



## But First, Oysters!

<b>(6) Kelly Gigas Oysters</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>15.5</b>
<b>(6) Grilled Oysters (Gigas)</b> <i>with Garlic Breadcrumbs. (1,5,9)</i>	<b>16.5</b>
<b>(6) Oysters Thermidor (Gigas)</b> <i>Baked with brandy, cream and mustard, topped with parmesan breadcrumbs. (1,5,9,11,13)</i>	<b>16.5</b>
<b>Vegetable Soup</b> <i>made with fresh vegetables. (9,10,13)</i>	<b>6.5</b>
<b>Seafood Chowder</b> <i>from a Seven Generation old recipe. (1,4,6,9,10,13)</i>	<b>9</b>
<b>Baked Goats Cheese</b> <i>Baby leaves, beetroot, walnuts &amp; raspberry vinaigrette. (8,9,11)</i>	<b>12.5</b>
<b>Prawn Cocktail</b> <i>Atlantic prawns served on a bed of cos lettuce with Marie Rose. (2,3,13)</i>	<b>14.5</b>
<b>Wild 'Steamed' Mussels</b> <i>in white wine with a hint of garlic. (5,9,13)</i>	<b>16.5</b>
<b>Smoked Salmon Potato Cakes</b> <i>with salad garnish, lemon &amp; chive mayonnaise. (1,4,9,11,13)</i>	<b>13</b>
<b>Warm Garlic Crab Claws</b> <i>Fried in garlic butter &amp; served with salad. (2,9,11)</i>	<b>27</b>

**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>	24
<i>Served with braised red cabbage, creamed potatoes &amp; orange and ginger sauce. (9,13)</i>	
<b>Chilli Coconut Prawns</b>	23
<i>Pan-fried prawns with lime &amp; coriander &amp; served with steamed basmati rice. (2,4,13)</i>	
<b>Fish &amp; Chips</b>	20
<i>Beer battered "Catch of the Day" with coleslaw &amp; tartar sauce. (1,4,9,11,13)</i>	
<b>Warm Tiger Prawn Salad</b>	18
<i>With chorizo &amp; baby potatoes. (1,2,9,11,13)</i>	
<b>Lobster (1 ½ lb) from New Quay, Co. Clare</b>	€__
<i>Cooked to order with home cut chips and garlic butter. (1,2,4,9,11,13)</i>	

## Cold Platters

<b>Organic Smoked Salmon</b>	17
<i>Served with salad. (4,11)</i>	
<b>Organic Smoked Salmon &amp; Crab</b>	29
<i>Served with salad and Marie rose sauce. (2,3,4,11)</i>	
<b>Organic Smoked Salmon &amp; Prawn</b>	26
<i>Served with salad and Marie rose sauce. (2,3,4,11,13)</i>	
<b>Moran's Seafood Special</b>	36
<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>	16
<i>Served with salad &amp; Moran's chutney. (3,9,11,13)</i>	

## Sides

<b>Hand Cut Chips (1,13)</b>	4.2	<b>Side Salad (11)</b>	4.2
<b>Potato Salad (1,13)</b>	4.2	<b>Red Cabbage Coleslaw (11)</b>	4.2
<b>Mixed Vegetables (9)</b>	4.2	<b>Creamed Potatoes (9,13)</b>	4.2

## House Wines

<u>White</u>	Glass (187ml)	Bottle (750ml)
<b>Sauvignon Blanc</b> <i>France, J. Moreau &amp; Fils</i>	7.5	28
<b>Chardonnay</b> <i>France, (Un-Oaked), J. Moreau &amp; Fils</i>	7.5	27
<b>Pinot Grigio</b> <i>Italy, Vendeima</i>	7.5	28
<b>Red</b>		
<b>Malbec</b> <i>Argentina, Aires Andinos, Mendoza</i>	7.5	29
<b>Merlot</b> <i>Australian, Deakin Estate</i>	7.5	28