

MORAN LOUNGE



OYSTER HOUR

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3PM-5PM DAILY

FOOD

JUDD COVE OYSTERS ~ 1 EACH

FRIED OYSTERS ~ 1 EACH

OYSTER HOUSE SHOOTERS ~ 2 EACH  
with celery ginger granita

SHERRY SHOOTERS ~ 3 EACH  
with fino sherry and black pepper

MARINATED OLIVES ~ 6

MARCONA ALMONDS ~ 5

CHEESE & FRUIT ~ 8

SUNDAY BACON-WRAPPED DATES ~ 8  
blue cheese, fig glaze

\*LAMB BOCADILLO ~ 6  
organic feta, harissa, arugula, brioche

EMPANADA ~ 8  
peruvian turmeric dough, tuscan pork ragù filling

LITTLE SALAD BOWL ~ 8  
candied walnuts, beet and carrot shoestrings, baby tomatoes, dry-cured olives, white balsamic dressing

GARLIC TRUFFLE FRIES ~ 5  
sautéed garlic, truffle oil and green onions

\$5 DRINKS

HOUSE SPARKLING WINE

16 OZ. DRAFT BEERS

HOUSE WHITE WINE

HOUSE RED WINE

*\*Consuming raw or under-cooked foods may contribute to your risk of food borne illness.  
Peanut oil is used in some meals. Please advise your server of any known allergies.  
An automatic 18% gratuity may be added for unsigned checks and tabs left open.*