

TAPAS

Sesame Seared Ahi Tuna

Coconut jasmine rice, stir-fry veggies & orange hoisin drizzle
12

Butternut Squash & Ricotta Cheese Fritter

With sweet chili dipping sauce

Two 4 Four 7 Six 10

Beef Carpaccio

Arugula, crispy capers, red & yellow grape tomatoes, fried onions,
shaved Parmesan cheese, pesto drizzle & crustini

14

Crab Cake

With mango salsa & citrus aioli

10

Dips & Grilled Nan

Hummus, black bean, roasted red pepper & pesto

9

Middle Neck Clams

Arugula, red & yellow grape tomatoes, garlic, white wine,
herb butter & grilled crusty bread

Half 6 Full 10

Grilled Chipotle BBQ Oysters with Pineapple Salsa

Two 5 Four 8 Six 12

Fried Green Tomato Stack

Oven roasted roma tomatoes, caramelized onions, roasted yellow pepper,
arugula, goat cheese & balsamic drizzle

Half 5 Full 9

Pan Seared Scallops

Cauliflower puree, golden raisins, dried cherries, crispy capers & pistachios
drizzled with balsamic vinegar & extra virgin olive oil

12

Oyster Rockefeller

Fresh fennel, spinach, applewood smoked bacon & shaved Parmesan cheese

Two 6 Four 10 Six 15

SOUPS

Black Bean

Yellow rice, sour cream,
red onion & cilantro

3.5

Conch Chowder

Spicy Key West style

4

Soup of the day

Chef's selection

Price may vary

Salads

House Salad

Mix greens, red onion, red & yellow grape tomatoes & cucumber

Half 4 Full 7

Caesar Salad

Romaine hearts, croutons, house-made Caesar dressing & shaved Parmesan cheese

Half 4 Full 7

Iceberg Wedge

Applewood smoked bacon, blue cheese crumbles & green onions topped with a raspberry blue cheese dressing

Quarter Wedge 4 Half Wedge 8

Spinach Salad

Red onion, sliced mushrooms, raisins, applewood smoked bacon, pecan crusted goat cheese & berry balsamic dressing

10

Morgan House Cobb

Mixed greens, diced chicken, applewood smoked bacon, blue cheese crumbles, mandarin oranges, yellow & red grape tomatoes, sliced eggs & avocado

12

Tuna Niçoise Salad

Arugula, red potatoes, green & black olives, sliced eggs, haricots verts, red & yellow grape tomatoes, capers & tarragon dressing

15

Fresh Fish

Market Price

Salmon Swordfish Mahi Mahi
Grouper Snapper

Select a Style

Pan Seared Grilled Lime-Cilantro
Blackened Orange Hoisin

Select Two Sides

Sides

Baked potato

Yukon gold mashed

Yellow rice

Coconut jasmine rice

Steamed broccoli

Multi-colored carrots

Grilled asparagus
add \$2

Steaks

Proudly serving the tastiest, juiciest steaks available

7oz Filet

35

10oz Sirloin

25

14oz Ribeye

32

12oz NY Strip

32

Select Two Sides

Steak Toppings

Oscar style with Crabmeat

9

Blue Cheese

4

Horseradish Crust

4

Wild topping: sautéed wild mushrooms, boursin cheese & demi glace

6

Morgan House Favorites

Add a House Salad, Caesar Salad or Cup of Soup 2

Turf Ate My Surf

Two colossal shrimp stuffed with crab meat, wrapped with filet mignon & applewood bacon and glazed with passion fruit bourbon served with yukon gold mashed potatoes, grilled asparagus & mango salsa

30

Butternut Squash Ravioli

Asparagus, roasted shallots, sundried tomatoes, butternut squash, wild mushrooms, spinach & fresh sage tossed in a wild mushroom broth & topped with goat cheese

21

add chicken 4 add shrimp 6 add portabella mushroom 5 add combo 6

Chimmi Churri Mahi & Clams

Yellow rice, arugula, red & yellow grape tomatoes

26

Wild Chicken

Grilled chicken breast topped with boursin cheese, wild mushrooms & demi glace served with yukon gold mashed potatoes & multi-colored carrots

22

Grouper Passion

Pan-seared Florida Gulf grouper with sweet potato risotto, grilled asparagus & sautéed rock shrimp, tossed in a passion fruit beurre blanc.

30

Downtown Tortellini

Sundried tomatoes & spinach tossed in a Cajun lobster sauce topped with mandarin oranges & shaved Parmesan cheese

19

add chicken 4 add shrimp 6 add combo 6

Guava Red-Curry Glazed Swordfish

Lemongrass risotto, sugar snap peas & corn salsa

28

Crab Stuffed Shrimp

Yellow rice, multi-colored carrots & lemon beurre blanc

24

Pan Seared Scallops

Andouille sausage grits, corn salsa & roasted red pepper sauce

26

Macadamia Nut Crusted Florida Gulf Snapper

Yellow rice, steamed broccoli, pineapple salsa & topped with coconut rum vanilla bean sauce

28

10oz Chipotle Glazed Pork Chop

Yukon gold mashed potatoes, multi-colored carrots & pineapple salsa

24

Vegetarian Plate

Chef's selection of seasonal vegetables

18

Consuming raw or under cooked seafood, poultry or meat may cause food-borne illnesses.
Gratuity will be added to parties of 6 or more