

HALF MOON



RESTAURANT WEEK LUNCH

\$39.95

TAPAS COURSE*

*optional add-on course**

4 FOR \$12 | 6 FOR \$17 | 10 FOR \$24 | 12 FOR \$30

SHRIMP & CHORIZO

MUSHROOM ALA GRECQUE

COUNTRY PÂTÉ *cherry, cornichon*

PICKLED PEPPER *anchovy, olive, tomato*

FIG & BLUE CHEESE

BACALAITO

YUCCA AND MOZZARELLA BITE

CRAB *apple, celery*

STEAK TARTAR *dijon mayonnaise*

CAPONATA *quail egg*

OYSTER *lime, espelette*

MANCHEGO *serrano*

APPETIZERS

(choose one)

DAILY SOUP

chef's seasonal selection

NEW ENGLAND CLAM CHOWDER

potato, bacon, croutons

CAESAR

white anchovies, parmesan, croutons

HALF DOZEN OYSTERS *+\$10 supplement*

cider mignonette, cocktail sauce

WEDGE SALAD

bacon, cucumber, red onion, blue cheese dressing

CRISPY CALAMARI

thai dipping sauce

SWEET & SOUR PORK RIBS

peanut, chilli, lime

SHRIMP TACOS

avocado, tomatillo salsa

BUFFALO CHICKEN WINGS

house blue dressing, carrot, celery

BAKED CLAMS *+\$10 supplement*

marcona almonds, piquillo peppers, pancetta

ENTRÉES

(choose one)

CHICKEN MILANESE

arugula, olive, tomato, lemon

SEARED FLOUNDER SANDWICH

brioche bun, tartar sauce, coleslaw

HM BURGER

tomato, lettuce, onion, pickle, special sauce

add cheddar, american, bacon, avocado +\$1

STEAMED MUSSELS

white wine, cream, garlic, parsley

add french fries +\$5

FRIED CHICKEN SANDWICH

brioche bun, black pepper mayo, pickles

GRAIN BOWL

black beans, sweet potato, quinoa, avocado,

corn, tomatillo salsa, cotija cheese

RIGATONI

tomato pomodoro, roasted eggplant, ricotta salata

PLANCHA SEARED SALMON

cucumber, dates, walnuts, lemon beurre blanc

\$10 supplement

DESSERT

(choose one)

ICE CREAM SUNDAE

vanilla ice cream, berries, chocolate sauce, pecan

CHOCOLATE FUDGE BROWNIE

caramel sauce, whipped cream

VANILLA CHEESECAKE

berry compote, strawberry sorbet



Supplements may apply. Menu subject to change.

HALF MOON

RESTAURANT WEEK DINNER

\$44.95

TAPAS COURSE*

*optional add-on course**

4 FOR \$12 | 6 FOR \$17 | 10 FOR \$24 | 12 FOR \$30

SHRIMP & CHORIZO

MUSHROOM ALA GRECQUE

COUNTRY PÂTÉ *cherry, cornichon*

PICKLED PEPPER *anchovy, olive, tomato*

FIG & BLUE CHEESE

BACALAITO

YUCCA AND MOZZARELLA BITE

CRAB *apple, celery*

STEAK TARTAR *dijon mayonnaise*

CAPONATA *quail egg*

OYSTER *lime, espelette*

MANCHEGO *serrano*

APPETIZERS

(choose one)

DAILY SOUP

chef's seasonal selection

NEW ENGLAND CLAM CHOWDER

potato, bacon, croutons

CAESAR

white anchovies, parmesan, croutons

HALF DOZEN OYSTERS +\$10 supplement

cider mignonette, cocktail sauce

WEDGE SALAD

bacon, cucumber, red onion, blue cheese dressing

CRISPY CALAMARI

thai dipping sauce

SWEET & SOUR PORK RIBS

peanut, chilli, lime

SHRIMP TACOS

avocado, tomatillo salsa

BUFFALO CHICKEN WINGS

house blue dressing, carrot, celery

JUMBO LUMP CRAB CAKE +\$12 supplement

tartar sauce, lemon

ENTRÉES

(choose one)

CHICKEN MILANESE

arugula, olive, tomato, lemon

GRAIN BOWL

black beans, sweet potato, quinoa, avocado, corn, tomatillo salsa, cotija cheese

SEARED FLOUNDER SANDWICH

brioche bun, tartar sauce, coleslaw

HM BURGER

*tomato, lettuce, onion, pickle, special sauce
add cheddar, american, bacon, avocado +\$1*

DUCK LEG CONFIT

lentils, frisée, poached apples, grain mustard

STEAMED MUSSELS

*white wine, cream, garlic, parsley
add french fries +\$5*

HERB CRUSTED CODFISH

bean stew, tomato, kale

RIGATONI

tomato pomodoro, roasted eggplant, ricotta salata

PLANCHA SEARED SALMON

cucumber, dates, walnuts, lemon beurre blanc

6OZ FILET MIGNON

*potato purée, mushroom duxelle, watercress
\$15 supplement*

DESSERT

(choose one)

ICE CREAM SUNDAE

vanilla ice cream, berries, chocolate sauce, pecan

CHOCOLATE FUDGE BROWNIE

caramel sauce, whipped cream

VANILLA CHEESECAKE

berry compote, strawberry sorbet



Supplements may apply. Menu subject to change.