

# Blue Moon Bistro

## *Palate Teasers*

*Lump Crab & Cod Cakes  
Red Pepper Aioli and Baby Greens  
14*

*Chilled Gazpacho  
Tomato and Cucumber with Avocado Crab Salad Timbale  
10*

*Chatham Littlenecks Chowder  
Clams in their shells with Yukon Gold Potatoes, Apple Smoked Bacon, Fresh Thyme  
12*

*Great Hill Blue Cheese Three Ways  
Stuffed Greek Olives, Au Gratin Fingerlings and Onion Crouton  
14*

*East Dennis Oysters  
6 Oysters served with Chianti Mignonette  
14*

*Mediterranean Fish Soup  
Tomatoes, Bell Peppers, Cipolini Onions, Yukon Gold Potatoes  
Chorizo, Fish & Cilantro  
14*

*Herb Grilled Shrimp  
Grilled Shrimp with Lemon & Cocktail Sauce  
12*

*Roasted Beets with Baby Lettuces  
Warm Spanish Goat Cheese Medallion, Maple Walnut  
Balsamic Vinaigrette & Fig Essence  
10*

*Baby Spinach Salad  
Citrus Vinaigrette, Toasted Almonds, Dried Cranberries & Goat Cheese  
7*

*Traditional Caesar Salad  
Focaccia Croutons & Shaved Parmesan  
8*

## *Main Course*

*Butternut Squash Ravioli*  
*Sundried Tomatoes, Apple Cider Cream Sauce*  
*Carmalized Onions & Shaved Parmesan*  
14/ 18

*Shrimp Scampi*  
*Tiger Shrimp, Lemon Chardonnay Butter Sauce over Linguini*  
24

*Cedar Planked Organic Salmon*  
*Balsamic Glazed Cippolini Onions, Sauteed Spinach*  
*Wild & Basmati Rice Risotto-Style*  
25

*Clams Linguini Fini con Pomodorini*  
*Littleneck Clams in a light Plum Tomato Sauce with Garlic & Thyme*  
24

*Lobster Ravioli*  
*Lemon & Asparagus Cream*  
15 / 26

*Broiled Native Haddock*  
*Olive Tapanade, Caper Berries, Truffle Oil & Wild Basmati Rice Risotto-Style*  
21

*Grilled Beef Tenderloin*  
*Wrapped in Applewood Bacon, Charred Onion & Tomato Soffrito*  
32

*Pork Shank "Osso Bucco"*  
*Braised Pork with Burgudy Reduction, Saffron Risotto & Baby Vegetables*  
25

*Vermont Misty Knoll Chicken*  
*Braised Statler Chicken Breast*  
*Served with Truffled Mash Potatoes, Applewood Smoked Bacon*  
26