

MOONFISH MENU

AT MOONFISH

OUR BEEF
HORMONE FREE · NO ANTIBIOTICS

OUR SEAFOOD
SUSTAINABLE · FLOWN IN DAILY

OUR CHICKEN
CERTIFIED HUMANE

OUR PRODUCE
MARKET FRESH · LOCALLY GROWN

ENHANCEMENTS

ADDITIONAL FEE WILL APPLY

RECEPTION

PASSED

TOMATO BRUSCHETTA
BEEF YAKITORI SKEWERS
TUNA TACO
GRILLED DOUBLE LAMB CHOPS
HOUSEMADE KUNG PAO MEATBALLS

STARTERS

SPICY EDAMAME
CHAR-GRILLED OYSTERS
OYSTERS ON THE HALF SHELL
DOUBLE SPICY TUNA ROLL
CALIFORNIA ROLL
VOLCANO ROLL
JUMBO LUMP CRAB LOUIS
JUMBO LUMP CRAB CAKE

SIDES

SZECHUAN GREEN BEANS
SAUTÉED MUSHROOMS
LOBSTER GRAVY POTATOES
FIRE ROASTED CREAM CORN
TRUFFLE FRIES
WOOD GRILLED ASPARAGUS
CEDAR PLANK ROASTED CAULIFLOWER

**1 1/4 LB BROILED COLOSSAL
CARIBBEAN LOBSTER TAIL**

SERVED FAMILY STYLE

\$20 PER PERSON

APPETIZERS

SERVED FAMILY STYLE

WOK-FRIED POINT JUDITH CALAMARI
FIVE SPICE KUNG PAO SAUCE, SCALLIONS

CALIFORNIA ROLL
REAL CRAB SALAD, AVOCADO, CUCUMBER MASAGO

SALAD

SERVED WITH GARLIC-CHEESE BUTTER BREAD

ASIAN SESAME GOAT CHEESE SALAD

ENTRÉE SELECTIONS

CHOICE BELOW SERVED WITH GARLIC MASHED POTATOES AND
SZECHUAN GREEN BEANS (FAMILY STYLE)

HARRIS RANCH FILET MIGNON
TRUFFLE BUTTER

MACADAMIA CRUSTED PACIFIC MAHI MAHI
PINEAPPLE MANGO SALSA

CEDAR PLANK ATLANTIC SALMON
RED ONION, PARMESAN AIOLI

HAWAIIAN CHICKEN BREAST
TOASTED MACADAMIA NUTS, TERIYAKI TRUFFLE CREAM

DESSERT

KEY LIME PIE

\$59 PER PERSON

SOFT DRINKS, TEA & COFFEE INCLUDED
ADDITIONAL 20% SERVICE CHARGE &
APPLICABLE SALES TAX

BEVERAGE PACKAGES

2 1/2 HOURS

PACKAGE 1: BEER & WINE PACKAGE

\$20 PER PERSON

RED & WHITE WINE (SOMMELIER SELECTION)
IMPORTED & DOMESTIC BEER

PACKAGE 2: PREMIUM PACKAGE

\$30 PER PERSON

CRUZAN LIGHT
GORDON'S LONDON DRY

SVEDKA
OLD FORESTER'S

J&B

EL JIMADOR

DEKUYPER SELECTIONS

IMPORTED & DOMESTIC BEER SELECTIONS
CHARDONNAY, MERLOT

CABERNET SAUVIGNON, WHITE ZINFANDEL

PACKAGE 3: ULTRA PREMIUM PACKAGE

\$35 PER PERSON

CRUZAN LIGHT & CAPTAIN MORGAN
BOMBAY SAPPHIRE & TANQUERAY 10

GREY GOOSE & ABSOLUT

WOODFORD RESERVE

JACK DANIELS & CROWN ROYAL

JOHNNIE WALKER BLACK

HERRADURA & PATRON

DEKUYPER SELECTIONS, BAILEYS, FRANGELICO, KAHLUA,
AMARETTO DISARONNO

IMPORTED & DOMESTIC BEER SELECTIONS
CHARDONNAY, PINOT GRIGIO, PINOT NOIR,
MERLOT, CABERNET SAUVIGNON, WHITE ZINFANDEL

BARTENDER FEE WILL APPLY FOR GROUPS OF 40 OR MORE

*Menu items are subject to change

PACIFIC MENU

AT MOONFISH

OUR BEEF
HORMONE FREE · NO ANTIBIOTICS

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SUSTAINABLE · FLOWN IN DAILY

