

TRIGGERFISH 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

APPETIZER

SERVED FAMILY STYLE

SEAFOOD TOWER
shrimp cocktail, raw oysters on the half shell

SALAD

SERVED WITH MF CHEESY GOOD BREAD

THE ORIGINAL
goat cheese, beets, tomatoes, ginger dressing

ENTRÉE SELECTIONS

*CHOICE BELOW SERVED WITH GARLIC MASHED POTATOES
AND WOOD-GRILLED ASPARAGUS (FAMILY STYLE)*

CENTER CUT FILET MIGNON
truffle butter

BLACKENED ATLANTIC MAHI MAHI
garlic butter

HAWAIIAN CHICKEN BREAST
toasted macadamia nuts, teriyaki truffle cream

DESSERT

KEY LIME PIE
real key lime juice, macadamia nut crust,
fresh whipped cream

\$55 PER PERSON

BEVERAGE PACKAGES

2½ HOURS

BARTENDER FEE WILL APPLY FOR GROUPS OF 40 OR MORE

PACKAGE 1: BEER & WINE PACKAGE

\$20 PER PERSON

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

PACKAGE 2: PREMIUM PACKAGE

\$30 PER PERSON

RUM BACARDI LIGHT	WHISKY JACK DANIEL'S, J&B SCOTCH
GIN GORDON'S LONDON DRY	BEERS IMPORTED & DOMESTIC
VODKA ABSOLUT, TITO'S	WINE* CHARDONNAY, PINOT GRIGIO, MERLOT, CABERNET SAUVIGNON, WHITE ZINFANDEL
TEQUILA PATRON SILVER	
CORDIALS DEKUYPER SELECTIONS	

PACKAGE 3: ULTRA PREMIUM PACKAGE

\$35 PER PERSON

RUM BACARDI LIGHT, CAPTAIN MORGAN	CORDIALS DEKUYPER SELECTIONS, AMARETTO DISARONNO, BAILEY'S, FRANGELICO, KAHLUA, GRAND MARNIER
GIN BOMBAY SAPPHIRE, PLYMOUTH	BEERS IMPORTED & DOMESTIC
VODKA GREY GOOSE, ABSOLUT ELYX	WINE* CHARDONNAY, PINOT GRIGIO, PINOT NOIR, MERLOT, CABERNET SAUVIGNON, WHITE ZINFANDEL
TEQUILA 1800 SILVER, AVION REPOSADO	
WHISKY WOODFORD RESERVE, CROWN ROYAL, J&B SCOTCH	

FEATURED WINE SELECTIONS

(JANUARY - MARCH 2020)

HARTFORD COURT CHARDONNAY, LIST \$80, FEATURED \$68
FOUR GRACES PINOT NOIR, LIST \$79, FEATURED \$64
RODNEY STRONG RESERVE CAB SAUV, LIST \$165, FEATURED \$99
M BY MERUS CAB SAUV, LIST \$205, FEATURED \$88

SELECT A BAR PACKAGE AND SAVE MORE PER BOTTLE

*Menu Items are Subject to Change
Soft Drinks, Tea & Coffee Included
Additional 23% Service Charge & Applicable Sales Tax

MOONFISH MENU

AT MOONFISH

OUR BEEF
hormone free · no antibiotics

OUR SEAFOOD
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OUR CHICKEN
certified humane

