

eats and a family friendly environment, along with fresh made fare.

**Hours of Operation:** 

Sunday - Thursday 11 a.m. to 9:30 p.m. Friday - Saturday 11 a.m. to 10 p.m.

Cosmo's Courtyard • 25753 Canal Road Orange Beach, AL 36561

> 251-980-5862 (LUNA) www.lunaseatanddrink.com

## SALADS

Luna's House Salad small 3/large 6
Fresh greens, cherry tomatoes, cucumber,

red onion and peppadews.

BLT&E

Chopped romaine with pork belly lardons and cherry tomatoes tossed in buttermilk herb ranch with a fried, soft boiled egg and cornbread croutons.



Caesar Salad small 3/large 6
Romaine lettuce, garlic crustini,

charred lemon dressing, and shaved parmesan.

Marinated Gulf Shrimp 8

Low country style with lemon and spices. Served over crisp greens.

Luna's Special Salad

Blackened breast of chicken over a bed of fresh greens tossed in our honey mustard dressing with cherry tomatoes, grilled onions, goat cheese, and sweet heat pecans.

#### **ADDITIONS**

Shrimp – grilled, blackened, or fried
Chicken – grilled, blackened, or fried
Fish – grilled, blackened, or fried
Pork Belly

5
4
market

### **POBOYS**

Served on a toasted French loaf and "dressed"
(with lettuce and tomato)
Shrimp, Fish, or Meatball
Oyster
7

### SAMMICHES

Baloney
Thick sliced and grilled with a fried farm egg
and American cheese on toasted white bread.

Fish Sandwich market

Grilled blackened or fried Served with lettuce.

Grilled, blackened, or fried. Served with lettuce, tomato, and red onion on a toasted sourdough bun.

PIGmiento Cheese

Housemade pimiento cheese, Applewood smoked bacon
and housemade B&B pickles on toasted white bread.

Bahn Mi

Roasted and sliced pork belly, pickled vegetables,

Roasted and sliced pork belly, pickled vegetables, jalapeño, and cilantro served with sesame/sriracha mayo on a toasted French baguette.

ab and Artichoke Melt 10

Crab and Artichoke Melt

Blue crab and artichokes blended with Parmesan
and Swiss cheese, oven baked and dressed with
fresh greens on focaccia bread.

### SMALL PLATES

Luna's Chili cup 3/bowl 5

6

8

A hearty blend of beef, pork and beans.

Fried Onions

Shaved thin, lightly fried and served with comeback sauce.

BBQ Gulf Oysters

Lightly breaded and fried. Tossed in our housemade
BBQ and topped with blue cheese crumbles and

BBQ and topped with blue cheese crumbles and crisp bacon.

Bowl of Wangs

Ain't no thang, but a whole chicken wang. Brined, smoked, and fried. Served with your choice of BBQ, Buffalo, or garlic parmesan with either blue cheese or buttermilk herb ranch.

Extra sauce .50
Deviled Eggs 6

Two traditional and two chef's creation. Served with housemade pickles, pimiento cheese and

seasoned pork skins.

Beer Cheese Dip

Creamy blend of Swiss, cheddar and dark beer. Served with soft pretzel bites.

Crab Claws market
Fresh Gulf blue crab claws lightly floured
and fried.

Bowl of "Skins"

Fried pork skins tossed in our BBQ spice. Get some pimiento cheese to spread on them for 2 bucks more.

Cola Braised Pork Belly

Served with hot buttered cornbread, red cabbage slaw and white BBQ sauce.

BBQ Gulf Shrimp

A traditional New Orleans favorite. Sautéed in herb scented Worcestershire butter and served with toasted French bread.



Whisker Nuggets

Alabama farm raised catfish, cornmeal dusted
and fried. Served with comeback sauce.

Tomato Pie

A southern favorite! Vine ripe tomatoes, sweet onion and fresh basil topped with a blend of cheeses and mayo, baked in a flaky pie crust.

Crab and Artichoke Dip

Blue crab and artichoke hearts baked with Swiss
and parmesan cheeses. Served with grilled pita bread.



