



SPECIALTY MENU

Appetizers:

Chilled Seafood Trio for Two:

Sweet Maine Lobster, Gulf Shrimp & Jumbo Lump Crab

Oysters Duo for Two:

2 Oysters Rockefeller and 2 Oysters Stuffed with Crab Imperial

Sautéed Heart of Artichoke:

Heart of Artichoke Sautéed with sweet Vidalia Onions and White Wine.

Escargot:

Escargot served in Garlic Butter

Hard Shell Crab:

Single Hard shell Crab steamed with our special seasoning (seasonal)

Fresh Catch Entrees:

Catch of the Day:

Blackened in cast iron skillet, Char Grilled or Broiled with white wine, Butter and Lemon

Fish Trio:

All three preparations

Fish option to top with Jumbo Lump Crab Imperial or Fruita di Mare

Signature Dishes:

Crab Cake Dinner

Luna Del Sea's famous Crab Cakes

Salmon Oscar:

Salmon Filet topped with Jumbo Lump Crab and finished with Hollandaise Sauce

Accompanied with Steamed Veg du Jour

Chicken Francaise:

Chicken Scaloppini, French Egg Battered and sautéed in Lemon White wine Sauce

Luna Del Sea Tail:

Broiled Lobster Tail Stuffed with Shrimp, Scallops and Crab, Topped with Imperial Sauce

King Combo:

Snow Crab Legs, Gulf Shrimp and a Whole Maine Lobster

The Crab Trio:

Broiled Jumbo Lump Crab Cake, Sautéed Soft Shell Crab and Steamed Snow Crab Legs

Sautéed Soft Shell Crab Platter:

Appetizers

<i>Hot Crab Dip</i>	\$20
<i>Luna Del Sea Crab Cake</i>	<i>Market Price</i>
<i>Jumbo Lump Crab Cocktail</i>	\$22
<i>Fresh Shucked Oysters</i>	\$16
<i>Fresh Shucked Clams</i>	\$16
<i>Shrimp Cocktail</i>	\$15
<i>Oysters Rockefeller</i>	\$19
<i>Clams Casino</i>	\$17
<i>Steamed Clams</i>	\$18
<i>Steamed Mussels</i>	\$14
<i>Mussels in Garlic Sauce</i>	\$15
<i>Jumbo Steamed Shrimp - 1/2 lb</i>	\$17
<i>Shrimp in Garlic Sauce</i>	\$15
<i>Stuffed Portobello Mushroom with Crab Imperial</i>	\$20
<i>Fried BBQ Shrimp</i>	\$15
<i>Breuscetta</i>	\$10
<i>Calamari</i>	\$11

Soups

<i>Maryland Crab Soup</i>	\$9	<i>Cream of Crab Soup</i>	\$10
	<i>Luna Sea Bisque</i>		\$10

Salads

<i>Tossed Green Salad</i>	\$8	<i>Caesar Salad</i>	\$9
<i>Greek Salad</i>	\$10	<i>Shrimp Salad Platter</i>	\$16
<i>Caprice Salad</i>	\$12	<i>Tuna Salad Platter</i>	\$14
<i>Wedge Salad</i>	\$10	<i>Chicken Salad Platter</i>	\$12

Before placing order, please inform your Server if anyone in your party has a food allergy.

Consuming raw or uncooked meats poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients.



Seafood Entrees

<i>Luna Del Sea Crab Cakes</i>	<i>Market Price</i>
<i>Jumbo Lump Crab Imperial</i>		<i>Market Price</i>
<i>Imperial Stuffed Shrimp</i>	.	<i>Market Price</i>
<i>Fried Jumbo Shrimp</i>		\$26
<i>Snow Crab Legs</i>		\$42
<i>Blackened Seafood Combo (fish, scallops & shrimp)</i>		\$36
<i>Blackened Tuna and Scallops</i>		\$38
<i>Broiled Cold Water Lobster Tail</i>		<i>Market Price</i>
<i>Lobster Tail Stuffed with Crab Imperial</i>		<i>Market Price</i>
<i>Whole Maine Lobster</i>		<i>Market Price</i>
<i>Oysters Stuffed with Crab Imperial</i>		\$36
<i>Golden Fried or Sautéed Deep Sea Scallops</i>		\$34
<i>Blackened Sea Scallops</i>		\$36
<i>Fried Oysters (in season)</i>		\$28

*Above Entrees Served with Choice of Baked Potato, Vegetable du Jour, French Fries or Cole Slaw
Substitute Tossed Green Salad \$3.00 or Caesar \$4.00*

