

# Brunch Menu

Available Sunday 10am to 2pm. All adult entrees served with a choice of fresh fruit, sliced tomatoes, oven roasted potatoes or cheese grits.

## Eggs Benedict

English muffin, poached egg, Canadian bacon and Hollandaise sauce \$12

## Country Benedict

Biscuit topped with fried chicken, poached egg and country sausage gravy \$13

## Crab Cake Benedict

English muffin, poached egg, crab cake and Hollandaise sauce \$15

## Fried Green Tomato Benedict

Fried green tomatoes topped with poached eggs and sun-dried tomato mornay \$11

## Steak & Eggs

6oz. Top sirloin topped with caramelized onions with scrambled eggs \$16

## Seafood Quiche

Shrimp, crab, Parmesan cheese, tomato, scallions & egg with sun-dried tomato Mornay \$10

## Shrimp & Grits

(8) Grilled shrimp and cheese grits, roasted tomato sauce topped with scallions \$15

## Pancakes (2)

Served with whipped butter and maple syrup \$8  
2, 2 & 2

Two pancakes, two scrambled eggs and two pieces of Applewood bacon \$11

## Avocado & Tomato Omelet

Topped with white Cheddar \$11 • Add shrimp \$3

## Dockside Omelet

Grilled shrimp, scallions, artichoke hearts, tomatoes, and Feta cheese \$15

## Sunrise Omelet

Ham, green onions, red peppers, and Cheddar Jack cheese \$12

## Biscuits & Gravy

3 Biscuits served with country sausage gravy \$10

## Kid's Brunch (10 & Under ONLY)

1 Pancake, 1 scrambled egg, 1 bacon \$7

## A La Carte

● Scrambled Eggs \$4	Biscuits (2) \$3	Grilled Shrimp \$6	Tomatoes \$3
Hollandaise \$2	Toast \$2	Canadian Bacon (3) \$5	Fruit Cup \$3
● Poached Eggs (2) \$4	Oven Roasted Potatoes \$3	Cheese Grits \$3	Applewood Bacon (3) \$5
			Side Pancake \$3

## Wines

Glass \$6  
Bottle \$22

### Barefoot

White Zinfandel	Pinot Grigio
Sauvignon Blanc	Pinot Noir
Cabernet	Merlot
Moscato	Chardonnay

### Duckhorn Decoy

Cabernet	\$12	\$44
Lonely Cow Sauvignon Blanc	\$8	\$30
Kim Crawford Chardonnay	\$12	\$44
Alamos Malbec	\$10	\$38
Caposaldo Pinot Grigio	\$8	\$30
William Hill Chardonnay	\$8	\$30
Hahn Estate Pinot Noir	\$9	\$34
J Roget Champagne	\$7	\$26
House Sangria	\$7	\$26

## Specialty Cocktails - \$9

**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

**Green Flash** - Blue Chair Bay coconut rum, melon schnapps, creme de banana, pineapple juice with a splash of orange juice



525 Basswood Avenue • Nashville, TN 37209  
Phone: 615.356.MOON (6666) • bluemoongrille.com

## Happy Hour!

3pm - 6pm Every Day

2 for 1 Well Drinks  
\$1 off Draught Beer  
\$1 off Domestic Bottled Beer  
\$1 off Barefoot Wines

## Beer Selection

### Domestic

Angry Orchard \$4.50  
Budweiser \$4.00  
Bud Light \$4.00  
Coors Light \$4.00  
Miller Lite \$4.00  
Michelob Ultra \$4.00  
Pabst Blue Ribbon \$4.25

### Import

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

### Draught

Blue Moon \$5.00  
Yuengling \$4.50  
& more please inquire.

### Non-Alcoholic

O'Doul's \$3.75

Mon-Thurs: 3pm to 10pm  
Fri & Sat: 11am to 11pm • Sun: 10am to 10pm

Weather Permitting



\*A Tennessee State Tax State of 15% tax will be added to all wine and liquor purchases.

## Appetizers

### Fried Calamari

Lightly battered & seasoned served with marinara \$9

### Coconut Shrimp

(4) Hand breaded jumbo shrimp with house sauce \$9

### Crab Cakes

(2) Lump crab meat with corn and bread crumbs served with remoulade \$11

### Fried Green Tomatoes

Sliced green tomatoes coated in panko and fried, served with sweet chili lime pepper jelly \$10

### Pork Rinds & Queso

Fried and seasoned skins served with house-made queso \$8

### Peel & Eat Shrimp

Served with cocktail sauce ½ lb \$12 • 1 lb \$22

### 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 and scallions \$12

### Blue Moon Wings

Marinated drumettes, baked & grilled with soy ginger sauce \$9

## Salads

### House Salad

House spring mix, cucumbers, Cheddar Jack cheese, tomatoes \$5 Side • \$7 Large

### Mediterranean Orzo Salad

Cucumbers, tomatoes, black olives, artichokes, and feta tossed in orzo pasta with a citrus vinaigrette \$9

