

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 \$13

Country Benedict

Biscuit topped with fried chicken, poached egg and country sausage gravy \$14

Crab Cake Benedict

English muffin, poached egg, crab cake and Hollandaise sauce \$16

Seafood Quiche

Shrimp, crab, Parmesan cheese, tomato, scallions & egg with sun-dried tomato Mornay \$11

Shrimp & Grits

(8) Grilled shrimp and cheese grits, roasted tomato sauce topped with scallions \$16

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 \$4

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	Bottle
	\$6	\$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 - \$10

- 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

Beer Selection

Domestic	Import	Draught
Angry Orchard \$4.75	Corona \$4.75	Blue Moon \$5.25
Budweiser \$4.25	Guinness \$5.25	Yuengling \$4.75
Bud Light \$4.25	Heineken \$4.75	& more please inquire.
Coors Light \$4.25	New Castle \$4.75	Non-Alcoholic
Miller Lite \$4.25	Red Stripe \$4.75	O'Doul's \$4.00
Michelob Ultra \$4.25	Stella Artois \$5.25	
Pabst Blue Ribbon \$4.50	Dos Equis XX Amber \$4.75	



525 Basswood Avenue • Nashville, TN 37209
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*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

(5) Hand breaded jumbo shrimp with house sauce \$10

Crab Cakes

(2) Lump crab meat with corn and bread crumbs served with remoulade \$12

Chips & Queso

Tortilla chips served with house-made queso \$8

Peel & Eat Shrimp

Served with cocktail sauce ½ lb \$13 • 1 lb \$23

Fried Chicken Tenders

Plain or buffalo glazed served with Ranch, Bleu Cheese or Honey Mustard \$9

Pork BBQ Nachos

Pulled pork barbeque over corn tortillas with Cheddar Jack cheese, tomatoes, sour cream and scallions \$12

Blue Moon Wings

Marinated, baked & grilled with soy ginger sauce \$10

Salads

House Salad

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

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

Add Protein to Your Salad. Fried or Grilled Shrimp Grilled or Blackened Mahi-Mahi • (1) Crab Cake Fried, Grilled or Blackened Chicken \$7

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 \$14

Good Ol' Po' Boy

Buttery split New England style roll with choice of fried shrimp or fried catfish. Served with lettuce, tomato, red onion and Cajun remoulade sauce on the side \$14

Dave's Chicken Sandwich

Grilled chicken breast on a brioche bun with lettuce, tomato, red onion, bacon and honey-dijon on the side \$11

● Over the Moon Burger

Black Angus on a brioche bun or pretzel roll, lettuce, tomato, pickles and red onion \$12

West Coast Chicken Wrap

Grilled chicken with white Cheddar, bacon, avocado, lettuce, tomato and house sauce wrapped in a spinach tortilla \$13

BLT

Crispy Applewood bacon, bibb lettuce, and tomato on sour dough or wheat bread \$11

*Add any of the following for \$1 each:
American • Cheddar Jack • Bleu Cheese • White Cheddar
Pepper Jack • Grilled Onions • Applewood Bacon \$3
Add Avocado \$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 \$13
Add a Taco for \$6

Signature Items

Fried Catfish Basket

Carolina, wild caught served with hush puppies, French fries and coleslaw \$17

● 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 \$3

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 \$19

Jerk Chicken

Two chicken breasts marinated in jerk spices and citrus, grilled over black beans and rice with grilled pineapple salsa and teriyaki glaze \$19

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 \$18

Shrimp & Grits

(8) Grilled shrimp and cheese grits, roasted tomato sauce topped with scallions \$16

● Mahi-Mahi

Grilled or blackened served with remoulade sauce on a bed of yellow rice \$17

● Seafood Platter

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

Shrimp (fried or grilled) • Coconut Shrimp (fried) Catfish (fried) • Mahi-Mahi (grilled or blackened) • Crabcake (1)

Veggie Spaghetti

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

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

Beverages

\$2.50

Free refills of coffee, tea and soda

Coffee - Regular & Decaf

Tea - Sweet & Unsweet

Coke • Diet Coke • Sprite • Dr. Pepper • Lemonade

Hot Tea • Hot Chocolate • Milk

Juice - Orange • Grapefruit • Cranberry • Pineapple

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