

# OYSTERS

Single/Half/Dozen \* 4/23/41

Raw oysters on the half-shell, served w/ shallot mignonette, lemon, Off The Deck's "Good Peter" hot sauce.

Add cocktail +0.50

## RAW

Market Crudo \* 16

Chef-curated fresh fish and accompaniments

Wagyu Beef Tartare \* 16

Sakura Farms Wagyu eye of round w/ accompaniments

## FROM THE SEA

Cured & Smoked Fish Plate \* 18

Served w/ crackers and accouterments

Saucy Shrimp Cocktail 13

Prepared in signature house cocktail sauce, served w/ lemon

## TINNED FISH

Served w/ crackers, fresh bread, and lemon

Fangst Freshwater Trout w/ Juniper & Lemon Thyme 14

Matiz Octopus in Spanish Olive Oil 15

Fishwife Tuna w/ Spanish Lemon 15

Matiz Sardines w/ Piquillo Pepper 10

Ortiz Anchovies in Olive Oil 12

## SMALL PLATES

Cheese Plate (v) 18  
Three cheeses & accouterments

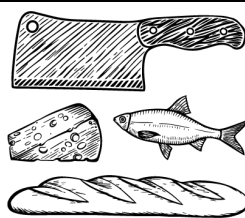
Charcuterie Plate 18  
Three cured meats & accouterments

Mixed Plate 36  
Three cheeses, three cured meats, and accouterments

Oyster Shooter \* 5  
Oyster, sake, cocktail sauce, hot sauce, lemon. (21+)

Grilled Olives with Herb Butter (v) 7

Pimento Cheese Dip & Crackers (v) 9



# LUNA

## M A R K E T

## Mångata Handhelds

Lobster Roll 22

Fresh lobster, pickled corn & peppers, creme fraiche, tempura crumbs, mixed greens, dill, grilled Marty Roll

Salmon Sandy 16

House-smoked salmon salad, fresh greens, tomato, pickled red onion, crunchy dill chips, aioli, grilled Marty Roll

Shrimp Sandy 17

Calabrian ketchup, Marie Rose sauce, crispy capers, greens, tomato, onion, grilled Marty Roll

## Luna Market Deli Sandwiches

Muffaluna \*\* 16

Mortadella, salami, Taleggio cheese, tapenade, giardiniera, pickled red onion, aioli, mustard, grilled on ciabatta

Fiamma Salami 15

Hard salami, Fontal cheese, pickle, tomato, pickled red onion, banana pepper, mustard, aioli, grilled on focaccia bread

Smoked Turkey 16

House-smoked turkey, gouda cheese, bacon aioli, greens, tomato, pickled red onion, pickles, on toasted herb butter ciabatta

Roast Beef 16

House-smoked roast beef, blue aioli, caramelized onion, peppadew mustard, greens, tomato, pickles, on light rye

Veggie (v) 16

Bovre-sin cheese, aioli, greens, tomato, beet hummus, pickled "garden"-iera vegetable relish, saba, on toasted herb butter focaccia

The Monger's Melt Grilled Cheese (v) 11

Bovre-sin cheese, cheesemonger's choice second cheese, grilled on herb butter sourdough

Kid's Grilled Cheese (v) 7

American cheese, butter, grilled on sourdough

All Luna Market sandwiches include one bag of Martin's potato chips.

View our menu online!



## HOURS OF OPERATION

Luna Market + Mångata Wine and Raw Bar

Grocery, Cheese Counter Lunch Beverage Service

10AM-8PM Sun-Thurs

11AM-3PM Mon-Thurs

10AM-9PM Fri-Sat

Specialty Beverage Service

Kitchen Hours

3PM-8PM Mon-Thurs

11AM-8PM Sun-Thurs

11AM-9PM Fri-Sat

11AM-9PM Fri-Sat

11AM-8PM Sun

## SOUPS & SALADS

Soup of the Day | cup/bowl 5/8

Rotating selection made with fresh, local ingredients. See our magnet board for today's selections!

Mångata Caesar Salad 13

Served w/ chili-fried croutons, preserved lemons, Idiazabal cheese | Add smoked salmon, scallops, mussels, or shrimp +4

Side of Crackers/Bread 2

Side of Old Bay Goldfish 4

All dishes come prepared as is, no substitutions.

\*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.

\*\*Contains nuts