

THE RAW BAR

OYSTERS – 2 OR 3 VARIETIES 2.50 PER

LITTLENECKS 1.45 PER

CHERRYSTONES 1.45 PER

CHILLED LARGE WHITE SHRIMP 3.50 PER

LOBSTER CLAW 6.00 PER

OYSTER SHOOTER 4.95 PER

ONE OYSTER WITH COCKTAIL SAUCE,
OUTERBRIDGES, AND TRINITY I.P.A.

NEW ENGLAND RAW BAR PLATTER 59.00

3 LOBSTER CLAWS, 6 SHRIMP,
6 LITTLENECKS, 6 OYSTERS

CONDIMENTS: WASABI MELON MIGNONETTE, PICKLED HORSERADISH, SWEET PICKLED JALAPEÑO, COCKTAIL SAUCE

SOUPS & SALADS

🌿 **CLASSIC MOORING CLAM CHOWDER** CUP...5 BOWL...7

🌿 **NATIVE SCALLOP CHOWDER** CUP...6 BOWL...9
1ST PRIZE 2007 & 2008 INTERNATIONAL CHOWDER COOK-OFF

CHEF'S SOUP INSPIRATION CUP...5 BOWL...7

CHOPPED SALAD

ROMAINE LETTUCE, ALFALFA SPROUTS, GRAPE TOMATO, CUCUMBER,
MANDARIN ORANGES, FINGERLING POTATO, TOASTED SUNFLOWER SEEDS,
CRUMBLLED BACON, FETA CHEESE WITH ORANGE-BUTTERMILK DRESSING 7

🌿 **MOORING CAESAR**

WEDGES OF ROMAINE, ROSEMARY CROUTONS, PARMIGIANO-REGGIANO,
HOUSE MADE DRESSING 7

FARMERS HARVEST SALAD

LOCAL FIELD GREENS, CRANBERRY SPICED PEAR, HONEY BALSAMIC
VINAIGRETTE, BLEU CHEESE CRUMBLES, CANDIED WALNUTS 7

SALAD BUDDIES GREAT COMPANIONS TO ANY SALAD

GRILLED CHICKEN BREAST 7

GRILLED SALMON 7

GRILLED AHI TUNA 9

LOBSTER SALAD 17

GRILLED LOBSTER TAIL 15

GRILLED SHRIMP [4] 13

🌿 **UPTOWN SALAD**

SAUTÉ OF LOBSTER AND SHRIMP AND GRILLED SALMON;
ARUGULA, CUCUMBER-PEPPER SALSA, BALSAMIC EMULSION 24

APPETIZERS

MOORING ZUPPA

STEAMED LITTLENECKS, MUSSELS, HILL FARMS KIELBASA,
ROMA TOMATOES, GARLIC WHITE WINE SAUCE, PARSLEY PISTOU,
GRILLED GARLICKY FOCACCIA BATONS 12

BAG OF DOUGHNUTS

LOBSTER, CRAB & SHRIMP FRITTERS WITH CHIPOTLE-MAPLE AÏOLI 11

SEARED TUNA

BLACK TEA CRUSTED, SEARED RARE AHI TUNA, ROCKET ARUGULA,
HOT PEPPER RELISH, WASABI CRÈME FRAÎCHE 10

MOORING STUFFIES

BAKED STUFFED CHERRYSTONES, ANDOUILLE SAUSAGE, CHIVE AÏOLI 9

DUCK CONFIT SPRING ROLLS

DUCK CONFIT, CRIMINI MUSHROOMS, NAPA CABBAGE, SHREDDED
CARROTS, CELERY, APPLE CELERY ROOT SLAW, MUSTARD SOY DRESSING 9

ARTISAN CHEESE PLATE

SELECTION OF ARTISAN, SMALL FARM CHEESES,
WARM FRUIT COMPOTE, HONEY COMB 12

GALILEE SQUID

FLASH-FRIED RINGS AND TENTACLES, KALAMATA OLIVES,
CRISPY PEPPERONCINI PEPPERS, ROASTED TOMATO AÏOLI 9

FRIED OYSTERS

FLASH-FRIED OYSTERS, FARMING TURTLES PEA SHOOTS,
BEET GREENS, RHODY RED HOT-PINE NUT EMULSION 10

🌿 **LUMP CRAB CAKES**

PAN-FRIED, PEA SHOOTS, FARMING TURTLES MICRO GREENS,
FRIED CAPERS, MOORING TARTAR SAUCE 12

SEAFOOD CHARCUTERIE PLATE

GRILLED MIXED SEAFOOD SAUSAGE, SMOKED BLUEFISH PATE,
LUMP CRAB MEAT COCKTAIL, HOUSE CURED SALMON,
SERVED WITH TRADITIONAL SAUCES 15