Pasta

<i>Shrimp Marinara over Linguini</i>	\$28
<i>Luna Del Sea Marinara (shrimp, scallops and mussels)</i>	\$32
<i>Luna Del Sea Fettuccine Alfredo (shrimp, scallops and mussels)</i>	\$34
<i>Shrimp Scampi over Linguini</i>	\$28
<i>Shrimp Parmesan</i>	\$28
<i>Scallops over Linguini with Garlic Sauce</i>	\$36
<i>Chicken Fettuccini Alfredo</i>	\$26



Luna Del Sea Classics

<i>Fried Combination</i>	<i>\$42</i>
<i>Scallops, Shrimp, Fish, Luna Del Sea Crab Cake and Clam Strips</i>	
<i>Broiled Combination</i>	<i>\$42</i>
<i>Fish, Shrimp, Scallops and Crab Imperial</i>	
<i>Broiled Seafood Trio</i>	<i>\$38</i>
<i>Luna Del Sea Crab Cake, Shrimp and Scallops</i>	

Beef & Poultry

<i>Black Angus New York Strip Steak</i>	<i>\$36</i>
<i>Black Angus Filet Mignon</i>	<i>\$38</i>
<i>Black Angus Rib Eye Steak</i>	<i>\$38</i>
<i>Imperial Stuffed Chicken</i>	<i>\$36</i>
<i>Grilled Breast of Chicken</i>	<i>\$21</i>

Luna Del Sea Surf & Turf

Choice of:

New York Strip, Filet Mignon or Rib Eye

&

Whole Maine Lobster, Broiled Lobster Tail,

Luna Del Sea Crab Cake, Jumbo Lump Crab Imperial,

Shrimp (Blackened, Fried, Steamed or Broiled) or Scallops (Fried or Broiled)

Market Price

Above Entrees Served with Choice of Baked Potato, Vegetable du Jour, French Fries or Cole Slaw

Substitute Tossed Green Salad \$3.00 or Caesar \$4.00

No checks accepted. We are not responsible for lost or stolen articles.

We reserve the right to refuse service to anyone. Prices subject to change without notice.

Parties of 5 or more, Deliveries and After 10:30 P.M., a 20% gratuity charge will be added to your check.



Kids Menu

<i>Fried Shrimp with French Fries</i>	<i>\$10</i>
<i>Cheeseburger with French Fries</i>	<i>\$10</i>
<i>Spaghetti with Marinara</i>	<i>\$10</i>
<i>Spaghetti with Meatballs or Meat Sauce</i>	<i>\$12</i>
<i>Fettuccini Alfredo</i>	<i>\$10</i>
<i>Chicken Tenders and French Fries</i>	<i>\$10</i>

Side Orders

<i>Broccoli</i>	<i>\$6</i>
<i>Broccoli with Hollandaise</i>	<i>\$7</i>
<i>Baked Potato</i>	<i>\$4</i>
<i>Vegetable du Jour</i>	<i>\$4</i>
<i>French Fries</i>	<i>\$3</i>
<i>Cole Slaw</i>	<i>\$3</i>
<i>Pasta with Marinara or Alfredo sauce</i>	<i>\$10</i>
<i>Loaded Baked Potato (Bacon, Broccoli & American Cheese)</i>	<i>\$6</i>

Beverages

<i>Coke, Diet Coke, Sprite, Orange Soda, Iced Tea</i>	<i>\$3</i>
<i>Pink Lemonade, Fruit Punch</i>	<i>\$3</i>
<i>Orange Juice, Cranberry Juice, Pineapple Juice</i>	<i>\$4</i>
<i>Hot Tea or Colombian Coffee</i>	<i>\$3</i>
<i>Cappuccino</i>	<i>\$7</i>
<i>Espresso</i>	<i>\$5</i>
<i>San Pellegrino</i>	<i>\$7</i>
<i>Bottled Spring Water</i>	<i>\$3</i>



