

moonstones

welcome to stones hospitality group's globally inspired tapas restaurant and raw bar—
sharing culture and celebrating life, one bite at a time. salud.

raw • bar • global • chill **dinner menu**

raw bar

chilled jumbo shrimp cocktail (4) 12

chilled oyster on the 1/2 shell 2.95/ea
locally sourced

watermelon poké 12
pickled mango, watermelon radish,
citrus-lychee vinaigrette, goat feta

#1 tuna tartare 16.5
spicy ginger soy, avocado, crispy wontons

ahi tuna tataki 17.5
himalayan salt plate

smoked salmon 8.5
caper, onion, egg, dill aioli

smoked whitefish mousse 5.5
locally sourced

moon's seafood tower 99
a two tiered sampling from above
-add chilled, shucked local lobster mp

crostini

carrot hummus 5.5
shawarma spice, pickled onion, evoo

wolf meadow farm ricotta 6.5
basil, parmesan, aged balsamic

baba ganoush 5.5
eggplant, garlic

turkish mezze 10.5
carrot hummus, baba ganoush, feta, olives

chef's cheese board 16.5
medley from the cheeses below

bonne bouche goat's milk, vt

jasper hill blue raw cow milk, vt

local cheese ask your server, ne

chef's choice ask your server

bar fare

cambodian peanuts 4
kaffir lime, chili, lemongrass

french fries
rosemary-sea salt 5.5
truffle and parmesan 12.5

spicy wings 12.5

cajun dry rubbed
traditional buffalo
mango habanero glaze

flatbreads

mozzarella, san marzano, basil 11.5
smoked gruyère, mushroom, truffle crème 14.5
ham, roasted pineapple, scallion 13.5

joe burger 13.5
bacon, farmhouse cheddar, killer mayo

mushroom bleu burger 14.5
caramelized onion, bleu cheese, mushrooms

global tapas 'n such

soup of the season mp
chefs soup, seasonally inspired

house-made focaccia 5.5
roasted garlic

tomato burrata 12
local heirloom tomato, burrata cheese, truffle vinaigrette

frozen grapes 5.5
feta, candied pecans

baby beets 8.5
whipped vermont goat cheese, mint olio

peppadew peppers 6.5
goat cheese, chelmsford honey

caesar salad 6.5
romaine, shaved parmesan, croutons

mixed greens salad 6.5
artisan green salad candied pecans, grapes,
bleu cheese, white balsamic

grilled romaine gratin 8.5
bleu cheese, parmesan

spaghetti squash 5.5
roasted, truffle butter

szechuan eggplant and tofu 10
red peppers, medium spicy

spanish patatas bravas 7.5
queso, sofrito

potato pancake 6.5
sour cream, bacon-onion jam

spring pea ravioli* 8.5
crispy pancetta, ricotta salata, truffle, pea tendrils

seared local scallops 14.5
whipped potato, truffle, arugula, bacon love

lobster rangoon 12
sweet chili sauce

gambas al ajillo (eye-yee-oh!) 12.5
sautéed garlic shrimp, charred bread

new england mussels 12.5
chorizo, garlic, tomato, white wine sauce, rustic bread

buffalo calamari 8.5
crumbled bleu

crispy spring rolls 9.5
chicken, sweet & sour sauce, namasu

chicken dumplings 10.5
ginger-soy dipping sauce

chicken korma meatballs* 9.5
golden raisins, cashews, basmati rice, mint yogurt

jamaican jerk pork belly 9.5
jicama-papaya slaw, mango habanero sauce

embutido bombeiro 9.5
flaming sausage duo, two sauces

vietnamese bánh mi beef sliders 11.5
steamed bun, hoisin, namasu, miso-sriracha

asian short rib 13.5
5 spice, kimchi

carne asada tacos 8.5
achiote, chipotle crema, charred corn salsa

large plates

szechuan eggplant and tofu 17
steamed rice, red peppers, medium spicy

mixed mushroom risotto 19/10
arborio, truffle butter, parmesan crema
(1/2 portion available)
-add braised short rib for 10

faroe island salmon 26
edamame-corn succotash, bacon,
poblano crema, tomato-avocado salad

caribbean coconut curry 29
daily catch, shrimp, mussels, scallops, habanero,
roasted peppers, basmati rice

