

# Starters

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## 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, enriched with brown butter, bacon, and parmesan butter.

## Pommes Frites 10

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

## Pork Potstickers 12

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

## Shrimp Tempura 15

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

## Sautéed Mussels 16

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

## 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

Hand rolled sushi cut into 8 pieces served with wasabi & ginger

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## Vegetable Roll 12

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

## Dragon Roll 15

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

## Mango Tango Roll 16

Fried shrimp, jalapeno, avocado, fresh mango with spicy aioli & sweet soy



1 E. Genesee St Auburn, New York 13021

# Salads

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## Moro's House Salad 9

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

## Roasted Beet & Goat Cheese Salad 13

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

## Caesar Salad 13

Sweet Gem lettuce, parmesan cheese, garlic croutons- tossed in house made Caesar dressing.

## Green Dragon Roll 16

Fried shrimp, cucumber, scallion, 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

## Spicy Tuna Roll 15

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

# Mains

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## 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

Chianti Braised Beef Rib with Bacon and mushrooms, creamy pomme purée and roasted carrots.

## Grilled Lamb Chops 29 / 39

Premium Australian Lamb Chops with Yukon gold potatoes, brussels sprouts, mushrooms, ancho-chili sauce.

## Buttermilk Fried Chicken 19 / 29

Creamy mashed potatoes, zucchini, carrots, sweet corn and house-made chicken jus.

## Herb Crusted Baked Cod 19 / 29

Garlic & Fresh Herb Crusted Cod with roasted potatoes, zucchini, sweet corn, and lemon beurre blanc.

## Faroe Island Seared Salmon 31

Baby red potatoes, brussels sprouts, carrots, and sundried tomato & basil cream sauce.

## Seared Togarashi Scallops 39

Pan-seared scallops over sweet corn & saffron risotto, roasted red peppers, frizzled leaks

## Grilled Angus Burger 19

With cheddar cheese and thick-cut bacon, served with pommes frites and spicy aioli.

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\*Please Advise Your Server Of Any Food Allergy  
\*We Are Unable To Split Checks On Parties Of 6+