Sandwiches & Light Fare

<i>Luna Del Sea Crab Cake</i>	<i>Market Price</i>
<i>Shrimp Salad Sandwich</i>	<i>\$10</i>
<i>Fresh Tuna Salad Sandwich</i>	<i>\$8</i>
<i>Chicken Salad Sandwich</i>	<i>\$8</i>
<i>Fried Fish Sandwich</i>	<i>\$9</i>
<i>Hamburger</i>	<i>\$9</i>
<i>Smoked Turkey Breast Sandwich</i>	<i>\$7</i>
<i>Grilled or Cajun Chicken Breast Sandwich</i>	<i>\$8</i>
<i>Fried Oyster PoBoy</i>	<i>\$10</i>
<i>Fluffy Crab Meat Omelet</i>	<i>\$12</i>
<i>Fresh Seafood Omelet (crab meat, shrimp and scallops)</i>	<i>\$13</i>
<i>Petite Imperial Crab</i>	<i>\$17</i>
<i>Luna Del Sea Imperial (shrimp, scallops and crab imperial)</i>	<i>\$19</i>
<i>Fried Shrimp</i>	<i>\$14</i>
<i>Fried or Broiled Sea Scallops</i>	<i>\$16</i>
<i>Blackened Sea Scallops</i>	<i>\$17</i>

Add French fries \$3 Add Coleslaw \$3 Add Vegetable \$4

Pasta

<i>Seafood Marinara (shrimp, scallops and mussels)</i>	<i>\$18</i>
<i>Shrimp Scampi over Linguini</i>	<i>\$16</i>
<i>Seafood Fettuccine Alfredo</i>	<i>\$19</i>
<i>Linguini with Marinara Sauce</i>	<i>\$10</i>
<i>Spaghetti with Meatballs or Meat Sauce</i>	<i>\$12</i>
<i>Fettuccine Alfredo (add Chicken \$7)</i>	<i>\$12</i>
<i>Linguini with Clams (red or white sauce)</i>	<i>\$14</i>

*Typically used as our Lunch Menu, this menu will not always be available.
Please inquire and specify prior to ordering from this menu*

White Wine by the Glass

10	<i>Chardonnay, Sonoma Cutrer, Russian River</i> <i>Generous and soft with full ripe tropical flavors folded into a creamy backdrop</i>	16
11	<i>Chardonnay, Chateau St. Jean, Sonoma</i> <i>Fresh tropical fruit flavors, with peach and pear nuances and a long finish</i>	12
12	<i>Chardonnay, William Hill, Central Coast</i> <i>Layers of tropical fruit, melon and crisp apple aromas and rich with soft oak</i>	10
16	<i>Johannisberg Riesling, Mirassou, Monterey</i> <i>Highly extracted fruit flavors of apricots and peaches with firm and juicy mouth feel</i>	10
17	<i>White Zinfandel, Beringer, California</i> <i>Lovely floral notes with citrus and strawberry fruit nuances and a delicious finish</i>	10
18	<i>Pinot Grigio, Maso Canali, Trentino</i> <i>Tropical fruit and floral fragrances displaying crisp, subtle flavors and an elegant and soft acidity</i>	13
19	<i>Pinot Grigio, Castello di Gabbiano, Tuscany</i> <i>Flavors of pears, melon and peaches balanced by a tart, refreshing acidity</i>	10
21	<i>Sauvignon Blanc, Matua, New Zealand</i> <i>Elegant and refreshing with kiwi and gooseberry fruit flavors</i>	12
22	<i>Sauvignon Blanc, Ferrari-Carano, Napa</i> <i>Aromas of grapefruit, dried flowers and passion fruit with bright acidity and clean flavors</i>	13
23	<i>Moscato, Ecco Domani, Italy</i> <i>Smooth and refreshing, hints of orange blossom with tropical fruit aromas</i>	10
24	<i>Moscato, Bartenura, Italy</i> <i>Crisp and refreshing, semi sweet, with lingering pear, tangerine, nectar & melon flavors to finish</i>	13
25	<i>Albarino, Martin Codax, Spain</i> <i>Elegant, bright and dry, with fresh pear, and passion fruit flavors</i>	10

