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**MORRISSEY'S**  
— LOUNGE & BISTRO —  
AT THE ADELPHI HOTEL

**DINNER MENU**

SUNDAY - THURSDAY FROM 4-10PM | FRIDAY & SATURDAY 4-11PM

**APPETIZERS**

- POTATO BREAD & BUTTER 7
- STEAK TARTARE TACOS 20  
arugula, chipotle mayo
- MAPLE GLAZED CLOTHESLINE BACON 22
- HEIRLOOM TOMATO GAZPACHO 14  
watermelon, crab, peppadew
- HIPSTER FRIES 11  
chili oil, parmesan, bacon, peppadew
- BURRATA 17  
asparagus, watermelon, heirloom tomato
- CRAB CREPE 20  
crab, mushrooms, brussel sprouts, béarnaise
- LOBSTER DUMPLINGS 20  
miso, sesame, nori
- KALE CAESAR 15  
romaine, pecorino, crouton, anchovy
- ZUCCHINI CUCUMBER SALAD 15  
smoked salmon, dehydrated olives, ricotta salada, pesto vinaigrette
- LOBSTER COBB SALAD 20  
bacon, asparagus, grape tomato, avocado,  
quail egg, scallions, feta
- CRAB STUFFED ARTICHOKE 21  
citrus aoili, chili oil, tomato jam
- CHARRED OCTOPUS 21  
endive, white bean, snow pea, olives

**OYSTERS & MUSSELS**

- RAW OYSTERS MP  
raspberry mignonette
- OYSTER "COCKTAIL" MP  
crab, cocktail vinaigrette
- SHRIMP & CRAB COCKTAIL MP  
avocado mousse, ceviche vinaigrette
- GARLICKY MUSSELS 18  
white wine, garlic, butter
- SCALLOP CRUDO 22  
citrus, caviar, radish, crème fraiche

**WOOD FIRED PIZZAS**

- MARGHERITA 16  
tomato, mozzarella, basil
- SAUSAGE 17  
tomato, sweet peppers, mozz
- WHITE 17  
mushrooms, prosciutto, caciocavallo

**PASTA**

- DAILY PASTA FEATURE MP  
chefs seasonal selection
- SWEET PEA RAVIOLI 28  
arugula pesto, olive, pecorino, summer truffle
- PAPPARDELLE BOLOGNESE 26  
arugula, parmesan
- LOBSTER RAVIOLI 36  
maine lobster, fennel, saffron butter

**MAIN COURSE**

- DB BURGER 18  
caramelized onion, white cheddar, B-1 mayo  
add wild mushroom broschetto cheese  
or thick cut bacon +\$7
- STEAK FRITES 27  
hanger, chimichurri, parm fries
- SHRIMP & SCALLOPS 36  
charred broccoli, romesco, preserved lemon
- SOURDOUGH CRUSTED HALIBUT 36  
artichoke, cipollini onion, lemon
- BRICK CHICKEN 30  
summer vegetable, chicken jus
- FILET MIGNON 44  
spring onion, goat cheese, mushroom tart
- VEAL CHOP MILANESE 49  
burrata, tomato, citrus, herbs
- DOVER SOLE 69  
green beans, herb salad, charred lemon

**SIDES**

- CHARRED "ANGRY" BROCCOLI 10
- CRUSHED & CRISPY POTATOES 12
- SUMMER SQUASH 10