

Lunar Menu

Appetizers



- Basil Infused Grit Cakes** – Pan seared and topped with sundried tomato mornay **\$8**
- Fried Calamari**- Lightly battered and seasoned served with marinara **\$9**
- Coconut Shrimp (4)** – Hand breaded jumbo shrimp with sherry aioli **\$9**
- Crab Cakes (2)** – Lump crab meat with corn and bread crumbs served with remoulade **\$11**
- Blue Moon Wings** – Ginger soy glazed drumettes, baked and grilled with ginger dipping sauce **\$9**

Fried Chicken Tenders – Plain or buffalo glazed served with Ranch, Bleu Cheese or Honey Mustard **\$8**

Pork BBQ Nachos – Pulled pork barbeque over corn tortillas with Cheddar-Jack cheese, tomatoes, sour cream, black olives and scallions **\$12**

Salads

Dressing Choices: Ranch, Honey Mustard, Caesar, Bleu Cheese, Balsamic Vinaigrette, 1000 Island, Smoky Avocado Ranch

House Salad – House spring mix, English cucumbers, Cheddar-Jack cheese, tomatoes and croutons. **\$5 Side / \$12 Entrée**

Entrée salad served with choice of:

Shrimp – fried or grilled	Salmon – Grilled or pistachio crusted
Mahi-Mahi – grilled or blackened	Steak Medallions
Chicken – fried, grilled or blackened	

Cobb Salad – Lettuce blend, grilled chicken, avocado bacon, Bleu cheese crumbles, tomato and boiled eggs **\$10**

Sandwiches & Signature Wraps

Served with Kettle Chips



Tacos – two flour tortillas with choice of Blackened Mahi-Mahi, Fried Shrimp or Grilled Chicken. Mango salsa, smoky avocado ranch, Cheddar-Jack cheese, salsa, guacamole and sour cream served with a side of black beans and rice. **\$11**

***Good Ol' Po' Boy** – French baguette with choice of fried shrimp, fried catfish or fried oysters for \$1 more. Served with lettuce, tomato, red onion and Cajun remoulade sauce on the side **\$12**

***Grilled Mahi-Mahi** – Seasoned Mahi-Mahi on a pretzel roll with lettuce, tomato, red onion and Cajun remoulade sauce **\$13**

Fried Chicken Salad Wrap – Crispy chicken tenders tossed in zesty sour cream sauce with celery, red onion, lettuce and tomato wrapped in a spinach tortilla **\$9**

West Coast Chicken Salad Wrap – Grilled chicken with White cheddar, bacon, avocado, lettuce, tomato and house sauce wrapped in a spinach tortilla **\$12**

***Neptune Burger** – 8 oz. Black Angus on a Brioche bun or pretzel roll, lettuce, tomato and red onion **\$11**

Add any of the following for \$1 each:

Cheddar-Jack	Bleu Cheese	White Cheddar	Swiss
Smoked Gouda	Applewood Bacon	Grilled Onions	American

Double D's Chicken Sandwich – Grilled chicken breast on a Brioche bun with lettuce, tomato, red onion, bacon and honey-dijon **\$9**

BLT – Crispy Applewood bacon, tomato and Bibb lettuce on sour dough or wheat bread **\$9**

BBQ Pork Sandwich – Hickory smoked barbeque pork on a pretzel roll, BBQ sauce with red onion, cole slaw and pickles **\$10**

18% suggested gratuity for parties of 6 or more.

Featured Entrées

Served with choice of one side. Substitute a side salad for \$3.



Coconut Shrimp Platter – Hand breaded jumbo shrimp, house sauce with black beans and rice **\$20**

Shrimp & Grits – Grilled shrimp and cheese grits in a roasted tomato sauce topped with scallions **\$15**

Vegetarian Spaghetti Squash Rollitini – Stuffed with Morning Star crumbles, roasted peppers and caramelized onions, topped with Parmesan cheese and roasted tomato sauce **\$14**

Entrées By Land & By Sea

Served with choice of one side. Substitute a side salad for \$3.

***Steak Medallions** – Grilled medallions topped with wild mushroom demi-glaze and Bleu cheese crumbles on a bed of oven roasted potatoes **\$19**

Jerk Chicken – Two chicken breasts marinated in Jerk spices and citrus, grilled and served over black beans and rice with grilled pineapple salsa and Teriyaki glaze. **\$19**

***Mahi-Mahi** – Grilled or blackened served with remoulade sauce on a bed of yellow rice **\$16**

***Tequila Shrimp** – Two shrimp skewers in Tequila-citrus marinade with black bean salsa and yellow rice and mango siracha aioli **\$16**

***Pistachio Crusted Salmon** – Grilled or blackened with lemon cremma on a bed of yellow rice **\$17**

Fried Catfish Basket – Local catfish served with hushpuppies, French fries and cole slaw **\$16**

***Seafood Platter** – Served with cole slaw garnish and French fries. **Pick 2 for \$24 or Pick 3 for \$29**

Shrimp (Fried or Grilled)	Salmon (Grilled)	Oysters (Fried)	Coconut Shrimp (Fried)	Catfish (Fried)	Mahi-Mahi (Grilled)
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Side Items - \$3

Oven Roasted Potatoes	Black Beans & Rice	Cole Slaw	Sweet Potato Fries	Yellow Rice	House Kettle Chips
3 Cheese Mac & Cheese	Steamed Broccoli	Cheese Grits	Sliced Tomatoes	French Fries	Seasonal Fresh Fruit

