



But First, Oysters!

½ Dozen

Gigas Oysters

12.5

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*)

16

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

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

-Brown Bread is served with all of the above.

Irish Farmhouse Cheese Board (1,9)

12

Selection of; Smoked Gubbeen, Cashel Blue, Durrus & Brie.

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.

Gluten 1

Crustaceans 2

Eggs 3

Fish 4

Molluscs 5

Soybeans 6

Peanuts 7

Nuts 8

Milk 9

Celery 10

Mustard 11

Sesame Seeds 12

Sulphites 13

Lupin 14

Mains - Hot

Baked Fillet of Salmon	20
<i>Served with creamed potato, mixed vegetables & lemon hollandaise. (3,4,9,13)</i>	
Moran's Fish and Chips	16.8
<i>Weir Beer battered "Catch of the day" with salad & tartar sauce. (1,3,4,11,13)</i>	
Honey Roasted Duck	21
<i>Served with braised red cabbage, creamed potatoes & orange and ginger gravy. (9,13)</i>	
Chilli Coconut Prawns	21
<i>Pan-fried Prawns with lime & coriander & served with steamed basmati rice. (2,4,9)</i>	
Wild Mushroom Risotto	14
<i>Topped with Parmesan cheese. (1,9,13)</i>	
Warm Salad of Black Tiger Prawns	14.8
<i>With chorizo & baby potato. (2,9,11)</i>	
Lobster (1 ½ lb) from New Quay, Co. Clare	44.9
<i>(2,9,11) Served with Irish boiled potato, salad garnish and garlic butter.</i>	

Cold Platters

Organic Smoked Salmon <i>with salad. (4,11)</i>	15.5
-Organic Smoked Salmon & Crab <i>with salad and Marie rose sauce. (2,3,4,11)</i>	23
-Organic Smoked Salmon & Prawn <i>with salad and Marie rose sauce. (2,3,4,11)</i>	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
<i>All served on a bed of cos lettuce with Marie Rose sauce & salad.</i>	
Moran's Seafood Special	28.5
<i>Organic Smoked Salmon, Prawns, Crab Meat & Claws with Marie Rose sauce & salad. (2,3,4,11)</i>	
Honey Baked Ham Salad <i>served with salad & Moran's chutney. (3,11,13)</i>	15
<i>-Brown bread is served with all our Cold Platters</i>	

Sides

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

Open Brown Bread Sandwiches

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

Desserts 6.5

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