

*“Once in a Blue Moon, you get to Taste Life on a Sandbar.”*



N 35° 56. 5’  
W 75° 37. 8’

### WHAT IS A BLUE MOON?

A Blue Moon is a rare event. According to popular usage, a Blue Moon refers to the second full moon within the same calendar month. On average, “Once in a Blue Moon” occurs once every two and a half years.

**The next Blue Moon will be May 31, 2026!**

### DINNER MENU

# STARTERS

## MUSSELS FROMAGE BLEU

Prince Edward Island mussels simmered in a white wine lemon butter broth with garlic, wilted baby greens, chopped Applewood smoked bacon and crumbled bleu cheese ~ topped with Parmesan cheese bread

## FRIED CALAMARI

Succulent squid, flash-fried and served over a white wine, cherry pepper and lemon butter sauce... a “Once in a Blue Moon” experience

## JERK MARINATED & CHARGRILLED JUMBO WINGS

Dig into these wings and you will ask for more! Served with celery sticks and bleu cheese or ranch dressing

## OYSTERS ROCKEFELLER

Five plump oysters, baked on the half shell with spinach, Applewood smoked bacon, creamy Pernod sauce, panko bread crumbs and aged Parmesan cheese

## BUFFALO SHRIMP

Tasty shrimp, breaded, deep-fried, tossed in Buffalo sauce and served with crisp celery and bleu cheese dressing

## SEARED SEA SCALLOPS

Our popular scallops are seared to perfection and served with sesame seaweed salad, spicy Thai chili aioli and sweet soy ginger sauce

## FRIED GREEN TOMATO & SHRIMP NAPOLEON

Blackened shrimp skewer atop fried green tomatoes layered with goat cheese and served over Cajun cream sauce

## BASKET OF FRIES

“Right off the boardwalk”! Hand-cut, perfectly seasoned and fried to perfection

# SANDWICHES

## MAHI MAHI BLT

Not your mother’s BLT! Fresh Mahi Mahi, pepper-dusted, seared and served on a toasted roll with tomatoes, crisp lettuce and Applewood smoked bacon. Served with a side of our signature jalapeño remoulade and hand-cut fries

## CARIBBEAN PULLED PORK SANDWICH

Slow cooked and full of flavor, this pork sandwich is jerk-rubbed and Jamaican rum-braised on a toasted bun and served with Mojo BBQ sauce and zesty cilantro cream. Served with black beans & rice

## CHICK DECLUCK

Once in a Blue Moon, you will find a sandwich of this caliber! Blackened and BBQ’d chicken breast, topped with grilled pineapple, aged cheddar cheese, and cilantro citrus cream. Served with black beans & rice

## THE BEACH BURGER\*

1/3 pound of Prime Angus ground beef, hand crafted and flame-broiled to your preference. Served on a toasted bun with lettuce, tomato, onion, your choice of cheese and our hand-cut fries  
*Add sautéed onions, grilled mushrooms, blackened, a fried egg\*, or bacon*

## CHEESESTEAK

Tender, shaved Rib Eye steak, on a freshly toasted hoagie roll, with or without, sautéed onions and mushrooms. Topped with your choice of melted American, provolone or house-made “whiz” cheese. Served with our hand-cut fries

## CRAB CAKE SANDWICH \*Local Availability

Our beloved Blue Crab and its jumbo lumps make this one of our specialties! Get it Fried, Broiled or Blackened - on a toasted roll with lettuce, tomato, and a side of our signature jalapeño remoulade and hand-cut fries

# KIDS MENU (12 and under)

All served with your choice of fries, applesauce, sautéed vegetables or celery sticks with a side of peanut butter (except Spaghetti)

**GRILLED CHICKEN BREAST**  
**GRILLED CHEESE SANDWICH**  
**SPAGHETTI**

**FRIED OR BROILED FISH**  
**MOON BEAMS CHICKEN TENDERS**  
**PB & J**

\*\*\* We Kindly Ask...No More Than 3 Separate Checks Per Table. Thank You \*\*\*

\*Items contain ingredients that may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness - especially if you have certain medical conditions.