OUR PRODUCE
market fresh · locally grown

APPETIZERS

SERVED FAMILY STYLE

SEAFOOD TOWER
shrimp cocktail, raw oysters on the half shell

POINT JUDITH CALAMARI
five spice kung pao, scallions

SALAD

SERVED WITH MF CHEESY GOOD BREAD

THE ORIGINAL
goat cheese, beets, tomatoes, ginger dressing

ENTRÉE SELECTIONS

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

CENTER CUT FILET MIGNON
truffle butter

USDA PRIME BONELESS NY STRIP
teriyaki truffle cream

THAI CURRY CRAB CAKES
jumbo lump crab, thai curry cream

CEDAR PLANK SALMON
atlantic salmon, parmesan red onion aioli

HAWAIIAN CHICKEN BREAST
toasted macadamia nuts, teriyaki truffle cream

DESSERT

SERVED FAMILY STYLE

CHEF'S DESSERT PLATTER

\$65 PER PERSON

BEVERAGE PACKAGES

2½ HOURS

BARTENDER FEE WILL APPLY FOR GROUPS OF 40 OR MORE

PACKAGE 1: BEER & WINE PACKAGE \$20 PER PERSON

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

PACKAGE 2: PREMIUM PACKAGE \$30 PER PERSON

RUM BACARDI LIGHT	WHISKY JACK DANIEL'S, J&B SCOTCH
GIN GORDON'S LONDON DRY	BEERS IMPORTED & DOMESTIC
VODKA ABSOLUT, TITO'S	WINE* CHARDONNAY, PINOT GRIGIO, MERLOT, CABERNET SAUVIGNON, WHITE ZINFANDEL
TEQUILA PATRON SILVER	
CORDIALS DEKUYPER SELECTIONS	

PACKAGE 3: ULTRA PREMIUM PACKAGE \$35 PER PERSON

RUM BACARDI LIGHT, CAPTAIN MORGAN	CORDIALS DEKUYPER SELECTIONS, AMARETTO DISARONNO, BAILEY'S, FRANGELICO, KAHLUA, GRAND MARNIER
GIN BOMBAY SAPPHIRE, PLYMOUTH	BEERS IMPORTED & DOMESTIC
VODKA GREY GOOSE, ABSOLUT ELYX	WINE* CHARDONNAY, PINOT GRIGIO, PINOT NOIR, MERLOT, CABERNET SAUVIGNON, WHITE ZINFANDEL
TEQUILA 1800 SILVER, AVION REPOSADO	
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HIGH TIDE MENU

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APPETIZERS

SERVED FAMILY STYLE

PREMIER SEAFOOD TOWER
shrimp cocktail, raw oysters on the half shell, stone crab claws

SEASONAL VEGETABLE CRUDITE
chilled raw veggies, kung pao vinaigrette & thai-ziki dip

SALAD

SERVED WITH MF CHEESY GOOD BREAD

WASABI WEDGE
teriyaki bacon, tomatoes, wasabi-gorgonzola ranch

ENTRÉE SELECTIONS

CHOICE BELOW SERVED WITH GARLIC MASHED POTATOES AND THAI CURRY CHARRED CAULIFLOWER (FAMILY STYLE)

CENTER CUT FILET MIGNON
truffle butter

USDA PRIME BONELESS NY STRIP
teriyaki truffle cream

BLACKENED CHILEAN SEABASS
garlic butter

SUPER COLOSSAL ALASKAN RED KING CRAB
served hot or cold

HAWAIIAN CHICKEN BREAST
toasted macadamia nuts, teriyaki truffle cream

DESSERT

SERVED FAMILY STYLE

CHEF'S DESSERT PLATTER

\$75 PER PERSON

BEVERAGE PACKAGES

2½ HOURS

BARTENDER FEE WILL APPLY FOR GROUPS OF 40 OR MORE

PACKAGE 1: BEER & WINE PACKAGE \$20 PER PERSON

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

PACKAGE 2: PREMIUM PACKAGE \$30 PER PERSON

RUM BACARDI LIGHT	WHISKY JACK DANIEL'S, J&B SCOTCH
GIN GORDON'S LONDON DRY	BEERS IMPORTED & DOMESTIC
VODKA ABSOLUT, TITO'S	WINE* CHARDONNAY, PINOT GRIGIO, MERLOT, CABERNET SAUVIGNON, WHITE ZINFANDEL
TEQUILA PATRON SILVER	
CORDIALS DEKUYPER SELECTIONS	

PACKAGE 3: ULTRA PREMIUM PACKAGE \$35 PER PERSON

RUM BACARDI LIGHT, CAPTAIN MORGAN	CORDIALS DEKUYPER SELECTIONS, AMARETTO DISARONNO, BAILEY'S, FRANGELICO, KAHLUA, GRAND MARNIER
GIN BOMBAY SAPPHIRE, PLYMOUTH	BEERS IMPORTED & DOMESTIC
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