

Morea

ROASTED BUTTERNUT SQUASH SOUP \$8

MOREA SEAFOOD CAESAR SALAD \$20

shrimp, lump crabmeat, grilled romaine, blistered tomato, shaved parmesan

MARGHERITA FLATBREAD \$12

mozzarella, tomato, basil *GF cauliflower crust additional \$3

LOBSTER & CRAB BISQUE \$8

BRUSSELS SPROUT & QUINOA SALAD \$13

dried cranberries, sweet potato, shaved almonds, citrus vinaigrette

PEAR & FIG FLATBREAD \$14

goat cheese, honey *GF cauliflower crust additional \$3

BRAISED MUSSELS \$14

coconut curry cilantro broth

GRILLED LAMB LOLLICHOPS \$17

raspberry mint sauce

GRILLED OCTOPUS \$18

quinoa tabbouleh, zucchini, red onion, mint, lemon, grain mustard sauce

HUMMUS PLATE \$10

grilled vegetables, olives, pita

LAMB MEATBALLS \$14

feta, raisins, homemade spicy marinara sauce

CHILI GARLIC SHRIMP \$17

fresno chilies, lemon rice, chili lime sauce

LOBSTER ROLL \$20

New England style, chives, lemon, homemade chips

AHI TUNA \$16

mango, avocado, radish, red cabbage, sesame seeds, scallions, sriracha, tamari

GRILLED FLAT IRON STEAK \$22

fire roasted corn, tomato, fingerling potatoes, sauteed red onion, red chimichurri

LINGUINI PESCATORE \$24

shrimp, clams, mussels, artichokes, capers, peppadews, lemon garlic sauce

BRAISED SHORT RIB \$24

garlic truffle mashed potato, asparagus, chili ancho marinade

HERB ROASTED CHICKEN BREAST \$18

za'atar spiced chicken, cauliflower, butternut squash, carrots, cranberry coulis

ROASTED CAULIFLOWER STEAK \$15

wilted spinach, pickled vegetables, avocado sauce