

Full Moon Oyster Bar

1473 River Ridge Dr 27012-8355 · +13367128200 · Updated: Jan 14, 2026

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FIRST BITES 13

Moon Rockers* **\$13.00**

Fresh oysters baked on the half shell under a creamy spinach topping. Our version of Oysters Rockefeller!

Crab Stuffed Oysters* **\$14.00**

Baked fresh oysters on the half shell stuffed with crab dip and seasoned bread crumbs

Crawfish Alligator Cheesecake **\$15.00**

This Louisiana classic is savory and creamy! Loaded with fresh crawdaddies, alligator and veggies. Served hot with a Creole mustard sauce.

Bacon Wrapped Scallops **\$16.00**

Fresh VA scallops wrapped in bacon and grilled. Served with our house made pineapple salsa.

Flash Fried Calamari **\$14.00**

Served on a bed of seaweed salad. Drizzled with a sweet Asian chili sauce.

Crab Dipper **\$15.00**

Our secret crab dip recipe! Full of lump crab meat and served piping hot with baked bread.

Blue Crab Cake

Loaded with sweet lump blue crab meat and served with our house made tartar sauce. The REAL DEAL!

Shrimp Cocktail **\$11.00**

Seven fresh steamed shrimp served chilled with our house made cocktail sauce.

Seared Tuna Bites* **\$15.00**

Sesame crusted Ahi tuna perfectly seared and served with a creamy sesame sauce and wasabi.

Crab Stuffed Mushrooms **\$12.00**

Fresh button mushrooms filled with lump crab meat and topped with breadcrumbs.

Quarter Moon* **\$3.00**

Eat 4 and get a free white t-shirt!! Eat 5 and get a free color t-shirt!! Eat 6 and get a free tie dye t-shirt!! Raw oyster on a saltine cracker with jalapeno, horseradish, black pepper and HOT sauce!

Char-Grilled Oysters*

Fresh oysters on the half shell, basted in a herb butter, topped with cheeses and chargrilled to perfection! 1/2 dozen or dozen. Served with Leidenheimer's french bread straight from N'awlins!! A customer favorite!!

AVAILABLE OPTIONS

1/2 Dozen: \$18.00

Dozen: \$25.00

Chargrilled Scallops*

Fresh scallops on the half shell, basted in an herb butter, topped with cheeses and chargrilled to perfection! 1/2 dozen or a dozen. Served with Leidenheimer's french bread straight from N'awlins!!

SOUPS, SALADS & SIDES 6

Fresh Soup of the Day

Ask your shucker!

AVAILABLE OPTIONS

Cup: \$8.00

Bowl: \$12.00

Fried Oyster Salad

\$16.00

Mixed greens topped with Swiss cheese, bacon, red onions, cucumbers, tomatoes and of course, fried oysters!!

House Salad

AVAILABLE OPTIONS

Mixed greens topped with croutons, cheddar and jack cheeses, red onions, cucumbers, tomatoes, carrots, and candied pecans!!

\$8.00

With Chicken or Shrimp:

\$15.00

Salmon Salad

\$16.00

Mixed greens and all of the goodies! Topped with fresh Canadian salmon seasoned with breadcrumbs for that extra crunch. Salmon is prepared medium.

Buffalo Shrimp Wedge

\$14.00

Iceberg lettuce wedge with house made Blue Cheese with buffalo shrimp and crispy bacon bits.

Sides

\$5.00

Grilled Asparagus, Sauteed Fresh Spinach, Sauteed Fresh Broccoli, Succotash w/ Edamame, Mama Moore's Brown Rice, Loaded Potato Cake, Corn on the Cob, Hush Puppies, Potato Salad, and Fries

FRESH OYSTERS 2

Fresh Oysters*

1/2 peck or whole peck. Steamed or raw. For safety purposes, we cannot shuck oysters TO GO.

Char-Grilled Oysters*

AVAILABLE OPTIONS

Fresh oysters on the half shell, basted in a herb butter, topped with cheeses and chargrilled to perfection! 1/2 dozen or dozen. Served with Leidenheimer's french bread straight from N'awlins!! A customer favorite!!

Half Dozen: \$18.00

Dozen: \$25.00

FROM THE STEAMER 9

The Full Moon*

3 Snow crab clusters, 1/2lb shrimp, 4 scallops, 8 clams, and 8-12 oysters depending on size. NO SUBSTITUTIONS.

Shrimp-A-Roo

AVAILABLE OPTIONS

1/2 pound or 1 pound seasoned shell-on shrimp.

1/2 lb: \$19.00

1 lb: \$24.00

Fresh Tidewater Sea Scallops

1/2 pound or 1 pound of fresh sea scallops. Seasoned and steamed to perfection.

Low Country Shrimp Boil

\$24.00

1/2 pound of peel n' eat shrimp with potatoes, corn on the cob and smoked sausage. Steamed and served in a white wine and butter broth with french bread for dippen'!

Clams***\$14.00**

1 dozen fresh steamed Pamlico Sound mid-neck clams.

Steamed Shrimp**AVAILABLE OPTIONS**

1/2 pound or 1 pound seasoned, peeled and deveined steamed shrimp.

1/2 lb: \$19.00

1 lb: \$14.00

Alaskan Snow Crab Legs

1 1/2 pounds of snow crab legs seasoned and steamed to perfection!

Alaskan King Crab Legs

1 1/2 pounds of HUGE steamed king crab legs!

