

SOUPS & SALADS

MOREA SEAFOOD CAESAR SALAD <i>gf</i>	\$25	BRUSSELS SPROUT & QUINOA SALAD	\$13
shrimp, lump crabmeat, grilled romaine, blistered tomato, shaved parmesan		dried cranberries, sweet potato, shaved almonds, citrus vinaigrette	
LOBSTER & CRAB BISQUE	\$9	BUTTERNUT SQUASH SOUP <i>v</i>	\$9

SMALL PLATES

LAMB MEATBALLS <i>gf</i>	\$14	AHI TUNA <i>gf</i>	\$18
feta, raisins, homemade spicy marinara sauce		mango, avocado, radish, red cabbage, sesame seeds, scallions, sriracha, tamari	
CHILE GARLIC SHRIMP <i>gf</i>	\$17	BRAISED MUSSELS <i>gf</i>	\$14
fresno chiles, lemon rice, chili lime sauce		coconut curry cilantro broth	
WILD MUSHROOM FLATBREAD <i>gf, v</i>	\$14	GRILLED OCTOPUS <i>gf</i>	\$18
served on a cauliflower crust with portobello, oyster and shiitake mushrooms, fontina and parmesan cheese, garlic		quinoa tabbouleh, zucchini, red onion, mint, lemon, grain mustard sauce	
PEAR & FIG FLATBREAD <i>v</i>	\$14	HUMMUS PLATE <i>v</i>	\$12
goat cheese, honey *GF cauliflower crust additional \$3		grilled zucchini, celery, red pepper, carrots, olives, pita	

ENTREES

HERB ROASTED CHICKEN BREAST <i>gf</i>	\$19	BRAISED SHORT RIB <i>gf</i>	\$27
za'atar spiced chicken, cauliflower, butternut squash, carrots, cranberry coulis		garlic truffle mashed potato, asparagus, chili ancho gravy	
LOBSTER ROLL	\$26	GRILLED LAMB LOLLICHOPS <i>gf</i>	\$26
New England style, chives, lemon, cajun aioli, served on a toasted bun with homemade chips		truffle mashed potatoes, raspberry mint sauce	
LINGUINI PESCATORE	\$24	GRILLED FLAT IRON STEAK <i>gf</i>	\$27
shrimp, clams, mussels, capers, peppadews, seafood cream sauce		fire roasted corn, tomato, fingerling potatoes, sauteed red onion, red chimichurri	
WILD MUSHROOM RISOTTO <i>v</i>	\$18	ROASTED CAULIFLOWER STEAK <i>gf, v</i>	\$15
portobello, shiitake and oyster mushrooms, parmesan cheese *Add flat iron steak or shrimp \$10		red rice, portobello mushrooms, onions, salsa verde	

SIDES

BRUSSELS SPROUTS <i>gf, v</i>	\$8	MAC & CHEESE <i>v</i>	\$9	ROASTED MUSHROOM TRIO <i>gf, v</i>	\$6
balsamic glaze, parmesan cheese		fontina and cheddar cheese		portobello, oyster and shitake mushrooms	
GRILLED ASPARAGUS <i>gf, v</i>	\$6	TRUFFLE MASHED POTATOES <i>gf, v</i>	\$6	FINGERLING POTATOES <i>gf, v</i>	\$6
				fire roasted corn, tomato, sauteed red onion	