



Moon Dance Menu 2012

Appetizers

SEAFOOD COCKTAIL

LOBSTER, CRAB AND SHRIMP, APPLE AND TOMATO LOUIE DRESSING

BERMUDA WAHOO CEVICHE

MARINATED IN LIME WITH TOMATO AND JALAPENO

BEER BATTERED SHRIMP

WITH SWEET AND SOUR CHUTNEY, AVOCADO

CRISPY GRILLED FISH TACOS

WITH ISLAND SALSA & PICKLED CUCUMBER AND TOMATO SALSA

Salad & Soup

CREAMY CLAM CHOWDER

SALTED CRACKERS

CAESAR SALAD

ROMAINE LETTUCE, CROUTON, PARMESAN CHEESE, CAESAR DRESSING

COBB SALAD

CHICKEN, TOMATOES, BACON, AVOCADO, CHEDDAR AND BUTTER MILK DRESSING

Entrees

BACON WRAPPED SCALLOPS

CRUSHED POTATOES AND MUSTARD SAUCE

CIOPPINO

WITH SHRIMPS, MUSSELS AND TOMATO PEPPER BROTH

BERMUDA SPICED RED SNAPPER SEARED IN A CAST IRON PAN

WITH MANGO SALSA

GRILLED RIB EYE STEAK

WITH FRENCH FRIES AND TOSSED SALAD

FRESH LOCAL LINE CAUGHT

CHEFS SPECIAL OF THE DAY

Dessert

SOUTH SHORE KEY LIME PIE

GOLDEN MERINGUE, GINGER MANGO COULIS

MILK CHOCOLATE MALT MOUSSE CAKE

VANILLA SAUCE, BUTTERED SHORT BREAD

PASSION FRUIT CRUNCH

WHITE CHOCOLATE, RASPBERRY SAUCE

SUMMER PEACH CRUMBLE

CHEESE CAKE ICE CREAM