

APPETIZERS & SOUP

Breaded Shrimp (12) with cocktail or Thai chili sauce.....	8.95
Moon Cheese Plate selection of 3 cheeses and seasonal fruits	10.95
Calamari Rings with marinara sauce.....	8.95
Crab Cakes1 for 4.25	2 for 7.95
Chicken Tikka with raita	7.50
(chicken skewers rubbed with tandoori spices)	
Macaroni Cheese Bites (7) with marinara sauce.....	5.95
Homus & Pita	3.50
Add Taboule.....	2.50
Shrimp Spring Rolls with sweet chilli dip.....	7.95
Chicken Strips	6.95
Chana Masala (spicy chick pea dip) served with naan bread.....	6.95
Soup of the Day	4.45
Thai Crab Curry Soup with oyster crackers	4.95

SPECIALTY SALADS (Served in a Tortilla Shell Basket*)

*"The Moon" Cobb Salad Bacon, curried chicken, egg, red onion, diced tomato, crumbled blue cheese over mixed greens	9.95
Coronation Chicken Salad lightly curried chicken with walnuts, mayonaise and raisins served with mixed greens and crustinis.....	9.95
Caesar Salad	7.50
*Greek Salad	9.95
Add to any salad:	
Chicken (grilled or blackened).....	2.95
Yellowfin Ahi Tuna (teriyaki, blackened)	5.95
Grouper (grilled, blackened or fried).....	5.95

TABOULE (Served in a Tortilla Shell Basket with a side of Homus & Pita Bread)

100% All natural produce: Chopped Parsley, Bulgur Wheat, Lemon Juice, Tomato, Onions & Herbs

Grouper Taboule Salad with red peppers.....	11.95
Feta Taboule Salad with black olives & red peppers	7.95
Chicken Taboule Salad with red peppers	8.95
Lamb Taboule Salad with red peppers.....	8.95

SANDWICHES & BURGERS (Served with Fries)

Yellowfin Ahi Tuna - 6 oz. teriyaki or blackened on a kaiser roll	10.95
Guinness Burger - blended with caramelized guinness onions topped with lettuce, tomato and pickles	8.95
Moon Burger - 8 oz. ground beef with lettuce, tomato, grilled onions, green peppers, cheese and bacon (no substitutions).....	8.95
Classic 8 oz. Burger - with lettuce and tomato.....	7.95
Veggie Burger - topped with sauteed onions, mushroom, peppers, cucumber & swiss cheese on a wholemeal roll.....	7.95
Cuban - stacked with salami, ham, pork, cheese & pickles.....	7.95
Gyro - shaved lamb wrapped in pita or open face with mint.....	8.95
Chicken Sandwich - grilled or blackened.....	7.95
Grouper Sandwich - fried, blackened or grilled served with lettuce, tomato and tartar sauce.....	9.95
Grilled Cheese	4.95.....add bacon.....95¢
Black Forest Turkey served hot on hearty bread with mushroom, bacon, onions, swiss cheese, lettuce and tomato.....	7.95
BLT served on hearty bread.....	5.95



Ph: (727) 896-6160
 Fax: (727) 896-1631
 Hours: Sun-Thur 11:30-11pm
 Fri-Sat 11:30-1am

SPECIALTIES

Grilled Chicken Pasta with Stoli vodka cream sauce and half of a baguette.....	14.95
Traditional English Pasty (turnover) served with peas, and choice of rice or fries ground beef & vegetables in herb gravy wrapped in flaky pastry.....	10.95
Vegetarian Shepherds Pie - ground soy beef and vegetables, topped with mashed potato served with baguette and mixed greens	10.95
Chicken Chablis Pot Pie choice of fries, rice or vegetables.....	9.95
Balti Masala Curry Platter Served in our special dish with basmati rice, onion/tomato salad and naan bread. Chicken.....11.95 Beef Tenderloin Tips.....13.95 *Tikha Shrimp.....14.95 *Tikha Chicken.....12.95 Vegetable.....10.50	
Curry "Moon signature dish" mild, medium, hot or beyond served with basmati rice Chicken.....9.95 *Tikha Chicken.....10.95 Beef Tenderloin Tips.....11.95 Shrimp.....12.95 Vegetable.....9.95 Add steamed vegetables to any curry order.....1.95	
"Go Green" "add our special Indian green herb blend to our moon curry.....	1.95