*Add Protein to above salads Fried or Grilled Shrimp Grilled or Blackened Mahi-Mahi • (1) Crab Cake Fried, Grilled or Blackened Chicken \$6 • Sea Bass • Steak Medallions \$8*

### Sweet Chili Lime Shrimp Salad

A power blend of sweet kale, shaved brussels sprouts, and radicchio tossed with chilled sweet chili lime shrimp, scallions, almonds, and mandarin oranges \$15

### Housemade Dressings

Ranch • Honey Mustard • Bleu Cheese  
Balsamic Vinaigrette • Smoky Avocado Ranch  
Extra Dressing add \$.50

## Sandwiches

All Sandwiches served with choice of side

### ● Grilled Mahi-Mahi

Seasoned mahi-mahi on a pretzel roll with lettuce, tomato, red onion and cajun remoulade sauce on the side \$13

### Good Ol' Po' Boy

Buttery split New England style roll 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 \$13

### Beyond Beef Burger

Served on a brioche bun or pretzel roll with lettuce, tomato, pickles, red onion, and chipotle mayo \$13

### Dave's Chicken Sandwich

Grilled chicken breast on a brioche bun with lettuce, tomato, red onion, bacon and honey-dijon on the side \$9

### ● Over the Moon Burger

Black Angus on a brioche bun or pretzel roll, lettuce, tomato, pickles and red onion \$11

### West Coast Chicken Wrap

Grilled chicken with white Cheddar, bacon, avocado, lettuce, tomato and house sauce wrapped in a spinach tortilla \$12

### BLT

Crispy Applewood bacon, bibb lettuce, and tomato on sour dough or wheat bread \$10

*Add any of the following for \$1 each:*

*American • Cheddar Jack • Bleu Cheese • White Cheddar Pepper Jack • Grilled Onions • Applewood Bacon \$2*

### Tacos

Two flour tortillas with your 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 \$12  
Add a Taco for \$5 | Substitute Beyond Beef for \$2

## Signature Items

### Fried Catfish Basket

Carolina, wild caught served with hush puppies, French fries and coleslaw \$16

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

## Entrées

Served with choice of side, substitute side salad for \$2

### ● Steak Medallions

Grilled medallions topped with red wine demi glaze and Bleu cheese crumbles on a bed of oven roasted potatoes \$19

### Hot Honey Glazed Chicken and Shrimp

Grilled chicken breast and shrimp drizzled with hot honey infused with Brazilian chili peppers served on a bed of yellow rice \$18

### Jerk Chicken

Two chicken breasts marinated in jerk spices and citrus, grilled over black beans and rice with grilled pineapple salsa and teriyaki glaze \$18

### Coconut Shrimp Platter

(8) Hand breaded jumbo shrimp, house sauce with black beans and rice \$20

### Crab Cakes

(2) Lump crab meat with corn and bread crumbs served with remoulade over yellow rice \$17

### Shrimp & Grits

(8) Grilled shrimp and cheese grits, roasted tomato sauce topped with scallions \$15

### ● Mahi-Mahi

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

### ● Seafood Platter

Served with cole slaw garnish and French fries Pick 2 for \$24 or Pick 3 for \$29

Shrimp (fried or grilled) • Oysters (fried)  
Trout • Coconut Shrimp (fried) • Catfish (fried)  
Mahi-Mahi (grilled or blackened)  
Sea Bass (add \$2)

### Trout

Carolina farm raised trout with herb butter on a bed of yellow rice \$16

### Sea Bass

Pan seared sea bass finished with herbed butter (blackened on request) served on a summer succotash \$19

### Veggie Spaghetti

Spaghetti squash with a medley of summer veggies, roasted peppers and caramelized onions, tossed with a roasted tomato sauce and finished with Parmesan cheese \$14

*Please ask your server about our Daily Chef Specials!*

## Sides

\$3

Oven Roasted Potatoes

3 Cheese Mac & Cheese

Cole Slaw

Sweet Potato Fries

Yellow Rice

House Kettle Chips

Black Beans & Rice

Steamed Broccoli

Cheese Grits

Sliced Tomatoes

French Fries

Seasonal Fresh Fruit

Summer Succotash

Seasoned Pork Rinds

## Desserts

Key Lime Pie \$6

Cumberland Mud Chocolate Pie \$7

Dessert Special of the Day \$6

## Kids Menus

*(10 & Under ONLY)*

Grilled cheese & French fries \$5

Burger & French fries \$6

Fried or grilled shrimp & French fries \$6

Chicken tenders & French fries \$5

3 Cheese Mac & Cheese \$4

### Special Occasions

Create unforgettable memories when you celebrate at Blue Moon Waterfront Grille. Special occasions come in all shapes and sizes, and Blue Moon provides the perfect backdrop for a memorable, unique event. Our professional, friendly staff will work with you to tailor the perfect moment. Contact us today to start planning a celebration like no other!

**Join Us for Sunday Brunch 10am-2pm**