potato, dilly beans, jalapeño aioli	10
Cheesy Grits <sup>GF</sup>	Anson Mills grits, cheddar, mascarpone	9
Coleslaw <sup>GF</sup>	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

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.

05/25

