



DINNER MENU

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

RAW BAR

OYSTERS ON THE HALF SHELL · MP
cucumber & shallot mignonette, bloody mary cocktail sauce

SHRIMP CEVICHE · 20
citrus vinaigrette, cucumber, red onion, radish, aji amarillo aioli, avocado

TOGARASHI SEARED AHI TUNA TACOS · 18
pickled ginger, sriracha aioli, chives, micro cilantro, avocado mousse

APPETIZERS

WARM ROSEMARY FOCACCIA · 12
tomato olive butter

CRISPY BRUSSELS · 16
sriracha spiced, peppadew, balsamic reduction, bacon aioli

HUMMUS BOARD · 18
artichoke hummus, labneh

MUSSELS · 16
white wine, chorizo, butter, fennel pollen, fresh herb crostini

BUFFALO CAULIFLOWER · 15
golden bleu cheese dressing, celery, carrot

LOBSTER DUMPLINGS · 23
tomato miso, basil oil, fried basil, confit lemon

CLOTHESLINE BACON · 22
thick-cut, maple glazed, cracked black pepper

HIPSTER FRIES · 16
lardons, chili oil, parmesan, shishito, scallion, peppadew

SALT & PEPPER CALAMARI · 22
sweet thai chili szechuan sauce

STICKY PORK SPARE RIBS · 20
sticky sauce, asian slaw

FRIED CHICKEN WINGS · 18
sweet curry, golden bleu cheese, celery, carrot

SOUP

TOMATO SOUP EN CROÛTE · 12
classic house-made tomato soup, fluffy puff pastry

NEW ENGLAND CLAM CHOWDER · 12
quahog clams, oyster crackers

TRADITIONAL BEEF CHILI · 16
prime ground beef, kidney beans, cheddar cheese, jalapenos, sour cream

SALADS

MORRISSEY'S CAESAR · 16
baby romaine, herb focaccia croutons, shaved parmesan, cherry tomato

WEDGE SALAD · 16
tomato vinaigrette, candied lardon, cherry tomato, chives, bleu cheese dressing, bleu crumble, pickled red onion

BABY BEET SALAD · 16
goat cheese, arugula, cherry tomato, cucumber, pickled red onion, peppadew vinaigrette

MORRISSEY'S HOUSE SALAD · 15
mixed greens, cherry tomato, cucumber, pickled red onion, goat cheese, balsamic vinaigrette

TOP YOUR SALAD
add chicken +9 | add shrimp +10 | add steak +13 | add salmon +16

HOUSE-MADE PASTA

AGNOLOTTI · 28
prosciutto, leek emulsion, crispy leeks, capers

BOLOGNESE · 30
garganelli pasta, three meat ragu, parmesan

SEAFOOD RISOTTO · 45
lobster, scallop, shrimp, parmesan

LARGE PLATES

DRY-AGED SMASH BURGER · 24
brioche bun, lettuce, tomato, cheese, caramelized onion, morrissey's sauce

ROASTED CHICKEN · 35
wild mushroom sauce, broccolini, parmesan mashed potato

WHOLE ROASTED BRANZINO · 42
artichoke hummus, roasted fingerling, olive tapenade, mixed greens

SEARED SEA SCALLOPS · 46
butternut squash purée, crispy pancetta, buttered brussels, carrot sticks

BRAISED BISON SHORT RIB · 38
herb polenta, au-ju, chives, garlic spinach

FRUTTI DI MARE · 38
mussels, shrimp, scallops, crostini, saffron, tomato broth

PAN-SEARED SALMON · 45
tomato miso, roasted brussels sprouts

STEAK FRITES · 55
8oz filet, house-cut fries, db aioli

CHICKEN POT PIE · 28
chicken thighs, fresh herbs, seasonal vegetables, puff pastry

ADDITIONS

PARMESAN MASHED POTATOES · 12

MUSHROOM MEDLEY · 12

CRISPY BRUSSEL SPROUTS · 12

TRUFFLE FRIES · 15

BROCCOLINI · 12



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

*automatic 20% gratuity will be added to parties of 6 or more.