# SALADS

Add Grilled Chicken, Blackened Shrimp Skewer, Fried Oysters, or a Crabcake

## SPINACH & ARUGULA SALAD

Champagne poached pear, grilled red onion, house-smoked bacon, crumbled goat cheese and candied pecans all tossed in a scallion goat cheese vinaigrette

## BLUE MOON CAESAR

Chopped romaine tossed in our house made Caesar dressing with Applewood smoked bacon, grape tomatoes, caramelized Vidalia onions, grilled lemon and shaved Parmesan cheese

## HOUSE SALAD

Mixed baby greens, roasted sweet bell peppers, cucumbers, mushrooms, onion, tomatoes and carrots

Choice of house made dressings:  
Ranch, Bleu Cheese, Balsamic, Oil & Vinegar

## SIDE SALAD - HOUSE OR CAESAR

# ENTREES

## FISH TACOS

Fresh fish—blackened, seared and chopped, stuffed into two warm flour tortillas with pico de gallo, Monterey Jack and cheddar cheese, shredded lettuce and cilantro citrus cream. Served with black beans & rice

## THE TRUCKSTOP

Tender Pork Loin, pan-fried and placed over a generous portion of skillet potatoes, sauteed onions and smothered in true home-style pan sage gravy  
*Topped with a fried egg\* (highly recommended!)*

## CHICKEN CORDON BLUE MOON

Crispy fried chicken breast stuffed with prosciutto ham and provolone cheese. Served with roasted garlic and scallion mashed Yukon Gold potatoes & sautéed seasonal vegetables. Finished with a country-style cream gravy

## SHRIMP & GRITS

Shrimp sautéed with Vidalia onions, Applewood smoked bacon, roasted sweet bell peppers, Cajun spices, white wine and garlic, over smoked Gouda and aged cheddar cheese stone-ground grits

## FRESH CATCH OF THE DAY

Served over goat cheese risotto with baby spinach, herb roasted Roma tomato, chopped Applewood bacon, and sweet corn. Finished with smoked tomato butter and vincotto

## THE TREE HUGGER

Sautéed sweet corn, slow roasted Roma tomatoes, crushed red pepper, baby arugula, scallions, garlic, fresh lemon & herbs and extra virgin olive oil—all tossed in Buccatini pasta

Add Grilled Chicken or Blackened Shrimp Skewer

## OZ. RIBEYE STEAK\*

14 oz. hand-cut ribeye chargrilled to perfection. Served with roasted garlic and scallion mashed Yukon Gold potatoes and sautéed vegetable medley. Finished with citrus herb butter and crispy tobacco onions

## BOUILLABAISSE

A bounty of fresh seafood ~ scallops, shrimp, calamari, mussels, clams, and Mahi Mahi simmered in a lightly spiced, saffron-scented white wine tomato broth and topped with Parmesan cheese bread

## BRAISED PORTOBELLO

Marinated portobello stuffed with spinach, arugula and goat cheese risotto. Topped with a Parmesan crisp and served on a bed of sautéed seasonal vegetables with port wine reduction

## CRAB CAKE DINNER \*Local Availability

Our own recipe—Fried, Broiled or Blackened. Enough said! Served with hand-cut fries, slaw, and a side of jalapeño remoulade

## FISH & CHIPS

Mahi Mahi, beer-battered and fried to perfection. Served over hand-cut fries with house-made slaw and our signature jalapeño remoulade

## FRIED OYSTER DINNER

Juicy, plump fried oysters served with hand-cut fries, slaw, and a side of our jalapeño remoulade  
**Market Price**

## SEASIDE BUCCATINI

Bucatini pasta tossed in a pesto sauce with succulent sautéed shrimp and scallops, long-stem artichoke hearts, roasted Roma tomatoes, and baby spinach ~ topped with shaved Parmigiano-Reggiano cheese

# THE ADD ONS...

Fried Egg*	Side of Cheese Whiz
Bacon	Cheesy Baked Bread
Sautéed Veggies	Rice & Black Beans
Roasted Garlic & Scallion Mashed Potatoes	

# DRINKS

Coke, Diet Coke, Sprite, Mellow Yellow, Mr. Pibb, Root Beer, Ginger Ale, Iced Tea, Lemonade, Bottled Water, Pellegrino, and Coffee