CEAFOOT	
SEAFOOD ENTRÉES	
Fresh Catch mar	ket
Our fresh catch selection prepared grilled,	
blackened, or fried. Served with our house pilaf	
and fried Brussels sprouts	
Crab Claws mar	ket
Fresh Gulf blue crab claws lightly floured and	
fried. Served with french fries, red cabbage slaw	,
and cocktail sauce	
Fried Shrimp	17
A dozen large Gulf shrimp, cornmeal crusted an	d
fried. Served with french fries and red cabbage s	slaw.
Stuffed Gulf Fish mar	ket
A selection of fresh Gulf fish stuffed with bay shi	rimp
and Conecuh sausage. Topped with a creole BB	
cream sauce and served with fried brussel sprou	
Cornbread Crusted Grouper	24
Fresh Gulf grouper crusted with housemade	
cornbread and served with smoked cheddar grit.	S
and braised greens.	
LARGE PLATES	
	10
Fried Chicken	13
Buttermilk and hot sauce brined chicken breast,	
battered and fried. Served with our house mashe	ea
potatoes, braised greens and pot liquor.  Braised Beef Pot Roast	16
	10
Served with buttermilk mashed potatoes and roasted vegetables.	
Grillades and Grits	12
Pork tenderloin medallions lightly dusted and	12
pan sautéed. Simmered in rich creole tomato	
gravy and served with smoked cheddar grits.	
Spaghetti & Meatballs	15
Noodles tossed in our housemade marinara and	
Noodies tossea in our nousemade marinara and	6

paghetti & Meatballs

Noodles tossed in our housemade marinara and served with two of our soon to be famous meatballs.

Accompanied by garlic bread and fresh shaved parmesan.

Mac-n-Cheese
Cavatapi pasta oven baked in a rich cheese sauce and topped with seasoned breadcrumbs.
Take it up a notch:
Add Conecuh sausage, pork belly or chicken
Add shrimp
5
Luna's Sirloin Steak
5

An 8 ounce certified Angus beef sirloin cooked to your liking and served with our buttermilk mashed potatoes, fried Brussels sprouts and housemade steak butter.

# SIDES

Braised Greens

Smoked Cheddar Grits

Buttermilk Mashed Potatoes

Fried Brussels Sprouts

French Fries

Sweet Potato Fries

Mac-n-Cheese

Red Cabbage Slaw

Rice Pilaf

3

### **BURGERS, DOGS & CHIX**

Our burgers are a gourmet blend of ground chuck, short rib and brisket, hand pattied, and our dogs are 100% all beef! All patties are one third pound. A simple burger comes with your choice of patty and dressed with lettuce, tomato and red onion.

Patties: Beef, Turkey, Boca Burger, Chicken Breast

 Single
 7

 Double
 10.50

 Triple
 14

Cheap

each .50

Housemade dill pickles, housemade B&B pickles, housemade sauerkraut, housemade relish, jalapeños

Housemade Slathers each .50

Roasted Garlic Aioli White BBO

Sesame/Sriracha Mayo Red BBQ
Red BBQ

Ketchup Comeback Sauce

Mustards

Fine each 1

Smoked onion jam, onion straws, American cheese, Swiss cheese, provolone, blue cheese, bacon, chili, mushrooms, fresh greens, red cabbage slaw.

Fancy each 1.50

Irish cheddar, goat cheese, pimiento, fried farm egg smoked Gouda cream, baloney, pork belly.

We want you to enjoy a steak that comes out exactly how you envision it when you order. This guide will help you get the perfect

steak by letting us know how you would like it cooked.

Rore - Seared outside, cool red through the center.

Medium Rare - Some pink with red center.

Medium - Juicy with a warm pink center.

Medium Well - Cooked through with a slight pink center.

Well - Cooked hot throughout no pink

#### **OUR FAVORITE DOGS**

Jack the Ripper

Bacon wrapped, deep fried and topped with

pimiento cheese, white BBQ and onion straws.

The Double-Barrel

Two hot dogs split, grilled and loaded with chili, red onion jam and smoked Gouda cream.

Just a Dog



### **DESSERTS**

"Holy Smoke"

Layers of chocolate pudding, whipped cream and sweetened cream cheese over a pecan shortbread crust.

Meyer Lemon Chess Pie
Our version of a southern classic with

Our version of a southern classic with blueberry compote and whipped cream.

Fried Pecan Pie
With vanilla bean ice cream and

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bourbon molasses caramel. The name says it all.

6

6

# KIDS MENU Mac-n-Cheese Spaghetti and Meatball The following will be served with French fries: Hamburger 66 Cheeseburger Shrimp - fried or grilled 6 Fish - fried or grilled Chicken - fried or grilled **Hot Dog CRAFT BEER** Luna's Eat & Drink features 32 local and other world class craft beers on draft. Check out our current beer list on our website. \*There is a risk associated with consuming raw or undercooked beef, fish, chicken or shellfish. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness. If unsure, consult a physician. We fry food in 100% Canola oil. Items and prices subject to change. 08/16 **Hours of Operation:** Sunday - Thursday 11 a.m. to 9:30 p.m. 11 a.m. to 10 p.m. Friday - Saturday Cosmo's Courtyard • 25753 Canal Road Orange Beach, AL 36561 251-980-5862 (LUNA) www.lunaseatanddrink.com