

Moro's Table

Dine-in Menu

Small Plates & Starters

House Garden Salad Tender Greens, Crisp Vegetables, Croutons and Ginger-Miso Dressing 8
Beet Salad Crisp Greens, Roasted Beets, Goat Cheese, Candied Pecans, Dried Fruit and Lemon Vinaigrette 9
Salad Lyonnaise Poached Egg, Frisee, Bacon, Croutons, Parsley, Dijon Vinaigrette 9
Grilled Asparagus Salad Prosciutto, Hard Boiled Egg, Pickled Shallots, Asiago, Greens and Dijon Vinaigrette 10
Raw Oysters North shore gold, PEI MP
Baked Oysters(4) with parmesan bacon truffle butter 12
Crab Cakes with lemon-caper remoulade & micro salad. 12
Mussels Red Curry & Ginger or White Wine & Garlic 12
Pork Pot Stickers (4) with a tangy chili sauce 8
Spicy Citrus Chicken Wings(4) with Smoked Blue Cheese 8
Cheese Plate with Fruit Chutney, Candied Pecans, Crackers and Honey Dijon 10
Spicy Tomato Oil for Bread 4
Pommes Frites Fresh Herbs and Spicy Aioli 7

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

Avocado Roll Avocado, Scallion, Wasabi and Aioli 5.50
California Roll Crab Stick, Cucumber and Avocado (inside-out) 6
Tuna Avocado Roll Tuna, Avocado, Scallion and Wasabi Aioli 7
Spicy Tuna Roll Tuna, Togarashi, Spicy Aioli, Wasabi Aioli and Lettuce 7
Salmon Avocado Roll Salmon, Avocado, Scallion and Wasabi Aioli 7

Ponzu Seabass & Crab Roll Sweet Soy Ginger Cucumber Wasabi Aioli 14
Dragon 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

Grilled Swordfish with ginger-miso & lime, pineapple hash, roasted carrots and potatoes 34
Pan Seared Scallops Roasted Potatoes, Carrots, Fennel. Beurre Blanc, Wild Berry Gastrique & Petite Salad 32
Pan Seared Chilean Seabass Potatoes & carrots, fennel. Saffron-lemon beurre blanc. Blood Orange Gelee 31
Salmon Seared Salmon, Dijon Honey Glaze, Hazelnuts, Toasted Coconut and Roasted Vegetable Mélange. 27
Grilled Sirloin with roasted potatoes, vegetables and sweet bourbon bordelaise & chimichurri 28
Boneless Braised Beef Ribs Mashed Potatoes Sauce Bordelaise Beurre Blanc Chimichurri 29
Enhancements- add Applewood Bacon 3 add Smoked Blue Cheese 3
Shrimp Risotto Garlic, Shallot & Saffron- Roasted corn, and peppers with sauteed tiger shrimp. 23
Spring Veggie Pasta Marinara, Garlic Oil, Shallot, Zucchini, Carrots, Roasted Red Peppers, Chili Flake, Rigatoni 19
(4) Tiger Shrimp +9 Grilled Chicken +6
Coconut-Curry Chicken Basmati rice pilaf, roasted carrots, and broccoli. 20
Buttermilk Fried Chicken Truffled Chicken Jus Mashed Potatoes Roasted Veggie Mélange 21
Crustless Quiche Smoked Ham, Aged Cheddar, Peppers, Onions, Broccoli & Asparagus. Mixed Green Salad 13
Grilled Angus Burger Applewood Smoked Bacon NY Cheddar Pommes Frites Spicy Aioli 16
Grilled Chicken Sandwich Lettuce, Tomato, pickles, NY Cheddar Cheese, Dijon Aioli, Pommes Frites 15

Decadent Desserts Add Vanilla Ice Cream \$2

Parfait with fresh berries, Greek yogurt, Granola. 6
Double Chocolate Cheesecake 8
Chocolate Croissant Bread Pudding with Crème Anglaise 8
Crème Brulee 5
Grandmas Pecan Pie with maple cream. 7
Madeleines with powdered sugar 6

For the Kiddos

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