

# 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 ½ shell** 3/ea  
locally sourced

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

**ahi tuna tataki** 18.5  
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

**baba ganoush** 5.5  
eggplant, garlic

**turkish mezze** 11  
carrot hummus, baba ganoush, feta, olives

**chef's cheese board** 17  
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

**french fries**  
rosemary-sea salt 6  
truffle and parmesan 12

**spicy wings** 13  
cajun dry rubbed  
traditional buffalo  
mango habanero glaze

**flatbreads**  
mozzarella, san marzano, basil 13  
smoked gruyère, mushroom, truffle crème 15

**joe burger** 14  
bacon, farmhouse cheddar, killer mayo

**mushroom bleu burger** 15  
caramelized onion, bleu cheese, mushrooms

## global tapas 'n such

**soup of the season** mp  
chefs soup, seasonally inspired

**house-made focaccia** 6  
roasted garlic

**frozen grapes** 7.5  
feta, candied pecans

**baby beets** 9.5  
whipped vermont goat cheese, mint olio

**peppadew peppers** 7.5  
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

**roasted cauliflower** 5.5  
lemon, fresh herbs

**szechuan eggplant and tofu** 10  
red peppers, medium spicy

**spanish patatas bravas** 8  
queso, sofrito

**potato pancake** 6  
sour cream, bacon-onion jam

**beet ravioli\*** 8.5  
almond burro

**mac & cheese** 12.5  
orecchiette pasta, mascarpone, parmesan,  
smoked gruyere, bacon, herb panko

**seared local scallops** 15  
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** 10  
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

**korean pork belly** 9.5  
korean glaze, kimchee

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

**asian short rib** 14  
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

**thai noodle** 15  
rice noodles, peanut sauce, spicy peanuts, stir fry vegetables  
-add shrimp 7.5  
-add pork belly 7.5

**mixed mushroom risotto** 19/10  
arborio, truffle butter, parmesan crema  
(½ portion available)  
-add braised short rib for 10

**faroe islands salmon** 26  
sweet potato and edamame 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, almonds, saffron, ginger,  
local honey, garbanzo beans (½ portion available)

**churrasco platter to share** 59  
short rib, pork belly, spiced wings, chourico,  
achiote beef, lemon-roasted cauliflower, patatas bravas

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

**boneless grilled ribeye** 39  
potato pancake, bacon-onion jam,  
lemon & herb roasted cauliflower

**grilled filet mignon** 38  
whipped potato, roasted mushrooms,  
caramelized onions, bleu cheese fondue

## 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

**póke** - póke 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

**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 civilibation

**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 go?h?

**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
<b>pinot grigio</b> salvalai (italy) elegant floral nuance followed by hints of apples	9	13	23
<b>pinot grigio</b> tiefenbrunner, alto adige (italy) bright notes of honey, apple and wildflowers	10	15	28
<b>chablis</b> 'sainte claire' j.m. brocard (burgundy) this is a fresh, crisp and intensely fruity wine	12	18	34
<b>albariño</b> la caña, galicia (spain) aromas of anise herbs, honey and citrus	11	16	31
<b>dry riesling</b> dr loosen (germany) off-dry, fruit, warm minerality	10	15	28
<b>sauvignon blanc</b> babich "black label" (nz) crisp, notes of passion fruit, gooseberry and redcurrant	10	15	28
<b>sancerre</b> domaine celestin blondeau (fr) notes of gooseberries, grapefruit & crisp minerality	13	19	36
<b>chardonnay</b> raymond (ca) almond, stone fruits, creamy vanilla, 5-month oak aged	12	18	34
<b>chardonnay</b> scott (ca) pear, fresh apricot, lemon zest & toasty oak, 8-month oak aged	11	17	32
<b>rosé</b> villa maria, hawkes bay (nz) cranberry and strawberry aromas	8	12	21

### wines by the glass • red

	6oz	¼ ltr	½ltr
<b>pinot noir</b> carrel, savoie (france) red fruits and floral notes, spicy taste	10	15	28
<b>pinot noir</b> elizabeth rose, napa (ca) floral elements, sandalwood and earthiness	12	18	34
<b>malbec</b> aruma (argentina) balanced, elegant, mountain earthiness	10	15	28
<b>merlot</b> pedroncelli, sonoma (ca) elegant red fruit, light spice and jam	9	13	23
<b>tempranillo</b> rio madre, rioja (spain) ripe cherry and plums scents, hint of mocha	8	12	22
<b>sangiovese</b> bibi graetz, tuscan (italy) vibrant layers of berries, lush, full bodied	10	15	28
<b>cab-sangiovese</b> hook 'n ladder (ca) cab sauvignon/sangiovese blend, staff favorite!	12	18	34
<b>meritage</b> ghostrunner, lodi (ca) decadent blend, soft tannis, dark fruit & oak	8	12	22
<b>cabernet sauvignon</b> grayson (ca) blackberries, raspberries and black pepper	8	12	22
<b>cabernet sauvignon</b> 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 (somerville, 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](mailto:splath@moonstones110.com)

## celebrate!

for special occasions private rooms and gift certificates are available

— scott and kathy plath - restaurateurs