A traditional set up recommended for all curry dishes which includes marinated onion, mango chutney and raita.....3.95 Add pappadom.....95¢ Add naan bread.....1.95

ENTREES

(All entrees include vegetables & choice of fries, rice or potato of the day)

Substitute asparagus for \$1.00

Traditional Fish & Chips (every day of the week) 10 oz. Cold water Cod served with fries, peas & tartar sauce	12.95
Mojo 12 oz. Pork Chop marinated with criollo mojo served with grilled onions and black beans and rice	14.95
10 oz Guinness Steak (USDA choice) Sirloin marinated in Guinness stout with mushroom and onion gravy.....	16.95
Mango Salmon lightly blackened with captains rum and mango glaze.....	16.95
10 oz Yellowfin Ahi Tuna with teriyaki glaze, seaweed salad, pickled ginger and wasabi.....	18.95
Catch at the "Moon" ask server for details.....	Market Price

\$7.95 Express Lunch Special Monday-Friday
 Soup, Salad and Half Sandwich of the day with a Soda
 Substitute Thai Crab Curry Soup for \$1.00 extra

\$4.95 Kids Menu (Half Moon Baskets)
 (Choice of fries or apple sauce)
 Burger • Corndog • Chicken Strips
 Grilled Cheese • Pasta with Butter • Macaroni Cheese Bites

*A red and creamy curry sauce finished in butter, coriander, ginger and garlic.

18% Gratuity automatically added to parties of 6 or more.
 Split plate charge \$2.00. No split checks for parties of 6 or more.
 No Substitutions Please

Ask your server about our daily food & drink specials

SIDE ORDERS

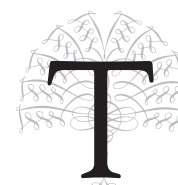
Extra Cheese	0.75	Baguette	1.75
Marinated Sliced Onions.....	0.95	Curry Sauce (Bowl)	2.50
Raita (Yogurt & cucumber)	1.75	Curry Sauce (Cup)	1.75
Mango Chutney	1.95	Basmati Rice	1.75
Extra Feta	1.25	Basket of Fries.....	2.50
Pita Bread.....	1.50	Brown Gravy Cup.....	1.75
Naan Bread.....	1.95	Greek Olives.....	1.95
Naan Basket	2.75	Pappadom (If available)	0.95
Potato Salad	1.50	Homus.....	2.75
Side Salad.....	2.50	Taboule.....	3.95
Side Caesar Salad.....	2.50	Asparagus	2.95

DESSERTS

Chocolate Volcano served over chocolate sauce.....	5.25
Key Lime Pie	5.25
Vanilla, Chocolate or combo ice cream	2.95
Homemade Bread Pudding.....	5.25
Hagan Daz Turtle ice cream pie.....	5.25
Dessert Special of the day, <i>ask your server</i>	5.95

BEVERAGES

Soft Drinks (20 oz.)	1.75	Coffee	1.75	Ice Tea	1.75	Milk	1.75
1 liter imported sparkling or still water	4.25	Republic of Tea	4.25				
Small bottle water	1.50						



**The Origin of
“The Moon Under Water”**

The name came into being following the activities of Recruiting Sergeants in the 18th century who spent much of their time visiting Taverns in order to “Press” people into joining the British Army. Many of their methods were extremely dubious and they would go to any length in order to get men to sign up since their pay depended on it. Once a man had accepted the “Queen’s Shilling” by fair means or foul, he was deemed to have become a recruit. On entering a Tavern, a Recruiting Sergeant would very often sit next to some drunken oaf and secretly drop the Queen’s shilling into the man’s pewter tankard. When the drunkard lifted the tankard and the ale touched his lips, that was it! He was regarded as having accepted the Queen’s shilling and was in the British Army. He was then carted off for service in some far off campaign and almost certain death.

As a means of countering this practice, the glass bottomed pewter tankard was introduced so that if a customer was in the least bit suspicious as to whether a coin had been dropped into his tankard, he could hold it up and look underneath before taking a drink. The sight of the Queen’s shilling under the ale with froth above was likened to that of “The Moon Under Water” - hence the name.

Researched by David Salt- Wales



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