

DINNER



SMALL PLATES

Crab Cake*	pan seared, corn succotash, hominy, pickled okra, red pepper romesco	16
Confit Wings GF	jerk spice rub, mango sauce	11
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	13
Whipped Feta GF	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	10
Fried Calamari	cherry pepper sofrito, parmesan aioli, lemon	14
Seasonal Flatbread	olive oil, roasted garlic, corn, red peppers, fried okra, sauce rouille	13
Baked Shrimp GF	wood fired, jerk seasoned butter, pineapple, bell pepper, toasted coconut served with toasted baguette	16
Fried Oysters	black-eyed pea salad, bacon vinaigrette, creole remoulade, harlowe custom microgreens	15
Mussels Mariniere GF	white wine, cherry tomatoes, hot sauce, grilled baguette, sauce rouille	13

SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 8 | shrimp 12 | crab cake 14

Clam Chowder	cream, potato, bacon	cup 6	bowl 9
Gazpacho GF	summer vegetables, tomato, cucumber		cup 6
Baby Arugula GF	shaved fennel, marcona almonds, mint, watermelon, ricotta salata cheese, pomegranate vinaigrette		12
Garden Vegetable GF	mesclun greens, shaved seasonal vegetables, cherry tomato, lemon vinaigrette		9
Tomato Caprese GF	burrata cheese, basil pistou, aged balsamic		14
Baby Kale Caesar	aged parmesan, yellow pepper, shaved onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish		11

ENTREES

Shrimp & Grits	grilled local shrimp, anson mills grits, low country style sauce	28
Blackened Grouper GF	clams, fennel & potato hash, roasted roma tomato, saffron cream sauce	Mkt
Grilled Local Wahoo GF	carolina gold rice, corn maque choux, tasso ham, shaved zucchini	29
Salmon Puttanesca*	wood fired, herbed couscous, broccoli florets, olive tapenade, fried capers, marcona almonds	26
N.Y. Strip Loin* GF	revier cattle premium reserve black angus, garlic mashed potato au gratin, roasted baby carrots, charred shallot chimichurri	35
Joyce Farms Chicken GF	tahini marinated eggplant, cauliflower, sweet potato, pepperade relish, pistachios	26
Fresh Catch*	locally caught, chef's daily preparation	Mkt
Potato Gnocchi	tomato sauce, parmigiano-reggiano, basil	21
Ratatouille		
Summer Vegetables GF	wood fire roasted, peppadew peppers, roasted cherry tomato, currant & black garlic vinaigrette, goat lady dairy cheese, toasted pine nuts	22

A LA CARTE SIDES

Conch Fritters	jalapeño, corn, dipping sauce	6
Succotash GF	hominy, green beans, red pepper romesco sauce	5
Cheesy Grits GF	anson mills grits, cheddar, mascarpone	6
Corn on the Cobb GF	north carolina local, grilled, mexican street corn butter	4
Parmesan Fries	herbs, sriracha ketchup	6
Broccolini GF	wood fired, parmigiano-reggiano, roasted garlic	6

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.

N 34° 43' 2.1936" N

76° 40' 0.4656" W

MOONRAKERS

COASTAL CUISINE ROOFTOP DINING

