



But First, Oysters!

½ Dozen

Gigas Oysters

13.00

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 Oysters

14.50

With garlic breadcrumbs. (1,5,9)

Starters

Vegetable Soup

5.80

Made with fresh vegetables. (1,9,10,13)

Seafood Chowder

7.95

From a seven-generation old recipe. (1,4,9,10,13)

Baked Goats Cheese

11.00

Served on baby leaves, with beetroot, walnuts & raspberry vinaigrette. (8,9,11)

Pan Fried Smoked Salmon Potato Cakes

11.00

With salad garnish, lemon & chive mayonnaise. (1,4,9,11,13)

Wild Irish Prawn Cocktail

15.00

Served on a bed of cos lettuce with Marie Rose sauce. (2,3,13)

Wild 'Steamed' Mussels

14.90

In white wine with a hint of garlic. (5,9,13)

Warm Garlic Crab Claws

21.00

Fried in garlic butter & served with salad. (2,9,11)

-Brown Bread is served with all of the above.

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

House Wines

White

Glass (187ml)

Bottle (750ml)

Sauvignon Blanc France, J. Moreau & Fils

6.5

24

Chardonnay France, (Un-Oaked), J. Moreau & Fils

6.6

25

Pinot Grigio Italy, Parini Delle Venezie

6.7

25

Red

Malbec Argentina, Aires Andinos, Mendoza

6.5

24

Merlot France, Pays d'Oc, Les Garennes

6.5

25

Mains - Hot

Baked Fillet of Salmon	22.00
<i>Served with a dillisk and citrus butter, creamed potato and vegetables of the day. (1,4,9,11,13)</i>	
Honey Roasted Duck	22.00
<i>Served with braised red cabbage, creamed potatoes & orange and ginger sauce. (9,13)</i>	
Chilli Coconut Prawns	22.00
<i>Pan-fried prawns with lime & coriander & served with steamed basmati rice. (2,4,9,13)</i>	
Warm Salad of Tiger Prawns	17.00
<i>With chorizo & baby potato. (1,2,9,11,13)</i>	
Fish & Chips	17.90
<i>Beer battered "Catch of the day" with salad & tartar sauce. (1,4,9,11,13)</i>	
Lobster (1 ½ lb) from New Quay, Co. Clare (On Request)	
<i>Served with Irish boiled potato, salad garnish and garlic butter. (2,9,11)</i>	

Cold Platters

Organic Smoked Salmon	16.75
<i>Served with salad. (4,11)</i>	
Organic Smoked Salmon & Crab	26.00
<i>Served with salad and Marie rose sauce. (2,3,4,11)</i>	
Organic Smoked Salmon & Prawn	26.00
<i>Served with salad and Marie rose sauce. (2,3,4,11,13)</i>	
Wild Irish Dressed Prawns & Crab	26.50
<i>Served on a bed of cos lettuce with Marie Rose sauce & salad. (2,3,9,11,13)</i>	
Moran's Seafood Special	32.00
<i>Organic smoked salmon, prawns, crab meat & claws with Marie Rose sauce & salad. (2,3,4,11,13)</i>	
Honey Baked Ham Salad	15.70
<i>Served with salad & Moran's chutney. (3,9,11,13)</i>	
<i>-Brown bread is served with all our Cold Platters</i>	

Sides

Hand Cut Chips (1,13)	3.65	Side Salad (11)	3.65
Mixed Vegetables (9)	3.65	Creamed Potatoes (9,13)	3.10

Open Brown Bread Sandwiches

Irish Cheddar Cheese <i>with Moran's chutney & salad. (1,9,11)</i>	6.80
Irish Honey Baked Ham <i>with Moran's chutney & salad. (1,3,9,11,13)</i>	7.10
Organic Smoked Salmon <i>with salad. (1,4,9,11)</i>	13.50