

MOREA SEAFOOD CAESAR SALAD \$23

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

MARGHERITA FLATBREAD \$12

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

LOBSTER & CRAB BISQUE \$9**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 \$12

grilled zucchini, celery, red pepper, tri-colored carrots, olives, pita

LAMB MEATBALLS \$14

feta, raisins, homemade spicy marinara sauce

CHILE GARLIC SHRIMP \$17

fresno chiles, lemon rice, chili lime sauce

LOBSTER ROLL \$26

New England style, chives, lemon, served on a toasted bun with homemade chips

AHI TUNA \$18

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

GRILLED FLAT IRON STEAK \$26

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

LINGUINI PESCATORE \$24

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

BRAISED SHORT RIB \$26

garlic truffle mashed potato, asparagus, chili ancho gravy

HERB ROASTED CHICKEN BREAST \$19

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

ROASTED CAULIFLOWER STEAK \$15

red rice, portobello mushrooms, onions, salsa verde

BRUSSELS SPROUTS \$8**TRUFFLE MASHED POTATOES \$6****GRILLED ASPARAGUS \$6**