

MOONCUSSERS

TAVERN

Tapas

Mooncussers Fries

Sea Salt Fries	\$7
Garlic aioli with fresh herbs	\$9
Black truffle parmesan	\$9

Duck-Infused Sliders

tomatoes, pickled red onions, arugula, garlic aioli	\$10
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Atlantic Marinated Bluefin Tartare

Soy-Sesame dressing, asian pear, jalapeno, scallions, sambal and wonton chips	\$17
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Gambas al Ajillo*

Traditional Spanish tapas, sautéed garlic, paprika, and marinated jumbo shrimp	\$13
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Wagyu Beef Carpaccio

Seared beef tenderloin, shaved parmesan, confit garlic aioli, micro arugula on a truffled crostini	\$10
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Lobster Fondue

House made fondue made with local lobster, spinach, 3 cheeses with grilled baguette	\$21
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Local Oysters*

Fresh local oysters, served on ice, lemon, and cocktail sauce. Horseradish upon request	\$15 per 1/2 dozen
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Steak n' Eggs*

Beef tenderloin, garlic white rice, fried egg and rosemary béarnaise	\$19
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Pork Belly Bao Buns

House Cured Pork Belly, pickled carrots, Thai peanut sauce, crushed peanuts and micro greens	\$11
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Mooncussers Garden Greens*

Red romaine, cherry tomatoes, cucumber, picked herbs, shaved carrots, tossed with a champagne vinaigrette	\$10
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Panzanella Burrata Salad

Heirloom tomatoes, cucumbers, kalamata olives, croutons, tossed with red wine vinaigrette, fresh herbs and topped with fresh burrata cheese	\$13
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Beet and Blue Salad*

Golden and yellow beets, blue cheese, arugula tossed with a balsamic vinaigrette	\$12
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Add Proteins to the three salads listed above

Add jumbo shrimp	\$13
Add day boat scallops	\$16
Add Halibut	\$14
Add wild Atlantic salmon	\$13
Add skin-on marinated chicken breast	\$10

PEI Mussels Dijonnaise*

Whole grain dijon cream, preserved lemon, fresh herbs	\$11
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Salt & Pepper Calamari Battonets

Humboldt squid steak with salt & pepper rice flour, pickled cherry peppers, sriracha garlic aioli, drizzled with a ponzu reduction	\$11
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Cheese and Charcuterie

Artisan cheese and cured meat selections served with assorted accompaniments and crostini.	\$19
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