



MOONRAKERS

# Tacking Menu

Tacking means changing the direction (or tack) of a sailboat by turning the bow of the boat up through the wind. Our tacking menu allows us to offer continued food service as we switch from lunch to dinner service.

## LIGHT PLATES

Clam Chowder	cream, potato, bacon	cup 6	bowl 9
Gazpacho <sup>GF</sup>	cucumber, yogurt, horseradish		cup 6
Whipped Feta <sup>GF</sup>	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread		9
Fried Calamari	cherry pepper sofrito, parmesan aioli, lemon		13
Hummus <sup>GF</sup>	vegetable crudité, pickled shallot, olive tapenade, smoked paprika, pine nuts, grilled pita bread		9
Confit Wings <sup>GF</sup>	jerk spice rub, mango sauce		10
Parmesan Fries	herbs, sriracha ketchup		5
Baked Shrimp <sup>GF</sup>	wood fired, jerk seasoned butter, pineapple, bell pepper, toasted coconut served with toasted baguette		16
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips		13
Chicken Salad Wrap	vadouvan spiced chicken, grapes, celery, almonds		11
Cunningham's Fish & Chips	beer battered flounder, house made tarter, french fries		18
"Coctel de Camarones" <sup>GF</sup>	local shrimp, avocado, tomato "coctel" sauce, saltine crackers		14
Seasonal Flatbread	spring peas, preserved lemon, mint and arugula pistou, country ham		13

AVAILABLE ON OUR SKY DECK  
AND IN ALL OTHER DINING AREAS FROM 2:30-5PM

GF Gluten Friendly

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