OUR CHICKEN
CERTIFIED HUMANE

OUR PRODUCE
MARKET FRESH · LOCALLY GROWN

ENHANCEMENTS

ADDITIONAL FEE WILL APPLY

RECEPTION

PASSED

TOMATO BRUSCHETTA
BEEF YAKITORI SKEWERS
TUNA TACO
GRILLED DOUBLE LAMB CHOPS
HOUSEMADE KUNG PAO MEATBALLS

STARTERS

SPICY EDAMAME
CHAR-GRILLED OYSTERS
OYSTERS ON THE HALF SHELL
DOUBLE SPICY TUNA ROLL
CALIFORNIA ROLL
VOLCANO ROLL
JUMBO LUMP CRAB LOUIS
JUMBO LUMP CRAB CAKE

SIDES

SZECHUAN GREEN BEANS
SAUTÉED MUSHROOMS
LOBSTER GRAVY POTATOES
FIRE ROASTED CREAM CORN
TRUFFLE FRIES
WOOD GRILLED ASPARAGUS
CEDAR PLANK ROASTED CAULIFLOWER

**1 1/4 LB BROILED COLOSSAL
CARIBBEAN LOBSTER TAIL**

SERVED FAMILY STYLE

\$20 PER PERSON

APPETIZERS

SERVED FAMILY STYLE

JUMBO LUMP CRAB LOUIS
AVOCADO, TOMATOES, CRISPY WONTONS, LOUIS DRESSING

DOUBLE SPICY TUNA ROLL
SPICY TUNA, SPICY MAYO

HOUSEMADE KUNG PAO MEATBALLS
CRUSHED PEANUTS, GREEN ONION

SALAD

SERVED WITH GARLIC-CHEESE BUTTER BREAD

ASIAN SESAME GOAT CHEESE SALAD

ENTRÉE SELECTIONS

CHOICE BELOW SERVED WITH GARLIC MASHED POTATOES AND
SZECHUAN GREEN BEANS (FAMILY STYLE)

