

Moro's Table

Dine-in Menu

Small Plates & Starters

House Garden Salad Tender Greens, Crisp Vegetables, Croutons and Ginger-Miso Dressing 7
Beet Salad Crisp Greens, Roasted Beets, Goat Cheese, Candied Pecans, Dried Fruit and Lemon Vinaigrette 8
Grilled Asparagus Salad Prosciutto, Hard Boiled Egg, Pickled Shallots, Asiago, Greens and Dijon Vinaigrette 9
Raw Oysters North shore gold, PEI MP
Baked Oysters(4) with parmesan bacon truffle butter 12
Moullard Fioe Gras Hot Honey Glaze, Beignets, Toasted Hazelnuts, Poached Cranberries, Port Wine Gelee 22
Creamy Red Pepper & Fennel Soup with Grand Marnier cream 7
Chicken Pot Stickers (4) with a tangy chili sauce 7
Mussels Red Curry & Ginger or White Wine & Garlic 12
Mussels & Fettucine With Creole Andouille Sausage 12
Spicy Citrus Chicken Wings(4) with Smoked Blue Cheese 7
Cheese Plate with Fruit Chutney, Candied Pecans, Crackers and Honey Dijon 9
Spicy Tomato Oil for Bread 4
Pommes Frites Fresh Herbs and Spicy Aioli 6

Sushi (Maki) Served with Soy Sauce, Pickled Ginger & Wasabi

Avocado Roll 5
California Roll 5.50
Tuna Avocado Roll 7
Spicy Tuna Roll 6
Salmon Avocado Roll 6
Tempura Shrimp Lettuce Roll 8

Green Goodness Roll Avocado Cucumber Asparagus Lettuce Cream Cheese. Inside out with sesame seeds. 7
Dragon Roll (Tempura Shrimp Roll) Fried Shrimp Cucumber Avocado Spicy Aioli Unagi Sauce Sriracha 9
Tempura Scallop Roll Seared Scallops Roasted Peppers Scallions Sriracha Cream Cheese 10
Firecracker Roll Spicy Tuna, Tempura Shrimp, Crisp Lettuce, Sriracha and Spicy Aioli 11

Entrees

Bouillabaisse Scallops, Mussels, Tiger Shrimp, Grouper, Haddock. Incorporated In A Spicy Saffron Broth 32
Grilled NY Strip Steak with herb roasted potatoes, carrots, cauliflower, broccoli, and sweet corn. 30
(4) Tiger Shrimp +8 (4) Pan Seared Scallops +12
Pan Seared Chilean Seabass Roasted potatoes & carrots. Braised Fennel. Saffron-lemon beurre blanc. 29
Grilled Sirloin with mashed potatoes, sauteed mushrooms & sauce bordelaise 28
Shrimp Risotto Garlic, Shallot & Saffron- Roasted corn, and peppers with sauteed tiger shrimp. 22
Salmon Pan-Seared Salmon, Dijon Honey Glaze, Toasted Hazelnuts, Toasted Coconut and Roasted Vegetables 24
Chicken Riggies Creamy Red Sauce Roasted Chicken Penne Peppers Goat Cheese 17
Spring Veggie Pasta Garlic Oil, Shallot, Zucchini, Carrots, Roasted Red Peppers, Chili Flake, Rigatoni 17
Coconut-Curry Chicken Basmati rice pilaf, roasted carrots, and broccoli. 20
Buttermilk Fried Chicken Truffled Chicken Jus Creamy Mashed Potatoes Roasted Veggie Mélange 20
Boneless Braised Beef Ribs Mashed Potatoes Sauce Bordelaise Beurre Blanc Chimichurri Roasted Tomato 27
Enhancements- add Applewood Bacon 3 add Smoked Blue Cheese 3
Grilled Angus Burger Applewood Smoked Bacon NY Cheddar Pommes Frites Spicy Aioli 15
Grilled Chicken Sandwich Lettuce, Tomato, Fresh Basil, Fruit Chutney, Brie Cheese, Dijon Aioli, Pommes Frites 15
Pan Bagnat Albacore Tuna, Boiled Egg, Olives, Red Onion, Cucumber, Radish & Basil. Red Wine & Dijon Vinaigrette 15

Decadent Desserts Add Vanilla Ice Cream 2

Double Chocolate Cheesecake 8
Chocolate Croissant Bread Pudding with Crème Anglaise 8
Crème Brulee 5
Grandmas Pecan Pie with maple cream.
Madeleines with powdered sugar

For the Kiddos

Cheesy Kids Pizza 6
Pasta with Butter 5
Pasta with Red Sauce 6
Grilled Chicken w/ Fries 8