SIGNATURE SANDWICHES

FISH STEAK SANDWICH

AHI TUNA 15

CREOLE MAYONNAISE, GREMOLATA

SALMON 14

CREOLE MAYONNAISE, GREMOLATA

FRIED SOLE 12

ROASTED PEPPERS, SAUCE GRIBICHE

GRILLED RIB-EYE SANDWICH

GRILLED TORPEDO ROLL, ROCKET GREENS, CARAMELIZED ONIONS,
CRUMBLLED GORGONZOLA 13

OPEN-FACED TURKEY

HICKORY SMOKED TURKEY, MUESTER CHEESE, BACON, FRIED EGG,
BASIL PESTO, BUTTERED ARTISAN BREAD 12

LOBSTER CROISSANT

TRADITIONAL STEAMED, CHILLED LOBSTER MEAT,
TARRAGON-DILL DRESSING 19

BLACKENED CHICKEN SANDWICH

BLACKENED CHICKEN, FONTINA CHEESE, FRESH TOMATO,
HOMEMADE GUACAMOLE, GRILLED KAISER ROLL 10

8OZ HEREFORD BURGER

HEREFORD BEEF, AGED CHEDDAR CHEESE,
APPLE SMOKED BACON, CRISPY ONION STRINGS, GRILLED KAISER ROLL 12

ALL SANDWICHES ACCOMPANIED WITH BOSTON SPICED FRIES

ENTREES

FROM THE WATER

MAINE LOBSTERS
STEAMED WITH WARM DRAWN BUTTER AND CORNBREAD **OR**
BAKED & STUFFED WITH NATIVE SCALLOPS & SHRIMP *MARKET PRICE*

ATLANTIC SALMON
ROASTED SWEET POTATO WEDGES, BALSAMIC DRIZZLE,
CARAMELIZED APPLE FENNEL BUTTER 24

GEORGES BANK SOLE FRANCAISE
STEAMED JASMINE RICE, LEMON-CAPER BUERRE BLANC 22

AHI TUNA
GRILLED, TAMARI MIRIN BROTH, SEA LETTUCE BABY SHRIMP SALAD,
JASMINE RICE, WASABI PEAS 28

MONKFISH OSSO BUCCO
SLOW BRAISED BONE-IN MONKFISH, FRESH PARPADELLE PASTA,
PLUM TOMATO PANCETTA "GRAVY" 26

PORTUGUESE STYLE FISHERMAN'S STEW
PAN-ROASTED BLUE COD, LITTLENECKS, MUSSELS,
SCALLOPS, CALDO VERDÉ, LINGUICA 26

GEORGES BANK SCALLOPS
PAN-SEARED, SPRING PEA-APPLEWOOD BACON RISSOTO,
WARM DIJON VINAIGRETTE, FARMING TURTLE MICRO GREENS 24

MOORING SCAMPI
PAN-ROASTED LOBSTER, SHRIMP, SEA SCALLOPS, TOMATO,
GARLIC-HERB BUTTER, ANGEL HAIR PASTA 36

FISH & CHIPS
FRIED NORTH ATLANTIC FISH, GUINNESS BATTER, SPICED FRIES,
RED PEPPER SLAW, MOORING TARTAR SAUCE 19

SEAFOOD PIE
BAKED NATIVE FISH, SCALLOPS, SHRIMP, LOBSTER,
COGNAC SHELLFISH CREAM, PASTRY CRUST 30

SIDES

EACH PREPARATION... 6

MOORING FRIED RICE

BAKED MAC-N-CHEESE

BOSTON SPICED FRIES

"SMASHED" SKIN-ON YUKON POTATOES

SAUTÉED SPINACH WITH
TOASTED GARLIC

MUSHROOM RISOTTO CAKE
BACON AND MUSHROOM,
SHAVED PARMESAN, PRESERVED LEMON CREAM

SAUTÉED STRING BEANS
CRISPY BACON, CARAMELIZED ONION BUTTER

FROM THE LAND

FREE RANGE STATLER CHICKEN
SEARED STATLER BREAST STUFFED WITH GOAT CHEESE & SAUTÉED
SPINACH, WHITE BEAN TOMATO PUREE, SHERRY PAN SAUCE 19