House White Wine by the Glass

Canyon Road California

Sauvignon Blanc, Chardonnay, White Zinfandel

Barefoot, California

Moscato, Pinot Grigio

9



Red Wine by the Glass

30	<i>Pinot Noir, Mirassou, Sonoma</i> <i>Bright cherry and plum aromas with dark fruit flavors, well-integrated tannins</i>	11
31	<i>Pinot Noir, MacMurray Ranch, Sonoma Coast</i> <i>Nose of rose petals and cranberries with flavors of plums and cassis and finished with a hint of oak.</i>	13
33	<i>Merlot, Greystone Cellars, California</i> <i>Black cherry and chocolate are layered with briars and smoke</i>	10
34	<i>Merlot, Rutherford Hill, Napa</i> <i>Full bodied with black fruit notes and a rich and lingering finish</i>	13
35	<i>Cabernet Sauvignon, Louis M. Martini, Sonoma</i> <i>Medium body with cherry and cranberry notes and fine tannins</i>	13
36	<i>Cabernet Sauvignon, Cousino Macul "Antiguas Reservas"</i> <i>Full bodied, intense berry flavors balanced with French oak</i>	15
43	<i>Chianti DOCG, DaVinci, Tuscany</i> <i>Layers of black cherry, spice, nutmeg and wild berry flavors supported by ripe integrated tannins</i>	10
44	<i>Shiraz, Wolf Blass, "Yellow Label", Australia</i> <i>Easy drinking style delivering berry, liquorice and spice flavors</i>	10
45	<i>Malbec, Tamari, Argentina</i> <i>Intense ripe black fruit aromas and spicy cinnamon with ripe tannins</i>	12
47	<i>Tempranillo, Ramon Bilbao, Spain</i> <i>Sweet dark cherry and vanillin, bold and flavorful</i>	12

House Red Wine by the Glass

Canyon Road, California
Merlot, Cabernet Sauvignon
Barefoot
Shiraz, Pinot Noir
Che Gaucho
Malbec



White Wine Bottles

10	<i>Chardonnay, Sonoma Cutrer, Russian River</i> <i>Generous and soft with full ripe tropical flavors folded into a creamy backdrop</i>	63
11	<i>Chardonnay, Chateau St. Jean</i> <i>Fresh trees and stone fruit meld with mild oak</i>	47
12	<i>Chardonnay, William Hill, Central Coast</i> <i>Layers of tropical fruit, melon and crisp apple aromas and rich with soft oak</i>	39
13	<i>Chardonnay, Cakebread Cellars, Napa</i> <i>Elegant and structured, oak and spice blend with rich fruit nuances</i>	95
14	<i>Chardonnay, Kendall Jackson, California</i> <i>Floral aromas with tropical and tree fruit flavors</i>	48
15	<i>Pouilly-Fuisse, George Deboeuf, Burgundy</i> <i>Aromas of white peach, apricots and honeysuckle, with bright flavors of citrus and green melon</i>	58
16	<i>Johannisberg Riesling, Mirassou, Monterey</i> <i>Highly extracted fruit flavors of apricots and peaches with firm and juicy mouth feel</i>	39
17	<i>White Zinfandel, Beringer, California</i> <i>Lovely floral notes with citrus and strawberry fruit nuances and a delicious finish</i>	36
18	<i>Pinot Grigio, Maso Canali, Trentino</i> <i>Tropical fruit and floral fragrances displaying crisp, subtle flavors and an elegant and soft acidity</i>	52
19	<i>Pinot Grigio, Castello di Gabbiano, Tuscany</i> <i>Flavors of pears, melon and peaches balanced by a tart, refreshing acidity</i>	38
20	<i>Pinot Gris, MacMurray Ranch, Russian River</i> <i>Fig, white peach and pear flavors, meld with citrus and spice</i>	46
21	<i>Sauvignon Blanc, Matua, New Zealand</i> <i>Elegant and refreshing with kiwi and gooseberry fruit flavor</i>	40
22	<i>Fume Blanc, Ferrari-Carano, Napa</i> <i>Aromas of grapefruit, dried flowers and passion fruit with bright acidity and clean flavors</i>	54
23	<i>Moscato, Ecco Domani, Italy</i> <i>Smooth and refreshing, hints of orange blossom with tropical fruit aromas</i>	39
24	<i>Moscato, Bartanura, Italy</i> <i>Crisp and refreshing, semi sweet, with lingering pear, tangerine, nectar and melon flavors on the finish</i>	51
25	<i>Albarino, Martin Codax, Spain</i> <i>Elegant, bright and dry, with fresh pear, and passion fruit flavors</i>	42



