

# MORO'S TABLE

EST. 2010

## HORS D'OEUVRES

<b>Raw Oysters</b> cocktail & mignonette sauce	MP
<b>Baked Oysters</b> parmesan-truffle butter	14
<b>Cheese Plate</b> assorted cheese - fruits - crackers	13
<b>Pommes Frites</b> spicy aioli	8
<b>Spicy Tomato Oil</b> house made focaccia bread	5
<b>Pork Pot Stickers</b> tangy- sweet chili sauce	9
<b>Tempura Fried Shrimp</b> sweet chili - spicy aioli	13
<b>Bacon Wrapped Dates</b> maple- honey mustard	10
<b>Fried Green Tomatoes</b> house hot sauce & ranch	12

## SALADS

<b>Roasted Beet Salad</b> mixed greens - goat cheese - candied pecans - lemon vinaigrette	11
<b>Classic Caesar Salad</b> romaine - shredded asiago - garlic croutons - house made dressing	10
<b>Salad Lyonnaise</b> mixed greens - poached egg - bacon - croutons - dijon vinaigrette	13
<b>House Side Salad</b> mixed greens - assorted seasonal vegetables - ginger-miso dressing	7

## HAND ROLLED SUSHI

served with pickled ginger & wasabi

<b>Avocado Cucumber Roll</b> wasabi aioli - scallion	11
<b>California Roll</b> crab stick - avocado - cucumber - sesame seeds - spicy aioli	11
<b>Dragon Roll</b> tempura fried shrimp - cucumber - avocado - spicy aioli - eel sauce	13
<b>Salmon Avocado Roll</b> wasabi aioli - scallions	12
<b>Spicy Tuna Roll</b> togarashi - lettuce - wasabi aioli - spicy aioli	12
<b>Tempura Scallop Roll</b> roasted red peppers- sriracha - cream cheese	13
<b>Tempura White Fish Roll</b> haddock - cream cheese - jalapeño	13

## MUSSELS 14

served with toasted bread

- **Roasted Corn & Andouille**
- **Pernod, Fennel & Garlic**
- **Spicy Red Curry & Ginger**
- **White Wine & Garlic**

ADD: POMMES FRITES +6

## SMALL & LARGE PLATES

<b>Grilled Beef Tenderloin</b> roasted potatoes - mushrooms - vegetable medley - tomato demi sauce	28 / 40
<b>Grilled Rack Of Lamb</b> rice pilaf - vegetable medley - chimichurri - sauce bordelaise	25 / 33
<b>Boneless Braised Beef Short Ribs</b> mashed potatoes - roasted carrots - sauce bordelaise add smoked bacon +3 add smoked blue cheese +3	25 / 29
<b>Pan-Seared Scallops</b> roasted parsnips - swiss chard - carrots - shallot & dill sauce	26 / 36
<b>Crab &amp; Shrimp Cakes</b> herb roasted potatoes - sweet corn - brussels sprouts - remoulade	18 / 28
<b>Seared Salmon</b> honey-miso glaze - roasted carrots - bok choy	18 / 28
<b>Grilled Shrimp Satay</b> fried jasmine rice - roasted vegetable medley - Thai peanut sauce	16 / 27
<b>Pan-Seared Halibut</b> sweet corn - brussels sprouts & potato hash - lemon butter sauce	28 / 40
<b>Buttermilk Fried Chicken</b> mashed potatoes - roasted vegetables - chicken jus	16 / 25
<b>Grilled Angus Burger</b> apple-wood smoked bacon - cheddar cheese - pommes frites - spicy aioli	15

## PLATS DU JOUR

### TUESDAY

#### **Chicken Piccata**

House Made Rigatoni  
24

### WEDNESDAY

#### **French Dip**

Pommes Frites  
17

### THURSDAY

#### **Fruits De Mer**

Tuna Tartare With Crostini \$14  
4 Baked Oysters & 4 Raw Oysters \$26  
Add Pommes Frites + 6

### FRIDAY

#### **Lobster & Seafood Paella**

36

### SATURDAY

#### **Prime Rib**

Horseradish & Au Jus  
38

### SUNDAY & MONDAY

#### **Day Of Rest**

Priceless

Prices Subject To Change Based On Market