12OZ NATURAL PORK
12-OUNCE NATURAL PORK PORTERHOUSE, CIDER BRAISED NAPA
CABBAGE, SWEET & SOUR ONIONS, TOASTED PECAN WILD RICE 22

14OZ CENTER CUT SIRLOIN
GRILLED HEREFORD SIRLOIN, RED WINE SHALLOT
DEMI-GLACE, FORK SMASHED FRIED RED BLISS MASH POTATOES,
GRILLED CRIMINI MUSHROOMS 32

8OZ BEEF FILET
FIRE-GRILLED HEREFORD BEEF FILET,
MUSHROOM BACON ARANCINI, SAUCE CHERON 35

SURF & TURF

FILET & LOBSTER
FIRE-GRILLED, 8-OUNCE HEREFORD FILET, 1 ¼ LB STEAMED LOBSTER,
DRAWN BUTTER, FARMING TURTLES MICRO GREENS,
CARAMELIZED SHALLOT DEMI-GLACE *MARKET PRICE*

FILET & SHRIMP
FIRE-GRILLED, 8-OUNCE HEREFORD FILET, 3 JUMBO WHITE SHRIMP,
FARMING TURTLES MICRO GREENS,
CARAMELIZED SHALLOT DEMI-GLACE 44

SEASONAL MENUS

\$19.95 THREE-COURSE MENU

SUNDAY – WEDNESDAY OR

\$49.95 FOR TWO, WITH A BOTTLE OF BERINGER WINE

choose one of each course

1ST COURSE

CLAM CHOWDER

COD CAKE

poached white fish cake, pan seared, sliced avocado,
preserved lemon cream, Farming Turtles micro green salad

HARVEST FIELD GREENS

local field greens, cranberry spiced pear,
honey balsamic vinaigrette, bleu cheese crumbles; candied walnuts

2ND COURSE

TUNA BOLOGNESE

fresh parpadelle pasta, grilled focaccia

GRILLED SALMON

french lentils, grilled spicy italian sausage, spinach roasted garlic cream

MAMMA'S MEATBALLS

house-made beef meatballs, goat cheese, spinach,
roasted garlic polenta cake, sauce romesco

3RD COURSE

WHITE CHOCOLATE & CHERRY BREAD PUDDING

white chocolate, amaretto cherry bread pudding with caramel sauce

ICE CREAM / SORBET

PAELLA NIGHT - THURSDAYS

PAELLA FOR TWO SERVED WITH SANGRIA

\$55 Serves 2.

Old world style paella prepared with whole lobster,
clams, mussels, chicken, shrimp, rice, sausage
and saffron-garlic sofrito.

*Special menus not valid on holidays or with any other discounts or promotions.

AN AUTOMATIC GRATUITY OF 18% MAY BE ADDED TO PARTIES OF 7 OR MORE AT THE MANAGEMENT'S DISCRETION

WE SUPPORT LOCAL FARMERS AND FISHERMEN, ESPECIALLY THOSE WHO USE SUSTAINABLE PRACTICES. ORGANIC INGREDIENTS ARE USED WHENEVER POSSIBLE. OUR INSPIRING PARTNERS:
BELMONT FRUIT, NEWPORT LOBSTER COMPANY, FOLEY'S SEAFOOD, SAKONNET VINEYARDS, FARMING TURTLES, PLUM POINT OYSTERS, MATUNUCK OYSTERS

THE CULINARY STAFF AT THE MOORING FEELS IT NECESSARY TO INFORM OUR GUESTS ON THE ISSUE OF MERCURY IN SEAFOOD. SOME TYPES OF SEAFOOD CAN CONTAIN ELEVATED LEVELS OF MERCURY, WHICH CAN BE DETRIMENTAL TO THE HEALTH OF CERTAIN INDIVIDUALS. PLEASE INQUIRE WITH YOUR SERVER FOR DETAILS.

RAW MEAT AND SHELLFISH, OR PRODUCTS NOT COOKED TO RECOMMENDED INTERNAL TEMPERATURES, CAN INCREASE YOUR RISK OF ILLNESS. CONSUMERS WHO ARE SENSITIVE TO FOOD RELATED REACTIONS OR ILLNESS SHOULD EAT ONLY THOROUGHLY COOKED MEATS, POULTRY AND SEAFOOD.

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE BRING THEM TO YOUR SERVER'S ATTENTION.

INSPIRED BY A MOORING CLASSIC

REV 3/1/2010

EXECUTIVE CHEF: MICHAEL CONETTA
EXECUTIVE SOUS CHEF: MATT PREBLE
CULINARY ARTS DIRECTOR: CASEY RILEY