

But First, Oysters!

	½ Dozen
Gigas Oysters <i>Also known as the 'Rock Oyster', this oyster is grown for three years in Irish waters giving it beautiful minerality and freshness. (5)</i>	14.50
Grilled Oysters (Half Dozen Gigas) <i>with Garlic Breadcrumbs. (1,5,9)</i>	15.90
Oysters Thermidor (Half Dozen Gigas) <i>Baked with brandy, cream and mustard, topped with parmesan breadcrumbs. 1, 5, 9, 11, 13</i>	15.90
Vegetable Soup <i>made with fresh vegetables. (9,10,13)</i>	6.50
Seafood Chowder <i>from a Seven Generation old recipe. (1,4,6,9,10,13)</i>	8.50
Baked Goats Cheese <i>Baby leaves, beetroot, walnuts & raspberry vinaigrette. (8,9,11)</i>	11.50
Prawn Cocktail <i>Atlantic prawns served on a bed of cos lettuce with Marie Rose. (2,3,13)</i>	14.50
Wild 'Steamed' Mussels <i>in white wine with a hint of garlic. (5,9,13)</i>	16.00
Smoked Salmon Potato Cakes <i>with salad garnish, lemon & chive mayonnaise. (1,4,9,11,13)</i>	13.00
Wild Irish Clams <i>Cooked in white wine and garlic. (5,9,13)</i>	15.20

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

Mains - Hot

Fish of the Day

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Please ask your server for today's dish.

Honey Roasted Duck

24.00

Served with braised red cabbage, creamed potatoes & orange and ginger sauce. (9,13)

Chilli Coconut Prawns

23.00

Pan-fried Prawns with lime & coriander & served with steamed basmati rice. (2,4,9,13)

Fish & Chips

18.00

Beer battered "Catch of the day" with coleslaw & tartar sauce. (1,4,9,11,13)

Warm Tiger Prawn Salad

18.00

With chorizo & baby potatoes. (1,2,9,11,13)

Cold Platters

Organic Smoked Salmon

17.00

Served with salad. (4,11)

Organic Smoked Salmon & Crab

29.00

Served with salad and Marie rose sauce. (2,3,4,11)

Organic Smoked Salmon & Prawn

26.00

Served with salad and Marie rose sauce. (2,3,4,11,13)

Dressed Prawn Salad

26.50

Served on a bed of cos lettuce with Marie Rose sauce & salad. (2,3,9,11,13)

Moran's Seafood Special

34.50

Organic smoked salmon, prawns, crab meat with Marie Rose sauce & salad. (2,3,4,11,13)

Honey Baked Ham Salad

15.70

Served with salad & Moran's chutney. (3,9,11,13)

Sides

Hand Cut Chips (1,13)

4.00

Side Salad (11)

3.80

Mixed Vegetables (9)

4.00

Creamed Potatoes (9,13)

3.80

House Wines

White

Glass (187ml)

Bottle (750ml)

Sauvignon Blanc *France, J. Moreau & Fils*

7

28

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

7

27

Pinot Grigio *Italy, Parini Delle Venezie*

7

28

Red

Malbec *Argentina, Aires Andinos, Mendoza*

7

28

Cabernet Shiraz *Australia, Keenan's Bridge*

7

27