

Starters

Oysters on the Half Shell MP

Ice-cold, freshly shucked oysters paired with house mignonette, cocktail sauce, and fresh horseradish.

Baked Oysters 15

Baked oysters served over crispy rice, brown butter, bacon, and parmesan.

Pork Potstickers 12

Crispy pork potstickers paired with chili all spice sauce, finished with fresh chives.

Pommes Frites 10

Classic French fries tossed with fresh herbs, served with spicy aioli.
+2 Parmesan & Truffle +2 Malt Vinegar

Sautéed Mussels 16

White wine-steamed black PEI mussels, red curry, fresh ginger, garlic.
Served with grilled bread.

Harvest Flatbread 15

Honeycrisp Apples, Creamy Camembert Cheese, Spinach & Mostarda,
Finished with a Balsamic Reduction.

Shrimp Tempura 15

Crispy tempura-fried shrimp drizzled with eel sauce and sweet chili,
finished with sesame seeds.

French Cheese Plate 16

A curated rotation of artisanal French cheeses paired with spicy
Soppressata and poached pears, fruit mostarda and
served with grilled bread.

Sushi

Vegetable Roll 12

Avocado, cucumber, and green onion paired with wasabi aioli.

Sweet Potato Roll 14

Tempura-Fried Sweet Potato, Cucumber, Avocado & Green Onion,
Drizzled with Sweet Chili & Eel Sauce.

Dragon Roll 15

Tempura-fried shrimp, cucumber, and avocado,
spicy aioli and sweet soy.

Green Dragon Roll 16

Fried shrimp, cucumber, scallion, broiled eel, and avocado
with sesame and sweet soy.

California Roll 14

Crabstick, cucumber, avocado, green onion, spicy aioli

Crab Rangoon Roll 14

crab, cream cheese, and green onion,
topped with sweet chili sauce

Salmon & Avocado Roll 15

Fresh Salmon, Creamy Avocado & Green Onion,
Finished with Wasabi Aioli

Spicy Tuna Roll 15

Togarashi-spiced tuna with lettuce,
finished with wasabi aioli and spicy aioli.

Salads

Moro's House Salad 9

Baby Tuscan greens with cucumber, shaved onion, radish,
garlic croutons, finished with ginger-miso vinaigrette

Caesar Salad 13

Crisp romaine, parmesan cheese, garlic croutons-
tossed in house made Caesar dressing.

Squash Salad 13

Baby Spinach, Honey Crisp Apple, Bacon Wrapped Stuffed Dates
Apple Cider Vinaigrette

Roasted Beet Salad 13

Mixed greens, roasted beets, creamy goat cheese, candied pecans,
tossed in lemon vinaigrette.

Mains

Grilled Beef Tenderloin 32 / 44

Served over Boursin-chive mashed potatoes, brussels sprouts, carrots
and finished with a rich sauce bordelaise.

Beef Rib Bourguignon 30 / 37

Slow-Braised Beef Rib in a Rich Chianti Wine Sauce with Bacon &
Mushrooms, Served over Pommes Purée with Carrots & Parsnips.

Braised Lamb Shank 32

Slow-Braised Lamb Shank over Creamy Sweet Potato Purée,
Served with Roasted Brussels Sprouts, Mushrooms & Parsnips.

Coconut-Curry Chicken 29

Tender Chicken, Jasmine Rice Pilaf, Broccoli & Carrots,
Finished with a Fragrant Coconut-Red Curry Sauce

Buttermilk Fried Chicken 19 / 29

Boneless, Skinless Chicken Breast
Creamy mashed potatoes, broccoli, carrots, house-made chicken jus.

Herb Crusted Baked Cod 19 / 29

Garlic & Fresh Herb Crusted Cod with roasted potatoes, carrots,
broccoli, and lemon beurre blanc.

Faroe Island Seared Salmon 31

Roasted Butternut Squash Purée, Sautéed Garlic Spinach &
Honey-Miso Glaze.

Shrimp Risotto 29

Pan-Seared Shrimp over Creamy Butternut Squash & Mushroom
Risotto, Finished with Sautéed Spinach & Brown Butter.

Pan-Seared Scallops 39

Togarashi-Seasoned Scallops over Creamy Parsnip Purée, Roasted
Broccoli & Spaghetti Squash, Finished with an Apple Gastrique.

Grilled Angus Burger 19

With cheddar cheese and thick-cut bacon,
served with pommes frites and spicy aioli. **+2 gluten free bun**

Please advise your server of any food allergies
We are unable to split checks on parties of 6+