

LUNCH

11AM - 2:30PM

SMALL PLATES

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
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli	21
Baked Shrimp	wood fired, jerk butter, coconut, pineapple, bell pepper, toasted baguette	19
Sweet Potato	fermented bean & black pepper sauce, toasted peanuts, parsley	11

SOUPS + SALADS

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

Clam Chowder	cream, potato, bacon	cup 8	bowl 14
Seasonal	chef's whim	cup 7	
Garden Vegetable ^{GF}	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette		13
Provisional Greens	a salad that changes with the seasons at the farm or...just because		14
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, green beans, fried butter beans, smokey ranch dressing		16

FLATBREADS

Fig & Proscuitto	baby arugula, mozzarella, aged balsamic, parmesan	15
Seasonal	zucchini, fried okra, roasted pepper, garlic confit, sauce rouille, mozzarella	15
The Daily Flatbread	ask your server about today's offering	15

SANDWICHES + MORE

SERVED WITH > choice of fries, chips, coleslaw, petite salad, pasta salad

Maine Lobster Roll	lobster salad, chives, new england style bun	29
Blackened Chicken	lettuce, tomato, cheddar, peppadew aioli	17
Moonrakers Burger*	local beef blend, pimento cheese, pickled green tomato, lettuce	19 dry aged 21 add bacon \$3
Cuban Panini	sliced ham, braised pork, swiss, mustard, pickles, mojo	19
Grilled Mahi Tacos	lime cole slaw, roasted salsa, cilantro, sour cream	18
Softshell Sandwich	creole remoulade, shredded lettuce, tomato	19
Cunningham's Fish & Chips	beer battered flounder, house made tartar, french fries	19

A LA CARTE SIDES

Succotash ^{GF}	romesco sauce, pickled okra, new potato	9
Cheesy Grits ^{GF}	Anson Mills grits, cheddar, mascarpone	8
Cole Slaw ^{GF}	carrot, cabbage, grated apple	6
Truffle Fries	truffle oil, aged parmesan, chives	17
Fireside Fries	lemon aioli, spices	8
Pasta Salad		7

TACKING

2:30 - 4:20PM

SMALL PLATES

Clam Chowder	cream, potato, bacon	cup 8	bowl 14
Seasonal	chef's whim		cup 7
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
Provisional Greens	a salad that changes with the seasons at the farm or...just because		14
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread		16
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli		21
Jerk Wings	coconut & mango sauce, spice rubbed		16
Baked Shrimp	wood fired, jerk butter, coconut, pineapple, bell pepper, toasted baguette		18
Truffle Fries	truffle oil, aged parmesan, pickled peppercorn aioli		17
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips		16
Moonrakers Burger*	local beef blend, pimento cheese, lettuce, pickled green tomato served with french fries or potato chips	19 dry aged	21 add bacon \$3
Cunningham's Fish & Chips	beer battered flounder, house made tartar, french fries		19
Seasonal Flatbread	zucchini, fried okra, roasted pepper, garlic confit, sauce rouille, mozzarella		15
Chicken Salad Wrap	french curry, grapes, walnuts, spring mix served with french fries or chips		16
Maine Lobster Roll	lobster salad, chives, new england style bun		29



DINNER

5PM - CLOSE

For full dinner menu please inquire with your server about dining room availability.

TO START OR TO SNACK

Clam Chowder	cream, potato, bacon	cup 8	bowl 14
Seasonal	chef's whim		cup 7
Coctel de Camarones	shrimp, tomato gazpacho, avocado, picual olive oil, cilantro, fried saltines		13
Pimento Cheese ^{GF}	sweet pepper relish, celery sticks		9
Housemade Hummus	black-eyed peas, chili crunch, pita bread, carrot sticks		10
Truffle Fries	truffle oil, aged parmesan, chives		17
Cheesy Grits ^{GF}	Anson Mills grits, cheddar, mascarpone		8
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips		16
Whipped Feta	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread		16
Jerk Wings	coconut & mango sauce, spice rubbed		16
Fried Calamari	sweet and spicy thai chili sauce, coconut, lime aioli		21
Seasonal Flatbread	zucchini, fried okra, roasted pepper, garlic confit, sauce rouille, mozzarella		15
Pork Rinds	gochujang bbq		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.

