

Sandwiches

Served with choice of side

Add for \$2 each: American • Pepper Jack • Cheddar Jack • Gorgonzola White Cheddar • Grilled Onions.

Add for \$3 each: Applewood Bacon • Avocado

Grilled Mahi-Mahi*

Grilled or blackened served on a brioche bun with lettuce, tomato, red onion & side of remoulade sauce **\$17**

Full Moon Smashed Burger*

Smashed double Black Angus patties, poblano pimento cheese, jalapeno bacon jam, lettuce, tomato, pickles on a brioche bun **\$17**

Rock Harbor Hot Chicken Sandwich*

Fried chicken breast topped with Brazilian chili pepper infused honey on a brioche bun with poblano pimento cheese, lettuce, tomato, red onion & pickles **\$17**

Good Ol' Shrimp Po'Boy *

Fried and served on a baguette with lettuce, tomato, red onion and Cajun remoulade sauce on the side **\$17**

BLT

Crispy Applewood bacon, lettuce & tomato on sourdough or wheat bread **\$12**
Add grilled or blackened salmon \$10

West Coast Wrap

Blackened chicken with mixed greens, diced tomato, avocado, bacon & house sauce wrapped in a flour tortilla **\$18**

Entrees

Served with choice of side

Substitute side salad for \$3

Shrimp & Grits *

Grilled shrimp and diced Andouille sausage with creamy White Cheddar Chipotle grits, chopped bacon, sautéed green bell peppers, yellow onions & spinach in a Spanish sauce **\$25**

Hot Honey Glazed Chicken & Shrimp *

Airline chicken breast and grilled shrimp glazed with Brazilian chili pepper infused honey on a bed of Turmeric rice **\$24**

Teriyaki Salmon *

Teriyaki glazed Atlantic salmon served on a bed of Turmeric rice with carrots **\$24**

Coconut Shrimp Platter *

(8) Hand breaded jumbo shrimp, house sauce with black beans and Turmeric rice **\$26**

Pick 2 Seafood Platter*

Served with French fries, (2) hushpuppies and coleslaw garnish Shrimp (fried or grilled) • Coconut Shrimp (fried) Catfish filet (fried) Mahi-Mahi or Salmon (grilled or blackened) **\$29**

Mahi-Mahi*

Grilled or blackened served on a bed of Turmeric rice with Cajun remoulade sauce **\$23**

Veggie Lasagna

Seasonal vegetables, Marinara, Feta Cheese and Mozzarella baked to perfection **\$16**

Signature Items

Fried Catfish or Fried Shrimp Basket Served with French fries, (2) hushpuppies, tartar sauce and coleslaw garnish **\$23**

Tacos

Two flour or corn tortillas with your choice of blackened or grilled Mahi-Mahi or chicken, fried or grilled shrimp. Red and green cabbage, Pineapple-Mango salsa, Cheddar Jack cheese, smokey Avocado Ranch, sour cream and guacamole served with a side of black beans and Turmeric rice **\$18 •**

Add a Taco for **\$8**

Sides

Turmeric Rice
White Cheddar Chipotle Grits
Cole Slaw
Black Beans & Turmeric Rice
Sweet Potato Fries
Broccoli
French Fries
Seasonal Fresh Fruit
Garlic Mashed Potatoes
\$5

Desserts

Key Lime Pie **\$7**
Cumberland Mud Pie **\$9**
Berry Berry Tiramisu **\$9**

***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.**

Gratuuity may be added to groups of 6 or more. Maximum of 6 separate checks per large group.

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

SUNDAY

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Available 10am to 2pm

Adult entrees include choice of fresh fruit, sliced tomatoes, breakfast potatoes or cheese grits

Full Moon Breakfast Bowl

Breakfast potatoes, 2 scrambled eggs with Cheddar Jack cheese, sausage, Applewood bacon garnished with pico **\$15**

2, 2 & 2

Two pancakes, two scrambled eggs and two pieces of Applewood bacon **\$16**

Eggs Benedict

English muffin, poached egg, Canadian bacon and Hollandaise sauce **\$18**

Pancakes (2)

Served with whipped honey butter and syrup **\$8**

Shrimp & Grits *

Grilled shrimp and diced Andouille sausage with creamy White Cheddar Chipotle grits, chopped bacon, sautéed green bell peppers, yellow onions and spinach in a Spanish sauce **\$25**

Country Benedict

Biscuit topped with fried chicken, poached egg and country sausage gravy **\$18**

Avocado & Tomato Omelet

Topped with Cheddar Jack cheese **\$12**

Add shrimp **\$10** Add bacon **\$3**

Hot Chicken and Pancakes

Fried chicken breast topped with Brazilian chili pepper infused honey, served with two pancakes **\$19**

Avocado Toast

Wheat bread, toasted & topped with fresh mashed avocado, jalapeno bacon jam, sliced tomato and a fried egg, garnished with pickled red onions **\$14**

Biscuits & Gravy

3 Biscuits served with country sausage gravy **\$11**

Bacon Spinach Omelet

Topped with white Cheddar **\$16**

A La Carte

Poached Eggs* (2) **\$7**

Scrambled Eggs* (2) **\$7**

Country Sausage Gravy **\$5**

Biscuits (2) **\$6**

Toast **\$2**

White Cheddar Chipotle

Grits **\$5**

Breakfast Potatoes **\$5**

Grilled Shrimp **\$10**

Applewood Bacon (3) **\$6**

Canadian Bacon (3) **\$6**

Fruit Cup **\$5**

Kids Brunch (10 & Under ONLY)

1 pancake, 1 scrambled egg, and 1 bacon **\$8**

Appetizers

Fried Calamari & Pickles

Lightly battered & seasoned, served with marinara **\$14**

BBQ Chicken Nachos

Corn tortilla chips topped with diced chicken, Cheddar Jack cheese, diced tomatoes, chopped bacon, sour cream and scallions, finished with a Chipotle BBQ sauce **\$16**

Peel & Eat Shrimp

Chilled and served with cocktail sauce 1/2 lb **\$17**

Fried Chicken Tenders

Plain or buffalo served with Ranch **\$15**

Coconut Shrimp

(5) Hand breaded jumbo shrimp with house sauce **\$14**

Hushpuppies Basket

(7) House made, fried to perfection served with remoulade **\$9**

Tuna Poke*

Served on a Sushi rice cake with avocado, cucumber, pickled Fresno peppers and toasted Sesame Seeds **\$16**

Salads

Add protein to your salad for \$10 each: fried or grilled shrimp, grilled or blackened Mahi Mahi, salmon or chicken
Add \$6 for a scoop of Poblano Pimento Cheese

House Salad *

Mixed greens topped with cherry tomatoes, cucumbers, red onion and Feta cheese **\$5 Side • \$10 Large**

Full Moon Wedge *

Bibb lettuce wedges topped with Gorgonzola Honey dressing, diced tomatoes, chopped bacon, candied walnuts, avocado slices and Gorgonzola cheese **\$15**

Housemade Dressings Ranch • Honey Mustard • Smoky Avocado Ranch • Gorgonzola Honey • Balsamic Vinaigrette
Extra Dressing add **\$.50**

Kids Menu

10 & Under ONLY

Grilled cheese & French fries **\$7**

Burger & French fries **\$8**

Fried or grilled shrimp & French fries **\$9**

Chicken tenders & French fries **\$9**

Beverages

Free refills of coffee, tea and soda \$3.25

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