

SMALL PLATES

Wood-Fired Octopus ^{GF}	romesco, potato bravas, kale, marcona almonds	18
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	19
Jerk Wings	coconut & mango sauce, spice-rubbed	16
Seasonal Flatbread	grilled corn, bell peppers, mozzarella, fried okra, country ham, rouille	18
Fried Calamari	sweet and spicy thai chili sauce, coconut, lime aioli	22
Tuna Stack*	citrus ponzu, spicy avocado crema, crispy strings	19
Crab Cakes	succotash, dilly beans, jalapeño aioli	27
Baked Shrimp	wood-fired, jerk butter, coconut, pineapple, bell peppers, toasted baguette	22

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
Provisional Greens	a salad that changes with the seasons at the farm or... just because	17
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
Squash & Burrata	roasted courgettes, basil pistou, crostini, aged balsamic	19

ENTREES

Fresh Catch*	chef's daily preparation	Mkt
Seasonal Vegetables ^{GF}	heirloom risotto, tomato, corn, goat gouda cheese, roasted courgettes	25
Grilled Mahi	caribbean-spiced, fried plantains, red beans & rice, roasted carrot, coconut curry, mango salsa	44
60 South Salmon*	baba ghanoush, blistered shishito & cherry tomatoes, roasted eggplant, chili crisp	36
Shrimp & Grits	Anson Mills grits, andouille, lowcountry gravy	29
Grilled Steak*	local North Carolina beef, chimichurri, broccoli & potato gratin	Mkt
Blackened Grouper ^{GF}	clams, fennel hash, roasted tomato, saffron cream	Mkt
Fisherman's Seafood Stew	peppers, cipollini onion, fingerling potato, kale, fennel, toasted baguette, rouille	37

A LA CARTE SIDES

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

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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.

05/26

34° 43' 2.1936" N

76° 40' 0.4656" W

MOONRAKERS

COASTAL CUISINE ROOFTOP DINING

