

HALF MOON

RESTAURANT WEEK LUNCH

\$29.95

TAPAS COURSE +\$6

your choice of five pintxos to start

APPETIZERS

DAILY SOUP

chef's seasonal selection

NEW ENGLAND CLAM CHOWDER

potato, bacon, croutons

CAESAR

white anchovies, parmesan, croutons

HALF DOZEN OYSTERS

cider mignonette, cocktail sauce

\$5 supplement

WEDGE SALAD

bacon, cucumber, red onion, blue cheese dressing

CRISPY CALAMARI

thai dipping sauce

BAKED CLAMS

marcona almonds, piquillo peppers, pancetta

\$5 supplement

ENTREES

CONFIT CHICKEN LEG

broccolini, peewee potato, caper, brown butter

MUSHROOM RISOTTO

parmesan, marscopone

SEARED FLOUNDER SANDWICH

brioche bun, tartar sauce, coleslaw

HM BURGER

tomato, lettuce, onion, pickle, special sauce

STEAMED MUSSELS

white wine, garlic, parsley

FRIED CHICKEN SANDWICH

brioche bun, black pepper mayo, pickles

GRAIN SALAD

sweet potato, brussels sprouts, apple, chickpea, avocado,

almond dukkah, aji verde dressing

RIGATONI

tomato pomodoro, roasted eggplant, ricotta salata

SOY GLAZED SALMON

cabbage, carrots, edamame, peanut, sesame dressing

\$10 supplement

DESSERT

ICE CREAM SUNDAE

vanilla ice cream, berries, chocolate sauce, pecan

CARROT CAKE

cream cheese frosting, walnut crumble

CHOCOLATE CAKE

salted caramel

Supplements may apply. Menu subject to change.

HALF MOON

RESTAURANT WEEK DINNER

\$39.95

TAPAS COURSE +\$6

your choice of five pintxos to start

APPETIZERS

DAILY SOUP

chef's seasonal selection

NEW ENGLAND CLAM CHOWDER

potato, bacon, croutons

CAESAR

white anchovies, parmesan, croutons

HALF DOZEN OYSTERS

cider mignonette, cocktail sauce

\$5 supplement

CRISPY CALAMARI

thai dipping sauce

FLOUNDER TACOS

avocado, tomatillo salsa

WEDGE SALAD

bacon, cucumber, red onion, blue cheese dressing

SWEET & SOUR PORK RIBS

peanut, chilli, lime

JUMBO LUMP CRAB CAKE

tartar sauce, lemon

\$8 supplement

ENTREES

CONFIT CHICKEN BREAST

broccolini, peewee potato, caper, brown butter

MUSHROOM RISOTTO

parmesan, marscopone

BEER BRAISED SHORT RIBS

polento, parsnip, huckleberry

STEAMED MUSSELS

white wine, garlic, parsley

BRAISED COD

golden raisin, roasted cauliflower, spiced chickpeas

RIGATONI

tomato pomodoro, roasted eggplant, ricotta salata

SOY GLAZED SALMON

cabbage, carrots, edamame, peanut, sesame dressing

SURF & TURF

6oz filet mignon, grilled shrimp, potato purée, mushroom duxelle, watercress

\$10 supplement

DESSERT

ICE CREAM SUNDAE

vanilla ice cream, berries, chocolate sauce, pecan

CARROT CAKE

cream cheese frosting, walnut crumble

CHOCOLATE CAKE

salted caramel

Supplements may apply. Menu subject to change.