But First, Oysters!  

**Gigas Oysters**  
Also known as the ‘Rock Oyster’, this oyster is grown for three years in Irish waters giving it beautiful minerality and freshness. (5)

**Grilled Gigas** with Garlic Breadcrumbs. (1,5,9)  
13.5

**Wild Native Oysters** (Edulis)  
Known as the ‘Galway Flat’, it takes up to five years to grow and has a briny sweet taste followed by a metallic finish. (5)

**Oyster Tasting Plate** - 3 Wild Native Oysters and 3 Gigas Oysters. (5)  
13.5

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**Starters**

**Wild Steamed Clams** in white wine with a hint of garlic. (5,9,13)  
12

**Vegetable Soup** made with fresh vegetables. (1,9,10,13)  
5.2

**Seafood Chowder** from a Seven Generation old recipe. (1,4,9,10,13)  
7.4

**Baked Goats Cheese** Baby leaves, beetroot, walnuts & raspberry vinaigrette. (8,9,11)  
10

**Wild Irish Prawn Cocktail** on a bed of cos lettuce with Marie Rose sauce. (2,3)  
14

**White Irish Crab Meat Cocktail** on a bed of cos lettuce with Marie Rose sauce. (2,3)  
14

**Wild ‘Steamed’ Mussels** in white wine with a hint of garlic. (5,9,13)  
14

**Warm Garlic Crab Claws** fried in garlic butter & served with salad. (2,9,11)  
19.5

**Grilled Mussels** with garlic breadcrumbs (1,5,9)  
12

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**Irish Farmhouse Cheese Board** (1,9)  
Selection of; Smoked Gubbeen, Cashel Blue, Durrus & Brie.  
12

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Chowder and fish dishes may contain bones. Vegetables, meat and fish are all sourced locally where possible. Beef served from our kitchen is Irish. Morans is a seafood restaurant serving fish and shellfish. It is inadvisable to eat in Morans if you have a shellfish or seafood allergy as all allergens may be present in any of our dishes.

<table>
<thead>
<tr>
<th>Gluten 1</th>
<th>Molluscs 5</th>
<th>Milk 9</th>
<th>Sulphites 13</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crustaceans 2</td>
<td>Soybeans 6</td>
<td>Celery 10</td>
<td>Lupin 14</td>
</tr>
<tr>
<td>Fish 4</td>
<td>Peanuts 7</td>
<td>Mustard 11</td>
<td>Sesame Seeds 12</td>
</tr>
</tbody>
</table>
Mains - Hot

Baked Fillet of Salmon
Served with creamed potato, mixed vegetables & lemon hollandaise. (3,4,9,13) 20

Moran’s Fish and Chips
Weir Beer battered “Catch of the day” with salad & tartar sauce. (1,3,4,11,13) 16.8

Honey Roasted Duck
Served with braised red cabbage, creamed potatoes & orange and ginger gravy. (9,13) 21

Chilli Coconut Prawns
Pan-fried Prawns with lime & coriander & served with steamed basmati rice. (2,4,9) 21

Wild Mushroom Risotto
Topped with Parmesan cheese. (1,9,13) 14

Warm Salad of Black Tiger Prawns
With chorizo & baby potato. (2,9,11) 14.8

Lobster (1 ½ lb) from New Quay, Co. Clare (2,9,11) 44.9
Served with Irish boiled potato, salad garnish and garlic butter.

Cold Platters

Organic Smoked Salmon with salad. (4,11) 15.5
-Organic Smoked Salmon & Crab with salad and Marie rose sauce. (2,3,4,11) 23
-Organic Smoked Salmon & Prawn with salad and Marie rose sauce. (2,3,4,11) 23

Wild Irish Dressed Prawns & Crab (2,3,11) 24
Wild Irish Crab Salad (2,3,11) 24
Dressed Prawns & Salad (2,3,11) 25
All served on a bed of cos lettuce with Marie Rose sauce & salad.

Moran’s Seafood Special
Organic Smoked Salmon, Prawns, Crab Meat & Claws with Marie Rose sauce & salad. (2,3,4,11) 28.5

Honey Baked Ham Salad served with salad & Moran’s chutney. (3,11,13) 15
-Brown bread is served with all our Cold Platters

Sides

Home Cut Chips (1,2,3,4,13) 3.5
Mixed Vegetables (9) 3.5
Side Salad (11) 3.5
Creamed Potatoes (9,13) 3

Open Brown Bread Sandwiches

Irish Cheddar Cheese with Moran’s chutney & salad. (1,9,11,13) 6.5
Irish Honey Baked Ham with Moran’s chutney & salad. (1,3,9,11,13) 6.8
Organic Smoked Salmon with salad. (1,4,9,11) 12.5
Crab with Marie Rose sauce & salad. (1,2,3,9,11) 14.2

Desserts

Bread & Butter Pudding (1,3,9) 6.5
Baileys Cheesecake (1,3,9) 6.5
Meringue Nest with Fruit (3,9,13) 6.5
Rich Chocolate Torte (3,6,8,9) 6.5
Homemade Apple Crumble (1,9) 6.5
Selection of Ice Cream (1,3,6,9) 6.5