HARRIS RANCH FILET MIGNON
TERIYAKI TRUFFLE CREAM

BLACKENED GULF GROUPER
FOIE GRAS BUERRE BLANC

LOBSTER ENCRUSTED HAWAIIAN TRIGGER FISH
LOBSTER SHERRY CREAM

HAWAIIAN CHICKEN BREAST
TOASTED MACADAMIA NUTS, TERIYAKI TRUFFLE CREAM

DESSERT

SERVED FAMILY STYLE

CHEF'S DESSERT PLATTER

\$70 PER PERSON

SOFT DRINKS, TEA & COFFEE INCLUDED
ADDITIONAL 20% SERVICE CHARGE &
APPLICABLE SALES TAX

BEVERAGE PACKAGES

2 1/2 HOURS

PACKAGE 1: BEER & WINE PACKAGE

\$20 PER PERSON

RED & WHITE WINE (SOMMELIER SELECTION)
IMPORTED & DOMESTIC BEER

PACKAGE 2: PREMIUM PACKAGE

\$30 PER PERSON

CRUZAN LIGHT
GORDON'S LONDON DRY

SVEDKA

OLD FORESTER'S

J&B

EL JIMADOR

DEKUYPER SELECTIONS

IMPORTED & DOMESTIC BEER SELECTIONS

CHARDONNAY, MERLOT

CABERNET SAUVIGNON, WHITE ZINFANDEL

PACKAGE 3: ULTRA PREMIUM PACKAGE

\$35 PER PERSON

CRUZAN LIGHT & CAPTAIN MORGAN

BOMBAY SAPPHIRE & TANQUERAY 10

GREY GOOSE & ABSOLUT

WOODFORD RESERVE

JACK DANIELS & CROWN ROYAL

JOHNNIE WALKER BLACK

HERRADURA & PATRON

DEKUYPER SELECTIONS, BAILEYS, FRANGELICO, KAHLUA,

AMARETTO DISARONNO

IMPORTED & DOMESTIC BEER SELECTIONS

CHARDONNAY, PINOT GRIGIO, PINOT NOIR,

MERLOT, CABERNET SAUVIGNON, WHITE ZINFANDEL

BARTENDER FEE WILL APPLY FOR GROUPS OF 40 OR MORE

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HIGH TIDE MENU

AT MOONFISH

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TOMATO BRUSCHETTA
BEEF YAKITORI SKEWERS
TUNA TACO
GRILLED DOUBLE LAMB CHOPS
HOUSEMADE KUNG PAO MEATBALLS

STARTERS

SPICY EDAMAME
CHAR-GRILLED OYSTERS
OYSTERS ON THE HALF SHELL
DOUBLE SPICY TUNA ROLL
CALIFORNIA ROLL
VOLCANO ROLL
JUMBO LUMP CRAB LOUIS
JUMBO LUMP CRAB CAKE

SIDES

SZECHUAN GREEN BEANS
SAUTÉED MUSHROOMS
LOBSTER GRAVY POTATOES
FIRE ROASTED CREAM CORN
TRUFFLE FRIES
WOOD GRILLED ASPARAGUS
CEDAR PLANK ROASTED CAULIFLOWER

**1 1/4 LB BROILED COLOSSAL
CARIBBEAN LOBSTER TAIL**

SERVED FAMILY STYLE

\$20 PER PERSON

APPETIZERS

SERVED FAMILY STYLE

CHEF'S SUSHI SAMPLER

COLOSSAL SHRIMP COCKTAIL

GRILLED DOUBLE LAMB CHOPS
PARSLEY-MINT CHIMICHURRI

SALAD SELECTIONS

CHOICE BELOW SERVED WITH GARLIC-CHEESE BUTTER BREAD

WASABI WEDGE

TERIYAKI BACON, TOMATOES

ASIAN SESAME GOAT CHEESE SALAD

ENTRÉE SELECTIONS

CHOICE BELOW SERVED WITH LOBSTER GRAVY POTATOES AND
CEDAR PLANK ROASTED CAULIFLOWER (FAMILY STYLE)

HARRIS RANCH FILET MIGNON
TERIYAKI TRUFFLE CREAM

BLACK ANGUS BONE-IN RIBEYE
TRUFFLE BUTTER

JUMBO LUMP CRAB CRUSTED CHILEAN SEA BASS
MIRIN-WASABI GLAZE

NORI CRUSTED YELLOWFIN "AHI" TUNA
CILANTRO, SWEET THAI CHILI BUERRE BLANC

HAWAIIAN CHICKEN BREAST
TOASTED MACADAMIA NUTS, TERIYAKI TRUFFLE CREAM

DESSERT

SERVED FAMILY STYLE

CHEF'S DESSERT PLATTER

\$85 PER PERSON

SOFT DRINKS, TEA & COFFEE INCLUDED
ADDITIONAL 20% SERVICE CHARGE &
APPLICABLE SALES TAX

BEVERAGE PACKAGES

2 1/2 HOURS

PACKAGE 1: BEER & WINE PACKAGE

\$20 PER PERSON

RED & WHITE WINE (SOMMELIER SELECTION)
IMPORTED & DOMESTIC BEER

PACKAGE 2: PREMIUM PACKAGE

\$30 PER PERSON

CRUZAN LIGHT
GORDON'S LONDON DRY

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CHARDONNAY, MERLOT

CABERNET SAUVIGNON, WHITE ZINFANDEL

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\$35 PER PERSON

CRUZAN LIGHT & CAPTAIN MORGAN

BOMBAY SAPPHIRE & TANQUERAY 10

GREY GOOSE & ABSOLUT

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