



## A Bistro on the Manteo Waterfront

208 Queen Elizabeth Street Manteo Waterfront • 252-473-MOON • www.thefullmooncafe.com

# Dinner Menu

### SOUPS

Prepared daily from the freshest ingredients  
and a little bit of magic.

Cup....\$3.50 Bowl....\$4.50  
Sourdough Bread Bowl....\$6.50  
*Seafood soups add \$1.00*

### SALADS

#### BLUE MOON WALDORF

A classic combination of robust romaine, aged bleu  
cheese, crisp apples and walnuts. Drizzled with  
homemade balsamic vinaigrette....\$6.99

#### GREEK SALAD

Select romaine, ripe tomatoes, black olives, Bermuda  
onion, cucumbers and aged feta cheese tossed with  
our Greek vinaigrette....\$6.99

With a side of our famous hummus and pita  
points....\$8.99

#### BRIE SALAD

Warm, creamy brie served on a bed of romaine with  
crisp apples, toasted almonds and balsamic  
vinaigrette....\$9.99

#### CAESAR SALAD

Select romaine, aged parmesan and homemade  
croutons....\$6.99

With roasted chicken breast....\$8.99  
With our famous shrimp salad....\$9.99

#### SHRIMP SALAD

Sauteed shrimp mixed with bay seasonings, celery  
and onions piled on a bed of greens....\$9.99

### HOUSE TOSSED SALAD

House greens piled with fresh veggies  
small....\$2.99 large....\$4.99

### SOUP AND SALAD

Our tossed salad with a cup of  
homemade soup du jour.

With cup of soup....\$7.99

With bowl of soup....\$8.99

With Sourdough Bread Bowl....\$9.99

*Seafood soups add \$1.00*

**Homemade dressings include:** house herb, honey  
mustard, raspberry, ranch, bleu cheese, Greek or  
Balsamic vinaigrette.

Add Crumbled Bacon...\$1.00

### SIDES & EXTRAS

Mashed Potatoes...\$2.99

Parmesan Polenta...\$2.99

Vegetable Medley...\$2.99

Rice Florentine...\$2.99

Beans and Rice...\$3.99

Applesauce...\$1.50

Extra Dressing or Salsa...\$ .50

Extra Cheese or Sour Cream,

Pita Points or Bread...\$1.00

Additions (to Pasta, Salads, etc.):

Chicken...\$2.00

Shrimp Salad...\$3.00

Lump Crab...\$4.00

## APPETIZERS

### BAKED CRAB DIP

Our savory au gratin dip topped with a generous pile of lump crab.

Served with toasted garlic pita points....\$9.99

### STUFFED PORTABELLA MUSHROOM CAP

A huge portabella cap topped with seasoned shrimp, homemade bread crumbs and white cheddar. Baked in butter, garlic and white wine....\$9.99

### BAKED BRIE

Creamy, imported brie served with toasted almonds, crisp apples and toasted baguette....\$8.99

### NACHOS

White corn tortilla chips piled high with white cheddar, black olives, jalapenos, tomatoes, black beans, sour cream and salsa....\$8.99  
add guacamole....\$1.50, add Cajun chicken....\$2.50,  
add crumbled bacon....\$1.00  
add extra cheese....\$2.00

### HUMMUS

Our famous version of the mid-eastern classic bean dip. Drizzled with tahini and served with toasted pita points and cucumbers....\$7.99

### CHIPS AND SALSA

White corn tortilla chips served with our homemade salsa....\$4.99  
add guacamole....\$1.50, add sour cream....\$1.00

## GREAT GRILL'S a'FIRE

*All dinner entrees served with choice of two sides: creamy mashed potatoes, parmesan polenta, rice Florentine, vegetable du jour, applesauce (cold), or a small house salad.*

### GRILLED FILET MIGNON

8oz. filet of Angus tenderloin grilled to perfection and topped with our signature herbed butter....\$26.99

### GRILLED RIBEYE

12oz. Angus ribeye grilled to perfection and topped with our signature herbed butter....\$24.99

### BEEF BALTIMORE

Grilled 8oz. Angus filet topped with lump crab meat, roasted red bell peppers, portabella mushrooms, and rich, herbed cream sauce....\$29.99

### BEEF CHARRON

Grilled 8oz. Angus filet topped with roasted portabella mushrooms and Gorgonzola cheese, then drizzled with a luscious red wine sauce....\$28.99

### TENDERLOIN OSCAR

8oz. grilled Angus filet mignon topped with select lump crab, bernaise and the vegetable du jour....\$29.99

### FISH DU JOUR

The freshest bounty of the sea artfully prepared with an ever-changing palette of innovation and tradition....\$MARKET

## SPECIALTIES

*All dinner entrees served with choice of two sides: creamy mashed potatoes, parmesan polenta, rice Florentine, vegetable du jour, applesauce (cold), or a small house salad.*

