



SOUPS & SALADS

MOREA SEAFOOD CAESAR SALAD <i>gf</i> \$25 shrimp, lump crabmeat, grilled romaine, blistered tomato, shaved parmesan	KALE AND GOAT CHEESE SALAD \$14 baby kale, spinach, pear, toasted walnuts, goat cheese, apple cider vinaigrette
LOBSTER & CRAB BISQUE \$10	BUTTERNUT SQUASH SOUP <i>v</i> \$9

SMALL PLATES

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

ENTREES

CHICKEN MARSALA \$24 mushrooms, sautéed broccolini, roasted fingerling potatoes, marsala wine sauce	BRAISED SHORT RIB <i>gf</i> \$34 garlic truffle mashed potatoes, asparagus, chili ancho gravy
LOBSTER ROLL \$26 New England style, chives, lemon, cajun aioli, served on a toasted bun with homemade chips	NEW YORK STRIP STEAK \$42 peppercorn & herb crust, brussels sprouts
LINGUINI PESCATORE \$28 shrimp, clams, mussels, capers, peppadews, seafood cream sauce	GRILLED LAMB LOLLICHOPS <i>gf</i> \$34 garlic truffle mashed potatoes, raspberry mint sauce *Add shrimp \$10
BLACKENED SALMON \$28 grilled pineapple, haricot verte, coconut habañoero sauce	WILD MUSHROOM RISOTTO <i>v</i> \$19 portobello, shiitake and oyster mushrooms, parmesan cheese *Add flat iron steak or shrimp \$10
SHRIMP RISOTTO \$25 roasted cherry tomatoes, sautéed broccolini	ROASTED CAULIFLOWER STEAK <i>gf, v</i> \$16 red rice, portobello mushrooms, onions, salsa verde

SIDES

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