

But First, Oysters!

(6) Gigas Oysters	14.50
<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>	
(6) Wild <u>Native</u> Oysters (Edulis)	21.50
<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>	
(6) Grilled Oysters (Gigas)	16.50
<i>with Garlic Breadcrumbs. (1,5,9)</i>	
(6) Oysters Thermidor (Gigas)	16.50
<i>Baked with brandy, cream and mustard, topped with parmesan breadcrumbs. (1,5,9,11,13)</i>	
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>	8.80
Baked Goats Cheese <i>Baby leaves, beetroot, walnuts & raspberry vinaigrette. (8,9,11)</i>	12.50
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>	16.50
Wild Irish Clams <i>Cooked in white wine and garlic. (5,9,13)</i>	15.20
Smoked Salmon Potato Cakes <i>with salad garnish, lemon & chive mayonnaise. (1,4,9,11,13)</i>	13.00
Warm Garlic Crab Claws <i>Fried in garlic butter & served with salad. (2,9,11)</i>	27.00

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

Please ask your server for today's dish.

€ ____

Honey Roasted Duck

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

24.00

Chilli Coconut Prawns

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

23.00

Fish & Chips

Beer battered hake with coleslaw & tartar sauce. (1,4,9,11,13)

18.00

Warm Tiger Prawn Salad

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

17.90

Lobster (1 ½ lb) from New Quay, Co. Clare

Cooked to order with home cut chips and garlic butter. (1,2,4,9,11,13)

65.00

Cold Platters

Organic Smoked Salmon

Served with salad. (4,11)

17.00

Organic Smoked Salmon & Crab

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

29.00

Organic Smoked Salmon & Prawn

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

26.00

Moran's Seafood Special

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

36.00

Honey Baked Ham Salad

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

15.70

Sides

Hand Cut Chips (1,13)

4.00

Side Salad (11)

4.00

Mixed Vegetables (9)

4.00

Creamed Potatoes (9,13) 4.00

House Wines

White

Glass (187ml)

Bottle (750ml)

Sauvignon Blanc France, J. Moreau & Fils

7.5

28

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

7.5

27

Pinot Grigio Italy, Parini Delle Venezie

7.5

28

Red

Malbec Argentina, Aires Andinos, Mendoza

7.5

28

Cabernet Shiraz Australia, Keenan's Bridge

7.5

27

Merlot Australian, Deakin Estate

7.5

28