

LUNCH MENU

From the Raw Bar



Beausoleil New Brunswick , Canada	\$ 5
Kumamoto Shelton, Washington	\$ 5
Kusshi Deep Bay, British Columbia	\$ 5
Drakes Bay Ensenada, Baja California	\$ 3
Blue Point Delaware Bay, New Jersey	\$ 3
Cherrystone Clam Stratford, Connecticut	\$ 3
Citrus Poached Prawn Cocktail	\$16
<i>Fresh horseradish, cocktails sauce, lemon</i>	
Ceviche Verde	\$15
<i>Oregon rock cod, bay shrimp, lime, cilantro, scallion, jalapeno, red onion, organic corn chips</i>	
Fresh Dungeness Crab Cocktail	\$18
<i>cocktail sauce, lemon</i>	
Ahi Tuna Tartare	\$17
<i>sesame, soy, scallion, avocado, pickle ginger, tobiko, wonton chips</i>	

Soups and Starters



New England Clam Chowder	\$6/\$9
<i>crispy bacon, crumbled old bay chips, parsley</i>	
French Onion Soup	\$ 9
<i>48 - hour beef stock, three cheese gratin, sourdough crostini</i>	
Mussels & Fries	\$16
<i>pancetta, dijon cream, parsley</i>	
Crispy Calamari	\$14
<i>artichoke hearts, lemon, carrots, jalapeno, cocktail sauce, tartar sauce</i>	
MoMo's Famous Onion Strings	\$ 8
<i>served with chipotle ketchup</i>	
Buffalo Sweetbreads	\$15
<i>dijon ranch, green onion</i>	
Hummus & Flatbread	\$10
<i>seasoned flatbread, eggplant caponata, vegetable crudité</i>	
Duck Pate Plate	\$15
<i>pistachio, green peppercorn campagne, rillette</i>	
Dungeness Crab Cake	\$15
<i>basil aioli, arugula salad, mango chutney, red pepper coulis</i>	

Wood-Fired Pizzas



Margherita	\$15
<i>sliced roma tomato, fresh mozzarella, torn basil, olive oil</i>	
Pepperoni & Three Cheese	\$17
<i>mozzarella, smoked mozzarella, asiago</i>	
Grilled Vegetable & Pesto	\$16
<i>roasted summer squash, bell peppers, ripe olives, mozzarella, ricotta salata</i>	
Prosciutto Di Parma	\$17
<i>smoked gouda, calabrese chile, arugula</i>	
Smoked Salmon Flatbread	\$18
<i>pesto, capers, minced onion, crema, tobiko</i>	
Sausage & Mushroom	\$17
<i>roasted garlic, mozzarella, provolone, oregano</i>	

Salads



Iceberg Wedge	\$10
<i>chunky bleu cheese dressing, crispy crumbled bacon, tomato, scallion</i>	
Roasted Beets	\$12
<i>shaved fennel, chevre, pistachio, strawberry, sherry wine vinegar, pomegranate molasses</i>	
Little Gem Caesar	\$10
<i>shaved grana padano, sourdough croutons</i>	
Roasted Chicken & D'Anjou Pear	\$14
<i>candied walnuts, cambozola, raisins, dried cranberries, mustard vinaigrette</i>	
Seared Ahi Tuna Nicoise	\$19
<i>grilled little gem, lemon vinaigrette, egg, green bean, potato, anchovy</i>	
MoMo's Shrimp Louie	\$16
<i>cucumber, tomato, egg, avocado, onion, caper, lemon</i>	
Cobb	\$14
<i>crispy bacon, roasted chicken, tomato, avocado, grated egg, blue cheese crumbles, red wine vinaigrette</i>	
Heirloom Tomato	\$12
<i>black mission fig, cambozola cheese, lemon thyme vinaigrette, candied walnuts</i>	

Sandwiches



Roasted Turkey Club Wrap	\$14
<i>crisp bacon, avocado, lettuce, tomato, lemon aioli, old bay chips</i>	
New York Strip French Dip	\$19
<i>thinly sliced, provolone cheese, horseradish aioli, 48 - hour au jus</i>	
Classic Grilled Reuben	\$16
<i>corned beef, swiss cheese, sauerkraut, thousand island dressing</i>	
Grilled Chicken & Portobello Mushroom	\$16
<i>pesto aioli, roasted red pepper, provolone cheese, arugula</i>	
The House Burger	\$15
<i>smoked tomato jam, special sauce, iceberg lettuce, grilled onion, roma tomato, pickle ADD: sharp cheddar, swiss, blue Cheese -1 ADD: crispy bacon, fried egg, avocado - 2</i>	

MoMo's Favorites



Pan Seared Halibut	\$29
<i>confit fennel, fava bean ragout, eggplant caviar</i>	
Steak Frites	\$26
<i>peppercorn seared tenderloin medallions, french fries, bordelaise sauce</i>	
Gumbo	\$20
<i>andouille sausage, chicken, gulf prawns, texas long grain rice, scallions</i>	
Beef Cheeks Bourguignon	\$22
<i>turnip, pearl onion, carrot, fresh fettucine</i>	
Fish Tacos	\$15
<i>oregon rock fish, pico de gallo, organic corn tortillas, guacamole, cilantro slaw</i>	
Linguini & Clams	\$20
<i>pasta clams, white wine garlic broth, linguine pasta</i>	
Dungeness Crab Cioppino	\$27
<i>tuna, salmon, mussels, clams, prawns, calamari, red wine tomato broth, garlic toast</i>	
Vegetable Hash	\$15
<i>potato, roast mushrooms, asparagus, snap peas, artichoke heart, poached egg</i>	
Roasted Chicken Pot Pie	\$18
<i>carrots, mushrooms, potatoes, peas, herbed pastry</i>	
Crispy Duck Confit Tacos	\$16
<i>duck confit, red pepper coulis, necatrine salsa, jalapeno</i>	

Sides



Mashed Potatoes	\$ 6
French Fries	\$ 6
Creamed Spinach	\$ 8
Grilled Asparagus	\$ 8
<i>stone ground mustard marinade</i>	
Sweet & Sour Brussel Sprouts	\$ 9
<i>apple cider bour-bon glaze</i>	
Mac & Cheese	\$ 8
<i>black forest ham, cavatappi pasta</i>	

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase the risk of food borne illness