### CAROLINA CRAB CAKES

Two of our all-lump-meat Baltimore-style crab cakes broiled to golden perfection....\$20.99

### SHRIMP AND CRAB AU GRATIN

Seasoned local shrimp and lump crab baked in our special au gratin sauce and white wine, topped with homemade herbed bread crumbs and provolone cheese....\$20.99

### LOW COUNTRY SHRIMP AND GRITS

A regional favorite! Shrimp sauteed with peppers, tomatoes, onions, black beans and Creole spices. Finished with cream and served over parmesan polenta and toast points....\$18.99  
With lump crab....\$20.99

### SHRIMP AND CRAB ENCHILADA

Local shrimp and lump crab wrapped in a tortilla with olives, tomatoes, bell peppers and jalapenos. Topped with white cheddar, our special cheese sauce and sour cream. Served with black beans and rice....\$17.99

### MEDITERRANEAN ENCHILADA

A luscious southern-European blend of spinach, feta, tomatoes, olives, onion and lemon tahini sauce baked with provolone cheese and served with rice Florentine....\$14.99

### **EGGPLANT NAPOLEON**

Roasted eggplant and seasonal vegetables layered with marinara sauce and select cheeses....\$15.99

### **CHICKEN CAESAR BAKE**

Roasted chicken baked with spinach and tomato in rich, creamy Caesar dressing and topped with shaved parmesan...\$16.99

### **CHICKEN PARMESEAN BAKE**

We smother a roasted chicken breast with marinara, parmesan and provolone to create the ultimate comfort food....\$16.99

### **QUICHE DU JOUR**

Delectable pies baked daily from an ever-changing palate of fresh ingredients. Served with tossed side salad....\$MARKET

### **PASTA DU JOUR**

Our daily noodle tossed with creative sauces that change daily. Served with fresh side salad....\$MARKET

## **QUESADILLAS**

*All quesadillas stuffed with olives, jalapenos, tomatoes, onion, bell peppers and select cheeses then topped with homemade salsa and sour cream. All are served with chips and salsa.*

*Add Cajun chicken....\$2.50, add black beans....\$1.50, add guacamole....\$1.50*

### **ROASTED VEGETABLE**

Seasonal roasted veggies & provolone....\$9.99

### **CAJUN CHICKEN**

Tender roasted chicken breast tossed with Cajun spices....\$9.99

### **PORTABELLA MUSHROOM**

Seasoned roasted portabellas baked with provolone....\$9.99

### **BLACK BEAN**

Cuban-style black beans baked with everything south-of-the-border and white cheddar....\$9.99

### **ROAST BEEF & CHEDDAR**

Thinly sliced with aged cheddar....\$9.99

### **SHRIMP**

Our famous shrimp mix topped with all the goodies....\$13.99

## **KIDS**

*Available for those 12 and under. All meals served with choice of white corn tortilla chips or applesauce.*

### **PITA PIZZA**

Baked with sauce and plenty of cheese....\$4.99

### **NOODLE HEADS**

The daily noodle with your choice of butter or marinara sauce and parmesan....\$4.99

### **BEANS AND RICE**

Kids portion of our seasoned black beans and buttered rice....\$4.99

### **CHICKEN AND RICE**

Sliced, roasted chicken and buttered rice with carrots served with our tangy honey mustard....\$5.99

### **GRILLED CHEESE**

Goopy cheese baked on a multi-grain kaiser....\$4.99

### **MEXICAN GRILLED CHEESE**

Tortilla stuffed with melted cheese....\$4.99

## **BEVERAGES**

Pepsi, Diet Pepsi, Root Beer, Pink Lemonade, Sierra Mist, Mt. Dew....\$1.99 (free refills)

Unsweetened Iced Tea, locally roasted freshly brewed Coffee....\$1.99 (free refills)

Sparkling Water, Bottled Water, Hot Tea, 100% Apple Juice, 100% Grape Juice....\$1.99

## **WINES**

Ask your server for our sophisticated yet cheeky wine list.

## **BEERS**

Ever changing draft beer selection from North Carolina to Ireland. We even have our own label Lager! Ask your server.

## **DESSERTS**

Ask your server about our scrumptious homemade dessert choices.

## **GRATUITY**

**An 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.**

Please limit the number of separate checks to 2 per table. Keep in mind that separate checks take additional time. Please be patient. Thank you!

*Please keep in mind that our food is prepared to order. If you are in a hurry, please inform your server and we will do what we can to expedite your order.*

*We accept Visa, MasterCard, Discover.*

**Full Moon Tumblers, T-Shirts, and Hand-thrown Coffee Mugs are available.**

*Proudly owned and operated by  
Paul Charron and Sharon Enoch & sons.*