

## But First, Oysters!

<b>(6) Gigas Oysters</b>	<b>14.50</b>
<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>	
<b>Wild Native Oysters (Edulis)</b>	<b>17.80</b>
<i>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)</i>	
<b>Oyster Tasting Plate</b> 3 Native and 3 Gigas (5)	<b>16.00</b>
<b>Grilled Oysters (Half Dozen Gigas)</b>	<b>16.50</b>
<i>with Garlic Breadcrumbs. (1,5,9)</i>	
<b>Oysters Thermidor (Half Dozen Gigas)</b>	<b>16.50</b>
<i>Baked with brandy, cream and mustard, topped with parmesan breadcrumbs. 1, 5, 9, 11, 13</i>	
<b>Vegetable Soup</b> made with fresh vegetables. (9,10,13)	<b>6.50</b>
<b>Seafood Chowder</b> from a Seven Generation old recipe. (1,4,6,9,10,13)	<b>8.80</b>
<b>Baked Goats Cheese</b> Baby leaves, beetroot, walnuts & raspberry vinaigrette. (8,9,11)	<b>12.50</b>
<b>Prawn Cocktail</b> Atlantic prawns served on a bed of cos lettuce with Marie Rose. (2,3,13)	<b>14.50</b>
<b>Wild 'Steamed' Mussels</b> in white wine with a hint of garlic. (5,9,13)	<b>16.50</b>
<b>Wild Irish Clams</b> Cooked in white wine and garlic. (5,9,13)	<b>15.20</b>
<b>Smoked Salmon Potato Cakes</b> with salad garnish, lemon & chive mayonnaise. (1,4,9,11,13)	<b>13.00</b>
<b>Warm Garlic Crab Claws</b>	<b>27.00</b>
<i>Fried in garlic butter &amp; served with salad. (2,9,11)</i>	

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**Brown Bread is served with all of the above**

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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.*

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

<b>Fish of the Day</b>	€ _____
<i>Please ask your server for today's dish.</i>	
<b>Honey Roasted Duck</b>	<b>24.00</b>
<i>Served with braised red cabbage, creamed potatoes &amp; orange and ginger sauce. (9,13)</i>	
<b>Chilli Coconut Prawns</b>	<b>23.00</b>
<i>Pan-fried Prawns with lime &amp; coriander &amp; served with steamed basmati rice. (2,4,9,13)</i>	
<b>Fish &amp; Chips</b>	<b>18.00</b>
<i>Beer battered Hake with coleslaw &amp; tartar sauce. (1,4,9,11,13)</i>	
<b>Scampi &amp; Chips</b>	<b>23.00</b>
<i>Served with coleslaw and curried mayonnaise. (1,2,3,4,9,13)</i>	

## Cold Platters

<b>Organic Smoked Salmon</b>	<b>17.00</b>
<i>Served with salad. (4,11)</i>	
<b>Organic Smoked Salmon &amp; Crab</b>	<b>29.00</b>
<i>Served with salad and Marie rose sauce. (2,3,4,11)</i>	
<b>Organic Smoked Salmon &amp; Prawn</b>	<b>26.00</b>
<i>Served with salad and Marie rose sauce. (2,3,4,11,13)</i>	
<b>Dressed Prawn Salad</b>	<b>26.50</b>
<i>Served on a bed of cos lettuce with Marie Rose sauce &amp; salad. (2,3,9,11,13)</i>	
<b>Moran's Seafood Special</b>	<b>34.50</b>
<i>Organic smoked salmon, prawns, crab meat with Marie Rose sauce &amp; salad. (2,3,4,11,13)</i>	
<b>Honey Baked Ham Salad</b>	<b>15.70</b>
<i>Served with salad &amp; Moran's chutney. (3,9,11,13)</i>	

## Sides

<b>Hand Cut Chips (1,13)</b>	<b>4.00</b>	<b>Side Salad (11)</b>	<b>3.80</b>
<b>Mixed Vegetables (9)</b>	<b>4.00</b>	<b>Creamed Potatoes (9,13)</b>	<b>3.80</b>

## House Wines

<u>White</u>		Glass (187ml)	Bottle (750ml)
<b>Sauvignon Blanc</b>	<i>France, J. Moreau &amp; Fils</i>	<b>7.5</b>	<b>28</b>
<b>Chardonnay</b>	<i>France, (Un-Oaked), J. Moreau &amp; Fils</i>	<b>7.5</b>	<b>27</b>
<b>Pinot Grigio</b>	<i>Italy, Parini Delle Venezie</i>	<b>7.5</b>	<b>28</b>
<u>Red</u>			
<b>Malbec</b>	<i>Argentina, Aires Andinos, Mendoza</i>	<b>7.5</b>	<b>28</b>
<b>Cabernet Shiraz</b>	<i>Australia, Keenan's Bridge</i>	<b>7.5</b>	<b>27</b>
<b>Merlot</b>	<i>Australian, Deakin Estate</i>	<b>7.5</b>	<b>28</b>