

# FIRST BITES

CRAWFISH ALLIGATOR CHEESECAKE .....	9
This Louisiana classic is savory and creamy! Loaded with fresh crawdaddies, alligator, and veggies. Served hot with a Creole mustard sauce.	
BACON WRAPPED SCALLOPS .....	11
Fresh VA scallops wrapped in bacon and grilled. Served with our house made pineapple salsa.	
SEAFOOD QUESADILLA .....	10
Stuffed with shrimp, crab, caramelized onions and slow roasted red peppers. Drizzled with cilantro sour cream.	
CALAMARI .....	10
Flash fried and served on a bed of seaweed salad. Drizzled with a sweet Asian chili sauce.	
CRAB DIPPER .....	10
Our secret crab dip recipe! Full of lump crabmeat and served piping hot.	
BLUE CRABCAKE .....	10
We loaded them with sweet lump blue crabmeat, and left out the filler! This is a real deal!	
SHRIMP COCKTAIL .....	9
Seven fresh gulf shrimp, chilled and served with our house made cocktail sauce.	
SEARED TUNA BITES* .....	10
Sesame crusted Ahi tuna, perfectly seared and topped with a rich and creamy sesame sauce.	
STUFFED MUSHROOMS .....	9
Fresh button mushrooms filled with lump crabmeat and topped with breadcrumbs.	
GREAT WHITE BITES .....	9
Fresh chunks of whitefish, sautéed in butter, white wine, and pine nuts.	
QUARTER MOON* .....	3
Raw oyster on a saltine cracker with jalapeno, horseradish, black pepper, and hot sauce. Eat 4 and earn a white Full Moon t-shirt, 5 for a color and 6 for a tye-dye!	

# SOUPS AND SALADS

Salad Dressings: Balsamic Vinaigrette, Blue Cheese, Thousand Island, Raspberry Vinaigrette, Italian, Ranch, Honey Mustard, Sesame Ginger	
FRIED OYSTER SALAD	SALMON SALAD
Mixed greens topped with swiss cheese, bacon bits, and of course fried oysters.	Mixed greens and all of the goodies! Topped with Fresh Atlantic Salmon, rolled in breadcrumbs for that extra crunch.
12	12
HOUSE SALAD	SOUP OF THE DAY, ASK YOUR SHUCKER!
5	MARKET PRICE
with chicken or shrimp	
11	

# OYSTERS

FRESH OYSTERS* .....	market price
1/2 peck or whole peck, shucked at the bar and served on the half shell.	
MOON ROCKERS .....	9
Fresh Gulf oysters baked on the half shell under a creamy spinach topping. Our version of Oysters Rockefeller!	
BLUE CHEESE OYSTERS .....	9
Fresh oysters topped with garlic and blue cheese crumbles, then finished with breadcrumbs and baked until golden brown and bubbly!	
CHARGRILLED OYSTERS .....	13/19
Drenched in butter and cheese and grilled to perfection! Get 'em by the 1/2 dozen or dozen.	

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. \* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especailly if you have certain medical conditions.

# FROM THE STEAMER

THE FULL MOON* ..... 35	CLAMS* ..... 11
Enough for two! Crab legs, shrimp, scallops, mussels, clams, and oysters! (Substitute for extra crab or scallops...?)	Fresh mid-necks from the Pamlico Sound, by the dozen steamed or raw.
MUSSELS ..... 13	STEAMED SHRIMP ..... 12/18
Prince Edward Island cold water mussels, served in garlic broth.	1/2 pound or 1 pound, seasoned, peeled and deveined. (Try 'em grilled for an additional \$3!)
SHRIMP-A-ROO ..... 13/19	FRESH TIDEWATER SEA ..... 16/24
1/2 pound or 1 pound, seasoned and steamed in the shell.	SCALLOPS
FRESH GARLIC SHRIMP OR ..... 14/16	1/2 pound or 1 pound of fresh steamed sea scallops seasoned with our house seasoning. (Try 'em grilled for an additional \$3!)
SCALLOPS	ALASKAN SNOW CRAB LEGS ..... 19
1/2 lb. sautéed in white wine, garlic and butter. Served with toast.	1 1/3 pounds steamed to perfection.
BUFFALO SHRIMP ..... 14	ALASKAN KING CRAB ..... market price
1/2 lb. sautéed in our famous hot sauce. Served with blue cheese dressing and toast.	LEGS
	1 1/3 pounds of HUGE king crab legs!
	LOW COUNTRY SHRIMP BOIL
	This is sure to be a new favorite! 1/2 pound of huge peel and eat shrimp with potatoes, corn on the cob, and smoked sausage all seasoned and steamed in a Newcastle beer broth.
	18

