

# MORO'S TABLE

EST. 2010

## HORS D'OEUVRES

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

## SALADS

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

## HAND ROLLED SUSHI

*served with pickled ginger & wasabi*

<b>Avocado Cucumber Roll</b> <i>wasabi aioli - scallion</i>	11
<b>California Roll</b> <i>crab stick - avocado - cucumber - sesame seeds - spicy aioli</i>	11
<b>Dragon Roll</b> <i>tempura fried shrimp - cucumber - avocado - spicy aioli - eel sauce</i>	13
<b>Salmon Avocado Roll</b> <i>wasabi aioli - scallions</i>	12
<b>Spicy Tuna Roll</b> <i>togarashi - lettuce - wasabi aioli - spicy aioli</i>	12
<b>Tempura Scallop Roll</b> <i>roasted red peppers- sriracha - cream cheese</i>	13
<b>Tempura White Fish Roll</b> <i>haddock - cream cheese - jalapeño</i>	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> <i>roasted potatoes - mushrooms - vegetable medley - tomato demi sauce</i>	28 / 40
<b>GRILLED RACK OF LAMB</b> <i>rice pilaf - vegetable medley - chimichurri - sauce bordelaise</i>	25 / 33
<b>BONELESS BRAISED BEEF SHORT RIBS</b> <i>mashed potatoes - roasted carrots - sauce bordelaise</i> add smoked bacon +3 add smoked blue cheese +3	25 / 29
<b>PAN-SEARED SCALLOPS</b> <i>roasted parsnips - swiss chard - carrots - shallot &amp; dill sauce</i>	26 / 36
<b>CRAB &amp; SHRIMP CAKES</b> <i>herb roasted potatoes - sweet corn - brussels sprouts - remoulade</i>	18 / 28
<b>SEARED SALMON</b> <i>honey-miso glaze - roasted carrots - bok choy</i>	18 / 28
<b>GRILLED SHRIMP SATAY</b> <i>fried jasmine rice - roasted vegetable medley - Thai peanut sauce</i>	16 / 27
<b>BUTTERMILK FRIED CHICKEN</b> <i>mashed potatoes - roasted vegetables - chicken jus</i>	16 / 25
<b>GRILLED ANGUS BURGER</b> <i>apple-wood smoked bacon - cheddar cheese - pommes frites - spicy aioli</i>	15

Prices Subject To Change Based On Market  
We are not able to split checks on parties over 6 people