chicken tagine 19/10
moroccan spices, chicken thighs, saffron, ginger, local honey,
garbanzo beans (1/2 portion available)

churrasco platter to share 59
short rib, pork belly, spiced wings, specialty sausage,
chourico, bacon brussels sprouts, patatas bravas

steak frites 26
rosemary-sea salt fries,
grilled romaine gratin

boneless grilled ribeye 39
potato pancake, bacon-onion jam,
truffled spaghetti squash

grilled filet mignon 38
whipped potato, red wine sauce,
roasted mushrooms & peas

global glossary

(foreign food often includes terminology that is, well, foreign. please enjoy the following fun definitions)

achiote - a spice made from ground annatto seeds

añejo - (on-yay-hoe) tequila aged in oak barrel. muy bueno!

bombeiro - portuguese reference to fire, as in, our sausage is on fire

carnitas - "small meats" slow cooked, common in tacos & burritos

chevre - (shev) french for goat, commonly used to name yummy
cheese from goat's milk

chimichurri - sauce of evoo and freshly ground herbs that's fun to say

churrasco - a south american platter of various grilled meats

cobblestones - our north american sister property located in the
heart of lowell for 20+ yrs in a historic boarding house built in 1859!

gambas - spanish for shrimp, er, prawn

happy hour - once named for discounted alcohol and
debauchery. now, it just means, well, happy hour

jicama - an edible root that resembles a turnip. It has thin
brown skin and crisp, juicy, white flesh that's mild in flavor...

kumquat - a fruit no longer on our menu but still fun to say!

mezze - tapas or small plates in the near-east

namasu - lightly pickled, thin sliced vegetables in japan

peppadews - a funky hybrid pepper, both sweet and hot

pôke - pôke is a raw fish salad served in Hawaiian cuisine

queso blanco - spanish for white cheese, often a cheese sauce

succotash - an american dish of corn and lima beans cooked together

tartare - high quality, extremely fresh, and finely chopped raw foods

togarashi - japanese spice blend of crushed chilis, orange, seaweed,
etc not to be confused with keyser söze...and fun to say

tequila - liquor from mexico, made by baking the pulp of the agave
cactus plant, known to elicit "strange behavior"

tripadvisor - the review site where we seek the best of the best

xo - "extra old" and fine, referring to cognac (and, you perhaps?)

zeppoli - doughnut/fritter/beignet. indigenous to peninsular italy

zealous - exhibiting zeal, marked by fervent partisanship as in our
great appreciation for your joining us at moonstones!

salutem. salute. sláinte. na zdravi. kalusugan. ygeia. zdrowotnej. suc khoe. gesonheid. saúde. l'chaim. prost.

*entrée size available

- yes, we have a gluten-free menu, and if you have allergies, we will try our very best to protect you. please inform your server.

moonstones

raw • bar • global • chill **drink menu**

we welcome you to **moonstones**, named for the pearly moon-like precious gem and oyster native to new england. we seek to provide a social atmosphere while celebrating global bonds — the moon, the sea, the love of food, wine & camaraderie. our globally inspired, tapas-centric menu is designed for sharing, tasting and... celebrating life, one bite at a time.

stones sangria

our sexy spanish infusion of fresh fruit, wine, spirits and bubbles

white pineapple, passion fruit, melon and sparkling wine

rosé pomegranate, raspberry, grapefruit, topped with prosecco

red citrus and strawberries, triple sec, bubbles

available by the glass, ½ carafe or pitcher 8 18 32

cocktails

home grown

- moonhattan*** american whiskey infused with luxardo maraschino cherries
- southern mash*** small batch kentucky bourbon, puréed peach, lemon and mint
- aviation*** american classic, gin, crème de violette, luxardo and lemon
- wheel keep on turnin'*** rain organic vodka, natural olives and brine
- bee's knees*** honey-infused gin, lemon, lavender

bebes latino

- spicy açai margarita** moonstones "one a day" made with this antioxidant-rich amazonian berry
- ginger'd caipirinha** viva brasil! cachaca, fresh lime, lychee, and ginger syrup
- mojito** the now world famous cuban classic of silver rum, muddled mint and lime
- pisco sour** peruvian classic of pisco liquor, fresh lemon, egg white, and bitters

bar east

- asian pear*** ozeki sake, pear liquor, fresh pear and lemon juices
 - tao and zen*** house-made green tea liqueur, pomegranate and vodka. enlighten!
 - mai tai mangover** moonstones eclipses this traditional polynesian icon with mango
 - scorpion bowl** let us light your fire with this takes-two "mother of all drinks"
 - moscow mule** hammer + sickle russian vodka, ginger beer, fresh lime
- ### western civilization
- london's calling*** smashed cucumbers, hendrick's gin and rosewater
 - eiffel sour** cîroc french vodka, brandy, cointreau, pineapple, citrus, pamplemousse
 - double espresso martini*** how fast does your van gogh?
 - mo'roccan cocktail** pyrat rum, muddled basil and lemon with "sugar 'n' spice"