Red Wine Bottles

30	<i>Pinot Noir, Mirassou, Sonoma</i> <i>Bright cherry and plum aromas with dark fruit flavors, well-integrated tannins,</i>	43
31	<i>Pinot Noir, MacMurray Ranch, Sonoma Coast</i> <i>Nose of rose petals and cranberries with flavors of plums and cassis, finished with a hint of oak,</i>	51
32	<i>Pinot Noir, Sonoma Cutrer, Russian River Valley, Sonoma</i> <i>Intense ruby color, black cherry and currant flavors, cedar and allspice</i>	72
33	<i>Merlot, Greystone Cellars, California</i> <i>Black cherry and chocolate are layered with briars and smoke</i>	39
34	<i>Merlot, Rutherford Hill, Napa</i> <i>Full bodied with black fruit notes and a rich and lingering finish</i>	52
35	<i>Cabernet Sauvignon, Louis M. Martini, Sonoma</i> <i>Medium body with cherry and cranberry notes and fine tannins</i>	51
36	<i>Cabernet Sauvignon, Cousino Macull, "Antiguas Reservas"</i> <i>Full bodied, intense berry flavors balanced with French oak,</i>	59
37	<i>Cabernet Sauvignon, Souverain, Alexander Valley</i> <i>Brimming with red raspberry and cherry backed by cedar and spice</i>	58
38	<i>Cabernet Sauvignon, Cakebread, Napa</i> <i>Aromas of black cherry and blackberry meld with chocolate and tannin</i>	158
39	<i>Cabernet Sauvignon, Hess "Alomi Vineyard", Napa</i> <i>Black currant, allspice and mocha, with succulent berry and mild tannin</i>	56
40	<i>Paradux Red Blend, Duckhorn, Napa</i> <i>Zinfandel, Cabernet, Merlot, & Cabernet Franc blended to form a structured and elegant wine</i>	90
41	<i>Meritage, Girard "Artistry Red"</i> <i>Rich, ripe black cherries, currants, espresso and dark chocolate with well integrated tannins</i>	95
42	<i>Zinfandel, Cellar 8, California</i> <i>Fresh berry fruit combine with peppery spice</i>	35
43	<i>Chianti DOCG, DaVinci, Tuscany</i> <i>Layers of black cherry, spice, nutmeg and wild berry flavors supported by ripe integrated tannins</i>	39
44	<i>Shiraz, Wolf Blass, "Yellow Label", Australia</i> <i>Easy drinking style delivering berry, liquorice and spice flavors</i>	39
45	<i>Malbec, Tamari, Argentina</i> <i>Intense ripe black fruit aromas and spicy cinnamon with ripe tannins</i>	47
46	<i>Malbec, Colome, Argentina</i> <i>Rich and dark with intense aromas of spice and black fruits</i>	56
47	<i>Tempranillo, Ramon Bilbao, Spain</i> <i>Sweet dark cherry and vanillin, bold and flavorful</i>	47
48	<i>Petit Syrah, Girard Napa</i>	74



Half Bottle Wine List

White Wines

500	<i>Chardonnay, Francis Ford Coppola, "Diamond", Napa, California</i>	33
501	<i>Chardonnay Hess Collection Suskeel Vineyard, California</i>	40
502	<i>Chardonnay, Sonoma Cutrer, Russian River, California</i>	32
503	<i>Pinot Grigio, Santa Margherita, Trentino, Italy</i>	35

Red Wine Bottles

510	<i>Cabernet Sauvignon, "Seven Oaks", J. Lohr, Paso Robles, California</i>	32
511	<i>Cabernet Sauvignon, "Allomi Ranch", Hess, Napa, California</i>	38
512	<i>Merlot, Francis Coppola, California</i>	27
513	<i>Chianti Classico, Santa Margherita, Tuscany</i>	34

Champagne & Sparkling Wines

208	<i>Louis Roederer Brut Cristal</i>	600
200	<i>Dom Pérignon, France</i>	240
202	<i>Moët & Chandon, "Imperial", France</i>	99
203	<i>Korbel Brut, California</i>	47
207	<i>Moet Nectar Imperial Rose</i>	180
204	<i>Martini & Rossi, Asti, Italy</i>	50
205	<i>Martini & Rossi, Prosecco, Italy</i>	36
206	<i>Freixenet Cordon Negro Brut, Spain 187ml</i>	10
210	<i>Lamarca Prosecco 187ml</i>	12

Beer

<i>Budweiser - Bud Light - Miller Lite - Coors Light - National Bohemian</i>	4
<i>Clipper City's Heavy Seas - Gold Ale, Pale Ale, IPA</i>	7
<i>Yuegling, & Yuegling Light - Sam Adams & Sam Adams Seasonal</i>	7
<i>Heineken - Amstel Light - Corona - Corona Light - Angry Orchard</i>	7
<i>Blue Moon - Peroni - Guinness - Stella - Fat tire</i>	7
<i>Evo Craft Brewing - Primal Pale Ale, Lucky 7 Porter, Lot No 3 India Pale Ale,</i>	7
<i>Seacrets Tropical ale by Evo</i>	7
<i>Fin City Brewing - black fin IPA, White Marlin Pale ale, Sneaky wheat</i>	7