
MORRISSEY'S
— LOUNGE & BISTRO —

DINNER

Available daily Sunday-Thursday 4-9pm, Friday & Saturday 4-10pm

APPETIZERS

- CORNBREAD 7**
chipotle butter
- HIPSTER FRIES 11**
chili oil, parmesan, bacon, peppadew
- ONION RINGS 12**
spicy mayo, pecorino, scallions
- ANGRY CAULIFLOWER 15**
hummus, fermented black bean, chili oil, cashew
- GAZPACHO 15**
strawberry, crab, cucumber
- TATOR TOT "POUTINE" 16**
curry oil, short rib
- CLAMS CASINO 17**
littleneck clams, chorizo, peppadew, rye
- STEAK SLIDERS 18**
blue cheese, crispy fennel, shishito
- STEAK TARTARE TACOS 20**
arugula, chipotle mayo
- CRISPY PORK BELLY 20**
brown fried rice, scallion, gochujang glaze
- CHARRED OCTOPUS 21**
endive, greek yogurt, snow pea, olives
- LOBSTER DUMPLINGS 22**
miso, sesame, nori
- CLOTHESLINE BACON 24**
candied maple & black pepper
- CRAB STUFFED ARTICHOKE 25**
citrus aioli, chili oil, tomato jam
- SESAME NOODLE 15**
scallion, ginger, white soy, snow pea
add lobster, crab, shrimp, pork belly +mp

LEAFY GREENS

- ADELPHI HOUSE SALAD 12**
gem lettuce, olives, strawberries, sherry vinaigrette,
marcona almond
- COBB SALAD 15**
grape tomato, avocado, quail egg, scallions, feta
- KALE CAESAR 15**
romaine, pecorino, crouton, anchovy
- ENDIVE 16**
beets, fennel, hearts of palm, herb dressing
- BURRATA 17**
fennel, blood orange, sunflower sprouts
- TOP YOUR SALAD**
add chicken +9 • add shrimp +10 • add steak +13

RAW BAR

- RAW OYSTERS MP**
raspberry mignonette
- OYSTER "COCKTAIL" MP**
crab, cocktail vinaigrette
- SHRIMP & CRAB COCKTAIL MP**
avocado mousse, ceviche vinaigrette

HOUSE-MADE PASTA

- PAPPARDELLE BOLOGNESE 25**
bolognese, arugula, parmesan
- ORECCHIETTE 26**
lamb sausage ragu, broccoli rabe, ricotta salata
- BEEF CHEEK RAVIOLI 28**
kale, parmesan, truffle
- LINGUINI 32**
lobster, ramp pesto, tomato confit, garlic chives

LARGE PLATES

- DB BURGER 18**
caramelized onion, white cheddar, B-1 mayo
add wild mushroom +\$5 • add bacon +\$5
- STEAK FRITES 29**
hanger, chimichurri, parm fries
- CHICKEN ROULADE 31**
sausage, spring vegetables, crispy quinoa
- RED SNAPPER 38**
crab, snow pea, preserved lemon, sea urchin butter
- SOURDOUGH CRUSTED HALIBUT 40**
artichoke, cipollini onion, lemon
- FILET MIGNON 46**
asparagus, goat cheese, mushroom tart

ADDITIONS

- SNOW PEAS 9**
white soy, ginger, chili, cashew
- CRUSHED & CRISPY POTATOES 9**
- CHARRED ASPARAGUS 10**
- POTATO GRATIN 13**
bacon, gruyère, scallion