# COMBINATION PLATTERS

Choose from: 1/2 lb p&d shrimp, 1/2 peck of oysters, 1/2 lb snow crab legs, one dozen clams, 1 lb mussels

CHOICE OF 2* ..... 22
CHOICE OF 3* ..... 29

# ENTRÉES

SHRIMP & GRITS ..... 17	JAMAICAN-ME-CRAZY* ..... 18
Shrimp, andouille sausage, spinach and tomatoes cooked in a spicy chipotle cream sauce over home made cheese grit cakes	Tender chunks of marinated Angus beef with fresh shrimp. Sautéed in a spicy jerk sauce and served over rice.
SALMON ..... 18	SEAFOOD MORNAY ..... 18
Grilled or blackened fresh Atlantic Salmon. Served with your choice of sauce, rice, and vegetable of the day.	A creamy pasta original! Fresh shrimp, scallops and veggies in a light alfredo sauce tossed with penne pasta.
ANGUS RIBEYE STEAK* ..... 19	ANGUS FILET MIGNON* ..... 25
12 ounces of thick and juicy Angus beef! Cooked how you like it and served with rice and vegetable of the day.	8 ounces of tender Angus beef filet grilled to perfection! Served with buttermilk and garlic mashed potatoes and vegetable of the day.
FULL MOON CAPELLINI ..... 16	PAIR OF CRAB CAKES ..... 18
Light angel hair pasta tossed with shrimp, artichoke hearts, sundried tomatoes, ham and roasted garlic oil.	That's 2 hand made crab cakes FULL of lump blue crab meat! Served with house made tartar sauce
FRESH FISH OF THE DAY ..... market price	CHICKEN TERIYAKI ..... 16
This fish is REALLY fresh! Ask your shucker! We are one of the few restaurants where when we say fresh, we mean fresh!! We strive to use Local NC Fish and support NC Fishermen!	Two chicken breasts grilled and brushed with teriyaki glaze. Served with rice and vegetable of the day.

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# MEALS FOR KIDS

KIDS SALMON .....	8	KIDS SHRIMP .....	8
Served with chips and rice and a drink.		Served with chips or rice and a drink.	
HAMBURGER* .....	5	GRILLED CHEESE .....	5
Served with chips or rice and a drink.		Served with chips or rice and a drink.	
HOT DOG			
Served with chips or rice and a drink.			
5			

# DESSERTS

HOME MADE CAKES AND PIE .....	6
We guarantee these are the best cakes around...ask your server for today's selection.	

# WEEKLY SPECIALS

OYSTER MONDAY
\$7 BUD LIGHT, MICH ULTRA, AND YUENGLING PITCHERS, AND CHEAP OYSTER NIGHT!
CRABBY TUESDAY
1 1/2 LBS. SNOW CRAB AND A CUP OF CRAB BISQUE (INCLUDES TEA OR SODA)...19 OR ALL YOU CAN EAT SNOW CRAB LEGS...28 (NO SHARING PLEASE!) \$2.75 CORONA AND CORONA LIGHT!
LADIES NIGHT WITH WINE DOWN WEDNESDAY!
PETITE FILET AND GRILLED SHRIMP SKEWER \$15, AND HALF PRICE SELECT BOTTLES OF WINE AND \$3 GLASSES OF ALL HOUSE WINES!
THIRSTY THURSDAY
\$2 DOMESTIC BOTTLES & KING CRAB LEGS...26
FINALLY FRIDAY
"CHEF'S DINNER SPECIAL"...MARKET PRICE
SAIL INTO SATURDAY
"CHEF'S DINNER SPECIAL"...MARKET PRICE
SUNDAY FUNDAY
\$4 BLOODY MARY'S AND "FRESH FISH AS YOU WISH"...market price

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