

# 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 10  
Grilled Asparagus Salad Prosciutto, Hard Boiled Egg, Pickled Shallots, Asiago, Greens and Dijon Vinaigrette 11  
*Salad Enhancements: Shrimp(4) +8 Grilled Chicken +7 Salmon +10*

### **MUSSELS: \$11**

-Red Curry & Ginger                      -White Wine & Garlic                      -Fennel & Pernod                      -Bacon & Mushroom  
*Add Pommes Frites to mussels \$6*

Raw Oysters North shore gold, PEI MP  
Baked Oysters(4) with parmesan bacon truffle butter 12  
Fried Green Tomatoes with house made ranch& hot sauce. 12  
Crab Cakes with remoulade & pickled vegetables. 13  
Roasted Chicken & Rice Soup with andouille sausage 6  
Pork Pot Stickers (4) with a tangy chili sauce 8  
Bacon Wrapped Dates(4) Apple-wood Bacon, Medjool Dates, Manchego Cheese, Fruit Chutney. 9  
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 Cucumber Roll Scallion, Wasabi Aioli 8  
California Roll Crab Stick, Cucumber and Avocado (inside-out) 9  
Spicy Tuna Roll Tuna, Togarashi, Spicy Aioli, Wasabi Aioli and Lettuce 10  
Salmon Avocado Roll Salmon, Avocado, Scallion and Wasabi Aioli 10  
Smoked Salmon Roll with cream cheese, avocado and wasabi aioli 11  
Ponzu Seabass & Crab Roll Ginger Cucumber Wasabi Aioli 13  
Dragon Roll Fried Shrimp Cucumber Avocado Spicy Aioli Unagi Sauce Sriracha 10  
Firecracker Roll Spicy Tuna, Tempura Shrimp, Crisp Lettuce, Sriracha and Spicy Aioli 12  
Tempura Scallop Roll Roasted Red Peppers, Cream Cheese, Seared Scallops 12

### **Entrees**

**NY Strip Steak & Frites** with sauce perigourdine 39  
**Grilled Center-Cut Pork Chop** with soy & brown sugar, roasted carrots, potatoes and apple sauce 24  
**Togarashi Tiger Shrimp** Spring Vegetable Noodles (Zucchini, Squash, Carrots) & Fresh Herbs. 24  
**Chilean Sea Bass** Roasted Potatoes & Carrots. Braised Fennel. Lemon-Saffron Beurre Blanc. Blood Orange Reduction 34  
**Pan Seared Scallops** Sweet Pea Puree, Succotash and Prosciutto Crisps 32  
**Seared Salmon** Honey-Miso Glaze with Bok Choy and Carrot Puree 27  
**Grilled Sirloin** with roasted potatoes, vegetables and a Creamy Dijon Mushroom Sauce. 29  
**Boneless Braised Beef Ribs** Mashed Potatoes Sauce Bordelaise Beurre Blanc Chimichurri 29  
**Spring Veggie Pasta** Marinara, Garlic Oil, Shallot, Zucchini, Carrots, Roasted Red Peppers, Chili Flake, Asiago, Penne 19  
**Buttermilk Fried Chicken** Chicken Jus Mashed Potatoes Roasted Veggie Mélange 22  
**Grilled Angus Sirloin Burger** Applewood Smoked Bacon NY Cheddar Pommes Frites Spicy Aioli 14  
**Grilled Chicken Sandwich** Lettuce, Tomato, pickles, NY Cheddar Cheese, Dijon Aioli, Pommes Frites 14