



# Blue Moon

## *The Bridge Is Up*

Heading east on Commercial, you can see the art deco appointments of the Blue Moon Fish Co. I met my lunch date at this charming Intracoastal restaurant to find white linen table cloths and fresh orchids awaiting me on the patio.

A beautiful setting for dining and, as our fair Floridian weather permits, boat watching.

Our first taste, of many great tastes, was the bread service. Tomato focaccia and toasted ciabatta served with a half bulb of roasted garlic. Each clove melted like the butter it replaced. Perfection.

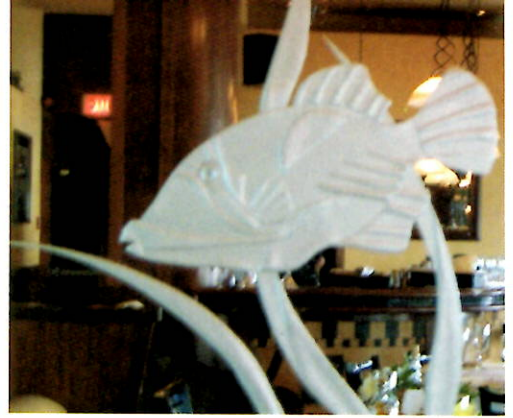
"If you had a boat, what would you name it?" I asked, remembering a childhood spent near the water.

"The Lion's Paw," came the reply. "It's a kind of shell, like on my coffee table."

Our next course arrives. Not an easy choice, but I settled on grilled Norwegian salmon set atop herbed mashed potatoes with lime butter, served with wilted spinach and a tomato-squash salad.

My friend chose fresh scallops tossed with wild mushrooms, spinach and linguine in a cream sauce. Both superb in their balance of flavors and in portion. And both simply served in a large white bowl





without a lot of couli or fresh-torn anything, just one long curly golden plantain strip launching from the center. The dishes playfully resembled curious cats gliding about the patio with curly tails shaped like question marks. Fabulous.

“Why the Lion’s Paw?”

“It’s the title of a story I read when I was young. About some kids who had great big adventures in a boat.”

Mmmmm. Dessert. Our choices? Homemade sorbet in assorted tropical flavors served in a crunchy almond bowl. This dish is worth ordering just for its cheerful presentation, looking a bit like colorful balloons dancing on the water.

The other? Jamaican creme brulee made from vanilla and coconut rum served with a sweet crunchy top and garnished with fresh raspberries and blueberries. Sinful.

“Look at that boat. *It’s Noon Somewhere*,” I sly. How quickly we become adults! We raise our glasses and toast with all the vigor of youth. And all the sparkle of tonic.

Alfred, our server, who after every order validated each request with “Excellent!” had come with the check. We vow to come back for dinner, soon. After all it is 5 o’clock somewhere too.

A self-proclaimed regular overhears our witty banter and chimes in.

“I have been coming here since they’ve opened. I’ve had everything else on the menu. Outstanding!” she outstands. “This dish is the only one I haven’t tried.”

“What are you having?” She begged me to ask.

“The meatloaf,” she sighs. “And I saved the best for last.”

I admit that I truly did not expect that answer.

After all, Blue Moon’s menu is well versed in whimsy, boasting such delights as spicy pecan-goat cheese fritters, mahogany clams, topless swordfish sandwich, blackened langostinos and icky sticky caramel tarte.

One would be pressed to decline any of the repertoire. But there is something quite charming to have a time-honored dish served the Blue Moon way.

Homemade meatloaf made two ways, one served with mashed potatoes and green beans or the other on a Kaiser roll with onions and Cajun mayonnaise.

Regretfully, we were remiss in not enjoying selections from the raw bar, a choice we do not wish to duplicate the next time.

Blue Moon’s chef-owners, Baron Skorish and Bryce Statham, keep a mindful eye on all their concoctions, as well as the restaurant, leaving no detail undone.

The art deco design is featured within the dining room as well, with frosty etched glass partitions of aquatic life and inlaid wood.

A beautiful, full bar presides in the corner, with an enviable wine list and a full view of the water.

A pastry chef is on hand to perfectly punctuate every delicacy.

Another curious characteristic is the wait staff which is comprised entirely of men in black shiny shirts.

Curious, but absolutely no one is complaining.

Blue Moon is open seven days a week for lunch and dinner, and delivers a decadent Sunday brunch.

Reservations are suggested. Boats welcome.

Blue Moon Fish Co., 4405 W. Tradewinds Ave., 954.267.9888. [www.bluemoonfishco.com](http://www.bluemoonfishco.com).