



# Moonraker

105 Rockaway Beach Ave., Pacifica, CA 94044

650.557.7025 • www.moonrakerpacific.com

Bringing back the magic of the old Moonraker that served as such a special gathering place for so many years for the Bay Area community. Zagat rated cuisine and breathtaking oceanfront views with a friendly atmosphere.

Moonraker features classic seafood cuisine with a modern twist with a selection of local California wines, beers and Pacifica-inspired cocktails. Re-opened in winter 2011, Moonraker offers dinner seven days a week with happy hour starting at 4:30 each afternoon.

## On Ice

**Blue Point Oyster** – Virginia

**Hammersley Oyster** – Washington

**Fanny Bay Oyster** – British Columbia

**Skookum Oyster** – Washington

Oysters 2.50 each / 14 – ½ dozen / 25 – dozen

**Moonraker Oyster Shooter** 3 each

Cooked to Order **Prawn Cocktail** 15

Cracked ½ **Dungeness Crab** 17

remoulade / cocktail sauce / drawn butter

**Moonraker Grand Platter** ½ 32 / full 59

chef's choice one dozen oysters / dungeness crab legs / poached jumbo prawns / manila clams / ahi tartare

## Appetizers

**Oysters Rockefeller** 10

pernod spinach / garlic herb panko crumbs / parmesan

**Ahi Tuna Tartare "Moon" Spoons** 11

mint / pine nuts / Fresno chili / apple / walnut oil

**"Barolo" Fritto Misto** 12

Monterey calamari / fennel / red onion / remoulade / cocktail

**Filet of Beef Tartare** 14

capers / red onion / mustard / truffle oil / quail egg / crostini

**Dungeness Crab Cakes** 15

fennel / wild arugula / red pepper vinaigrette / chives

**Portuguese Steamed Manila Clams** 16

chorizo / cumin / garlic butter / sherry wine / grilled baguette

## Soup & Salad

**Little Gem Caesar** 8.5

creamy caesar dressing / croutons / shaved parmesan

**New England Clam Chowder** 5 taste / 11 bowl

leeks / smoked bacon / yukon potato / manila clams

**Wild Arugula & Endive** 8.5

granny smith apple / candied walnuts / Point Reyes blue

**Lobster Cappuccino** 4 taste / 9 full

reduced Maine lobster stock / truffle foam

**Butternut Squash Bisque** 4 taste / 8.5 bowl

maple / toasted pumpkin seeds / crème fraiche

**Organic Red & Gold Beets** 9.5

watercress / Laura Chenel goat cheese / pistachio

Whenever possible we use local and organic ingredients that are free of hormones, antibiotics and are sustainable

## The Land

**Wild Boar Bolognese Pasta** 21

tomato and porcini braised wild boar / herb pappardelle pasta / parmesan

**Half Moon Bay Artichoke Ravioli** 19

oven dried cherry tomatoes / fava beans / lemon / capers

**Slow Cooked Natural Pot Roast** 22

horseradish mashed potato / cioppini onions / carrots / braised greens

**Vegetarian Local Farm Plate** 21

brussel sprouts / fingerlings potatoes / lentils / cauliflower puree / truffle oil

**Braised Colorado Lamb Shank** 26

butternut squash puree / brussel sprouts / smoked bacon / gremolata

**Natural New York Steak** 29

watercress / buttermilk onion strings / blue cheese potato / porcini butter

**Natural Filet of Beef** 34

potato aligot / oyster mushrooms / broccolini / baby carrots / pinot noir sauce

## The Sea

**Seared Sea Scallops** 25

cauliflower puree / roasted cauliflower / capers / toasted almonds

**Seared Rare Hawaiian Ahi Tuna** 28

lobster risotto / smoked paprika / oyster mushrooms / porcini foam

**Local King Salmon Pinwheel** 24

beluga lentils / braised greens / lemon thyme sauce / spicy aioli

**Squid Ink Fettuccine Pasta** 22

prawns / clams / calamari / rock cod / arrabbiata sauce

**Roasted Dungeness Crab Legs** 29

winter vegetables / crispy herb yukons / garlic shallot butter

**Garlic Studded Maine Lobster Tail** 39

toybox squash / fingerling potatoes / garlic shallot butter

## Surf & Turf

**Coconut Prawns & Filet of Beef** 42

mashed potatoes / frisee / crispy sweet potato / sautéed mushrooms

**Massachusetts Sea Scallops & Kobe Beef** 45

sautéed spinach / pinot noir sauce / tapenade / crispy potato

**Dungeness Crab Legs & Kobe Beef** 46

winter vegetables / crispy herb yukons / onion strings

**Half Maine Lobster & Filet of Beef** 48

toy box squash / fingerling potatoes / garlic shallot butter



Executive Chef  
Jason Yeafoli

## Cuisine

American, Californian, Seafood

## Meals Served

Breakfast, Lunch, Dinner,  
Sunday Brunch

## Restaurant Hours

Breakfast

Monday - Friday

6:30 am - 10:00 am

Saturday & Sunday

7:00 am - 10:30 am

Dinner

Monday - Thursday

4:30 pm - 9:30 pm

Friday - Saturday

5:00 pm - 10:00 pm

Sundays

5:00 pm - 9:00 pm

Sunday Brunch

10:30 am - 2:00 pm



MOONRAKER

## Dining

Ocean View

Children's Menu

Take Out Meals

Vegetarian Options

Extensive Wine List

Chef's Tasting Menu

## Attire

Casual

## Additional Services

Private Rooms

Private Parties

Meeting Facilities

Banquet Facilities

Weddings, Corporate Events

Lodging

## Handicap Accessible

## Happy Hour

Daily

4:30 pm - 6:30 pm

## Live Music

Saturday Evenings

6:00 pm - 9:00 pm

Occasionally Fridays and

Special Events

## Reservations

Suggested

## Credit Cards

Visa, MasterCard, American Express

## Checks

Accepted