*indicates XXL "straight-up" pours

wine

wines by the glass • white

	6oz	¼ ltr	½ltr
pinot grigio salvalai (italy) elegant floral nuance followed by hints of apples	9	13	23
pinot grigio tiefenbrunner, alto adige (italy) bright notes of honey, apple and wildflowers	10	15	28
chablis 'sainte claire' j.m. brocard (burgundy) this is a fresh, crisp and intensely fruity wine	12	18	34
albariño la caña, galicia (spain) aromas of anise herbs, honey and citrus	11	16	31
dry riesling dr loosen (germany) off-dry, fruit, warm minerality	10	15	28
sauvignon blanc babich "black label" (nz) crisp, notes of passion fruit, gooseberry and redcurrant	10	15	28
sancerre domaine celestin blondeau (fr) notes of gooseberries, grapefruit & crisp minerality	13	19	36
chardonnay raymond (ca) tropical and citrus aromas, crisp finish	12	18	34
chardonnay noble tree, chalk hill (ca) almond, honey, guava, delicate toasty oak	10	15	28
rosé villa maria, hawkes bay (nz) cranberry and strawberry aromas	8	12	21

wines by the glass • red

	6oz	¼ ltr	½ltr
pinot noir carrel, savoie (france) red fruits and floral notes, spicy taste	10	15	28
pinot noir elizabeth rose, napa (ca) floral elements, sandalwood and earthiness	12	18	34
malbec aruma (argentina) balanced, elegant, mountain earthiness	10	15	28
merlot pedroncelli, sonoma (ca) elegant red fruit, light spice and jam	9	13	23
tempranillo rio madre, rioja (spain) ripe cherry and plums scents, hint of mocha	8	12	22
sangiovese bibi graetz, tuscan (italy) vibrant layers of berries, lush, full bodied	10	15	28
cab-sangiovese hook 'n ladder (ca) cab sauvignon/sangiovese blend, staff favorite!	12	18	34
meritage ghost rider, lodi (ca) decadent blend, soft tannis, dark fruit & oak	8	12	22
cabernet sauvignon grayson (ca) blackberries, raspberries and black pepper	8	12	22
cabernet sauvignon the huntsman (wa) crispy and racy. notes of vanilla, blueberry & plum	12	18	34

beer

bottles/cans, lagers

- narragansett (ri)
- amstel light (holland)
- miller 64 (wisconsin)
- bud light (usa)
- brooklyn lager (ny)
- heineken (holland)
- pilsner urquell (czech republic)
- sol (mexico)
- sapporo 22oz (japan)
- red stripe (jamaica)

bottles/cans, ales

- leffe blonde (belgium)
- sam smith india ale (england)
- baxter ipa (maine)
- belhaven ale (scotland)
- anchor porter (sf, ca)
- julius echter weissbier (germany)
- weihenstephaner dunkel (germany)
- framboise lambic (belgium)
- duvel strong ale (belgium)
- chimay blue trappist ale (belgium)
- spencer trappist ale (ma)

draughts

- smuttynose ipa (portsmouth, nh)
- kentucky bourbon ale (usa)
- tucher hefeweizen (germany)
- guinness stout (ireland)
- seasonal - please ask staff
- featured - please ask staff

gluten-free

- bantam rojo cider (sommerville, ma)
- estrella daura (spain)

• good karma policies

- when approaching two hours please consider if there are still-hungry folks waiting for a table
- help don't yelp! your opinion helps us to exceed expectations. if you are not satisfied, please tell us now, while we can help. if our caring staff is unable to do so, please email confidential feedback to the owner: splath@moonstones110.com

celebrate!

for special occasions private rooms and gift certificates are available

— scott and kathy plath - restaurateurs