Desserts

Key Lime Pie	\$6
Cumberland Mud Chocolate Pie	\$7
Dessert Special of the Day	\$6



Kids Menu

(10 & Under ONLY)

Grilled cheese & French fries	\$4.95
Burger & French fries	\$5.95
Fried or grilled shrimp & French fries	\$5.95
Chicken tenders & French fries	\$4.95
3 Cheese Mac & Cheese	\$4.00

Beverages - \$2.49

Free refills of coffee, tea and soda

Tea – Sweet & Unsweet	Coke	Diet Coke	Sprite	Dr. Pepper	Lemonade
Coffee – Regular & Decaf	Hot Tea	Hot Chocolate	Milk	Juice – Orange, Grapefruit, Cranberry, Pineapple	

Red Bull & Sugar Free Red Bull - \$3.50

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition or allergies. Please inform your server of any food allergies.

Sunday Brunch 10am – 2pm

Served with a side of fruit and choice of one: grits, roasted potatoes or tomatoes

*Eggs Benedict – English muffin, poached eggs, Canadian bacon and Hollandaise sauce	\$11
*Steak & Eggs – 4 oz. sliced steak medallions with grilled onions, scrambled eggs	\$15
*Seafood Quiche – Shrimp, crab, ricotta, parmesan cheese, tomato, seafood sauce and scallions	\$10
*Steak & Biscuits – Sliced steak medallions, biscuits and wild mushroom demi-glaze	\$13
Biscuits & Gravy – Three biscuits with Southern sausage gravy	\$10
*Shrimp & Grits – Grilled shrimp and cheese grits in a roasted tomato sauce topped with scallions	\$12
Pancakes – Served with whipped butter, blueberry compote and syrup	\$9
Avocado, Tomato & White cheddar Omelet	\$11
Hawaiian Omelet – Canadian bacon, pineapple, Cheddar-Jack cheese	\$11

A La Carte

*Scrambled Eggs	\$4	*Poached Eggs	\$4	Egg Whites	\$2	Grilled Shrimp	\$6
Grilled Onions	\$2	Canadian Bacon	\$5	Tomatoes	\$3	Seasonal Fresh Fruit	\$3
Hollandaise	\$2	Oven Roasted Potatoes	\$3	Applewood Bacon	\$5	Cheese Grits	\$3
Biscuits	\$3	Toast	\$2				



Blue Moon Waterfront Grille

(At Rock Harbor Marina)

525 Basswood Avenue

Nashville, TN 37209

Phone: (615) 356-MOON (6666)

www.bluemoongrille.com

Wines

		Glass	Bottle
Barefoot		\$6	\$22
White Zinfandel	Pinot Grigio		
Sauvignon Blanc	Pinot Noir		
Cabernet	Merlot		
Moscato	Chardonnay		
Duckhorn Decoy			
Pinot Noir	Merlot Cabernet	\$12	\$46
Lonely Cow	Sauvignon Blanc	\$8	\$30
Peter Brum	Riesling	\$9	\$34
Barone Fine	Pinot Grigio	\$10	\$38
Kim Crawford	Chardonnay	\$12	\$44
Miracle One	Chardonnay	n/a	\$68
Ferrari Carano	Chardonnay	\$12	\$44
Elk Cove	Pinot Noir	n/a	\$68
Alamos Malbec		\$10	\$38
J Roget	Champagne	\$7	\$26

Specialty Cocktails - \$8



Tropical Moon – Blue Chair Bay Light Rum, coconut rum, blue curacao, sweet & sour and pineapple juice

Razz-Tini – Raspberry vodka, sweet & sour, 7-Up with a sugar rim

Mango Madness – Mango rum, pineapple juice, orange juice with a float of grenadine

Port O Call – Captain Morgan rum, light rum, pineapple juice, orange juice with a float of Kraken Rum

Life Savor Shot – Southern Comfort, Peach Schnapps, Amaretto, sweet & sour with a slash of grenadine

Green Flash – Blue Chair Bay Coconut Rum, Melon Schnapps, Crème de Banana, pineapple juice with a splash of orange juice.

Beer Selection

Bottled

Domestic	
Angry Orchard	\$4.25
Budweiser	\$3.75
Bud Light	\$3.75
Coors Light	\$3.75
Miller Lite	\$3.75
Michelob Ultra	\$3.75
Pabst Blue Ribbon	\$4.00

Import

Corona	\$4.00
Dos Equis XX Amber	\$4.25
Guinness	\$5.00
Heineken	\$4.50
New Castle	\$4.50
Red Stripe	\$4.50
Stella Artois	\$4.50
Tecate	\$4.00

Tap

Blue Moon	\$4.50
Yuengling	\$3.75
Others subject to change so keep your server on their toes and ask them!	

Non-Alcoholic Beer

O'Doul's	\$3.75
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Enjoy Responsibly.

Blue Moon cares about our guests and will gladly arrange transportation.

Happy Hour

3pm – 6pm Every Day
2 for 1 well drinks
\$1 off domestic bottled beer
\$1 off Barefoot wines

Business Hours

Monday: 3pm – 9pm
Tuesday: Closed
Wednesday: 3pm – 9pm
Thursday: 3pm – 9pm
Friday: 11am – 11pm
Saturday: 11am – 11pm
Sunday: 10am – 10pm



Good Food & Fun at the Water's Edge

Host your next event at Blue Moon Waterfront Grille! Whether you are planning a party on the cove, wedding rehearsal or reception or a business gathering, call us today.