05/24



BEVERAGES

BOTTLED

	ABV%	\$\$		ABV%	\$\$
Bitburger (Non-Alcoholic)	0.05	5	Michelob Ultra	4.2	7.5
Bold Rock Hard Cider	4.7	6	Miller Lite	4.2	6.5
Bud Light	4.2	6.5	Pacifico	4.5	7.5
Coors Light	4.2	6	Stella Artois	5.0	7.5
Corona Light	4.1	7.5	Topo Chico Hard Seltzer	4.5	7
Wicked Weed Pernicious IPA	7.3	8.5			

DRAFT

16oz pours

BOOMKICKER™

Our signature kölsch beer brewed exclusively for Moonrakers by Crystal Coast Brewing Atlantic Beach, NC

	ABV%	\$\$		ABV%	\$\$
	5.5	9	R&D Seven Saturdays IPA Raleigh, NC	6.2	9

WINE BY THE GLASS

Segura Viudas Cava Brut Rosé <i>Penedès, Spain (NV)</i>	10	Elouan Rosé <i>Oregon 2022</i>	10
Mionetto Brut Prosecco <i>Treviso, Italy (NV)</i>	10	Chateau d'Esclans Whispering Angel Rosé <i>Côtes de Provence, France 2022</i>	16
Matua Valley Sauvignon Blanc <i>Marlborough, New Zealand 2022</i>	10	Boen Pinot Noir <i>Monterey-Sonoma-Santa Barbara Counties, California 2022</i>	12
La Crema Sauvignon Blanc <i>Sonoma County, California 2022</i>	13	Planet Oregon Pinot Noir <i>Willamette Valley, Oregon 2021</i>	15
Bollini Vigneti delle Dolomiti Pinot Grigio <i>Trentino-Alto Adige, Italy 2022</i>	10	H3 Horse Heaven Hills <i>Washington 2019</i>	10
Erath Pinot Gris <i>Oregon, 2022</i>	11	Domaine Bousquet Malbec Reserve <i>Tupungato Valley, Argentina 2022</i>	10
SA Prüm Essence Riesling <i>Mosel, Germany 2021</i>	10	Poggio San Polo Rubio <i>Sangiovese, Merlot, Cabernet Franc, Tuscany, Italy 2022</i>	14
Louis Jadot Steel Chardonnay <i>Burgundy, France 2021</i>	11	Conundrum Red Blend <i>Zinfandel, Petite Sirah, Cabernet Sauvignon, California 2021</i>	10
Davis Bynum Chardonnay <i>Russian River Valley, California 2021</i>	13	Sean Minor Cabernet Sauvignon <i>Paso Robles, California 2021</i>	11
Moulin de Gassac Picpoul de Pinet <i>Piquepoul, Languedoc, France 2023</i>	10	Quilt Cabernet Sauvignon <i>Napa Valley, California 2021</i>	16
Val Delle Rose Litorale Vermentino Meremna <i>Toscana, Italy 2021</i>	11	Taylor Late Bottled Vintage <i>Portugal 2013</i>	12

HANDCRAFTED COCKTAILS

This menu is a limited menu from our Moonrakers beverage book.

(Any handcrafted cocktail from our full beverage menu can be made upon request.)

Moonraker Mai-Tai Malibu coconut rum, light and dark rum, pineapple juice, orange juice, black rum floater	11	Gin Refresher Tanqueray gin, soda water, lemon juice, honey simple, St. Germaine's	13
Pineapple Coconut Mojito Malibu coconut rum, black rum, muddled mint and lime, pineapple juice (<i>Award-winning recipe</i>)	12	Tequila Honeysuckle El Jimador tequila, honey, lime juice, soda water	11
Maritime Margarita With flavored: Blueberry Jalapeño Peach Mango add \$2 Make it a top shelf margarita - add \$3.50 Código Blanco, Grand Marnier	13	Passionate Tango Under the Stars Malibu passion fruit, grapefruit	13
Beaufort-Breeze Absolut vodka, pineapple, cranberry	12	Bob's Love Malibu black, mango, pineapple, grenadine, blue curacao	11