Build Your Own Boil**AVAILABLE OPTIONS**

served with potato salad

Base of corn, potatoes, and smoked sausage:

\$5.00

1/2lb seasoned shell-on shrimp: \$19.00

1lb seasoned shell-on shrimp: \$24.00

1/2 dozen mid-neck clams: \$7.00

1 dozen mid-neck clams: \$14.00

ENTRÉES 18**Voodoo Shrimp****\$24.00**

(SPICY) Sautéed in a Cajun BBQ spiced butter sauce and served with Leidenheimer's French bread for dipping!

Jamaican-Me-Crazy***\$21.00**

Tender chunks of marinated Certified Angus filet and jumbo shrimp. Sautéed in a spicy jerk sauce and served over a bed of rice.

Clams or Shrimp Linguine**\$21.00**

Pamlico Sound Mid-Neck Clams or Sautéed Shrimp in a silky broth of white wine, garlic, capers, and diced tomatoes, topped with grated Parmesan. Served with Leidenheimer's French Bread for Dunkin'!!

Crab Stuffed Salmon Bellies**\$28.00**

Salmon like you've never had it!! Loaded with lump crab meat. Served over a bed of succotash and edamame and a side of buttered angel hair pasta. Topped with a dash of crab dip, breadcrumbs, char-butter and house made chimichurri.

Angus Filet Mignon***\$33.00**

8 ounces of tender Certified Angus beef filet grilled to perfection! served with house made buttermilk mashed potatoes and the vegetable of the day.

Angus Ribeye Steak***\$29.00**

12 ounces of thick and juicy Certified Angus beef! Prepared to order and served with rice and the vegetable of the day.

Chicken Teriyaki**\$18.00**

Two chicken breasts grilled and brushed with a teriyaki glaze. Served with rice and the vegetable of the day.

Shrimp & Grits**\$24.00**

Shrimp, andouille sausage, spinach and tomatoes cooked in a spicy chipotle cream sauce over home made cheese grit cakes.

Seafood Mornay **\$24.00**

A creamy pasta original! Jumbo shrimp, scallops and veggies in an Alfredo sauce tossed with penne pasta.

Salmon* **\$26.00**

Grilled or blackened fresh Canadian salmon with your choice of sauce. Served with rice and the vegetable of the day.
Salmon is prepared medium.

Fresh Fish As You Wish

Ask your shucker! Served with 2 sides of choice

Seafood Risotto **\$28.00**

Creamy house made risotto with shrimp, scallops, lobster, fresh spinach, diced tomatoes and Alfredo sauce.

Jambalaya **\$18.00**

(SPICY) A N'awlins favorite! A Cajun rice dish with chicken, shrimp and andouille sausage topped with a Creole sauce.

Pair of Blue Crab Cakes

That's 2 handmade crab cakes FULL of lump blue crab meat! Served with house made tartar sauce.

Mooney's Fry Basket **\$24.00**

Fried Lover's Dream! Fried flounder, shrimp and oysters served with hush puppies and beer battered french fries plus a steamed ear corn. No Substitutions.

Char-Grilled Oysters*

AVAILABLE OPTIONS

Fresh oysters on the half shell, basted in an herb butter, topped with cheeses and char-grilled to perfection! 1/2 dozen or dozen. Served with Leidenheimer's French Bread straight from N'awlins!! A customer favorite!!

1/2 dozen: \$18.00

1 dozen: \$25.00

Chargrilled Scallops*

Fresh scallops on the half shell, basted in an herb butter, topped with cheeses and chargrilled to perfection! 1/2 dozen or a dozen. Served with Leidenheimer's french bread straight from N'awlins!!

Ralph's Pork Chop

AVAILABLE OPTIONS

12oz King of Chops! Marinated and char-grilled porterhouse chop prepared to order. Served with Mama Moore's brown rice and your choice of one side.

\$18.00

Add second chop:

\$7.00

MEALS FOR KIDS (12 AND UNDER PLEASE) 5

Kids Salmon* **\$11.00**

prepared medium

Hamburger Sliders **\$5.00**

2 prepared well done

Kids Steamed or Fried Shrimp

AVAILABLE OPTIONS

\$11.00

Grilled: \$11.00

Hot Dog **\$5.00**

Grilled Cheese **\$5.00**

DESSERTS 4

Homemade Cakes **\$9.00**

Ask your server for today's selection!

Homemade Key Lime Pie **\$7.00**

served with a dollop of whipped cream.

Homemade Creole Bread Pudding **\$8.00**

Served with a Bourbon cream sauce.

Crème Brulee **\$7.00**

Served with a dollop of whipped cream.

OYSTER MONDAY ²

Cheap Oysters on the Half Shell!

Pitchers of Bud Light, Michelob Ultra And Yuengling All Day! **\$10.00**

CRABBY TUESDAY ⁴

All You Can Eat Snow Crab

No Sharing Please!!

1 1/2 lbs Snow Crab Legs w/ a cup of Crab Bisque

Includes tea or soda

3 lbs of Snow Crab Legs & Corn

Corona and Corona Lights All Day! **\$3.00**

LADIES NIGHT WITH WINE DOWN WEDNESDAY ³

Petite Filet* **\$22.00**

with a Grilled Shrimp Skewer, Mashed Potatoes, and Asparagus

House Bottles of Select Wines All Day!

Glasses of Select House Wines All Day! **\$4.00**

THIRSTY THURSDAY ³

Super Boil

Low country shrimp boil PLUS a snow crab cluster

3 Lbs Snow Crab Legs & Ear of Steamed Corn

Domestic Bottles All Day! **\$3.00**

FINALLY FRIDAY ²

Chef's Dinner Special

Well Drinks All Day!

\$5.00

SAIL INTO SATURDAY 2

Chef's Dinner Special

Tropical Moons All Day!

\$5.00

SUNDAY FUNDAY 2

Free Base For Your Build Your Own Boil!!

served with potato salad

Bloody Marys All Day

\$5.00