



## SOUPS & SALADS

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

## SMALL PLATES

<b>LAMB MEATBALLS</b> <i>gf</i> \$14 feta, raisins, homemade spicy marinara sauce	<b>AHI TUNA</b> <i>gf</i> \$18 mango, avocado, radish, red cabbage, sesame seeds, scallions, sriracha, tamari
<b>CHILE GARLIC SHRIMP</b> <i>gf</i> \$15 fresno chiles, chili lime sauce	<b>BRAISED MUSSELS</b> <i>gf</i> \$14 coconut curry cilantro broth
<b>WILD MUSHROOM FLATBREAD</b> <i>gf, v</i> \$15 served on a cauliflower crust with portobello, oyster and shiitake mushrooms, fontina and parmesan cheese, garlic	<b>GRILLED OCTOPUS</b> <i>gf</i> \$18 quinoa tabbouleh, zucchini, red onion, mint, lemon, grain mustard sauce
<b>PEAR &amp; FIG FLATBREAD</b> <i>v</i> \$14 goat cheese, honey <b>*GF cauliflower crust additional \$3</b>	<b>HUMMUS PLATE</b> <i>v</i> \$12 grilled zucchini, celery, red pepper, carrots, olives, pita
<b>SEAFOOD CEVICHE</b> \$15 shrimp, tilapia, jalapeño, tomato, avocado, red onion, lime	

## ENTREES

<b>CHICKEN MARSALA</b> \$24 mushrooms, sautéed broccolini, roasted fingerling potatoes, marsala wine sauce	<b>BRAISED SHORT RIB</b> <i>gf</i> \$32 garlic truffle mashed potatoes, asparagus, chili ancho gravy
<b>LOBSTER ROLL</b> \$26 New England style, chives, lemon, cajun aioli, served on a toasted bun with homemade chips	<b>NEW YORK STRIP STEAK</b> \$38 peppercorn & herb crust, roasted fingerling potatoes, brussels sprouts
<b>LINGUINI PESCATORE</b> \$28 shrimp, clams, mussels, capers, peppadews, seafood cream sauce	<b>GRILLED LAMB LOLLICHOPS</b> <i>gf</i> \$28 garlic truffle mashed potatoes, raspberry mint sauce <b>*Add shrimp \$10</b>
<b>BLACKENED SALMON</b> \$26 grilled pineapple, haricot verte, coconut habañoero sauce	<b>WILD MUSHROOM RISOTTO</b> <i>v</i> \$19 portobello, shiitake and oyster mushrooms, parmesan cheese <b>*Add flat iron steak or shrimp \$10</b>
<b>SHRIMP RISOTTO</b> \$25 roasted cherry tomatoes, sautéed broccolini	<b>ROASTED CAULIFLOWER STEAK</b> <i>gf, v</i> \$16 red rice, portobello mushrooms, onions, salsa verde

## SIDES

<b>BRUSSELS SPROUTS</b> <i>gf, v</i> \$8 balsamic glaze, parmesan cheese	<b>GRILLED ASPARAGUS</b> <i>gf, v</i> \$6	<b>SAUTEED BROCCOLINI</b> <i>gf, v</i> \$6
<b>MAC &amp; CHEESE</b> <i>v</i> \$9 fontina and cheddar cheese	<b>TRUFFLE MASHED POTATOES</b> <i>gf, v</i> \$6	<b>ROASTED MUSHROOMS</b> <i>gf, v</i> \$6
	<b>FINGERLING POTATOES</b> <i>gf, v</i> \$6	