

DINNER

Available Daily from 4-10pm

SMALL PLATES

WARM ROSEMARY FOCACCIA · 14
tomato oil & honey butter, malt, brioche & traditional foccacia

HUMMUS BOARD · 18
artichoke hummus, labneh, house pickled vegetables

KOREAN CAULIFLOWER · 18
scallions, peppadew, sesame

CLOTHESLINE BACON · 22
thick-cut, maple glazed, black pepper, house-pickled vegetables

SUSIE'S DEVILED EGGS · 13
whipped yolks, bacon jam, jalapeno, crispy saratoga chip, green goddess aioli

HOTEL ADEL-FRIES · 18
fondue, candied bacon, chili oil, scallions, peppadew

SALT & PEPPER CALAMARI · 23
sweet soy, spicy mayo

LOBSTER DUMPLINGS · 25
miso ginger, scallion, furikake, chili oil

MAPLE BUFFALO CHICKEN WINGS · 20
yogurt bleu cheese, celery, carrot

CRISPY BRUSSELS · 18
apples, candied pecans, crispy onions, smoked maple vin

FRIED PICKLES · 10
thin sliced, house-made ranch

SOUPS & SALADS

AWARD WINNING IRISH COASTAL CHOWDER · 15
our chowderfest 2026 winner! shrimp, clams, crab, cream, irish whiskey, cayenne honey glazed oyster crackers

BUTTERNUT BISQUE · 13
curry, ginger, coconut crème, spiced pepita

MORRISSEY'S CAESAR · 17
baby romaine, herb foccacia croutons, shaved parmesan, house-made caesar dressing

HOUSE SALAD · 16
mixed greens, cherry tomato, cucumber, pickled red onion, goat cheese, balsamic vinaigrette

WEDGE SALAD · 18
lardon, cherry tomato, chives, bleu cheese, pickled red onion

APPLE SALAD · 17
baby kale, watercress, candied pecan, goat cheese, smoked maple vinaigrette

TOP YOUR SALAD
chicken +9 | shrimp +12 | steak +18 | salmon +16

SIGNATURE PIZZA & FLATBREAD

CALABRESE · 25
spicy pepperoni style salami, tangy tomato sauce

CROSTACEO PIZZA · 32
lobster, scallop, shrimp, shallots, garlic cream, grano padano

THE ONO · 29
macadamia pesto, smoked pork, charred pineapple, red onion, sweet soy, mozzarella cheese

MARGHERITA · 22
fresh mozzarella curd, heirloom tomato, basil, locally sourced olive oil, balsamic glaze drizzle

MUSHROOM · 23
roasted local mushrooms, truffle oil, mozzarella

THE UPPERCUT · 31
roasted garlic, prime filet tips, bleu cheese, horseradish cream, caramelized onion

HOUSE-MADE PASTA

SEAFOOD RISOTTO · 49
scallop, shrimp, spring peas, roasted red peppers, parmesan

MUSHROOM PAPPARDELLE · 36
hand cut pappardelle, Slip Stream Farm mushrooms, filet tips, creme fraiche

BOLOGNESE · 32
garganelli pasta, house-ground three meat ragu, whipped ricotta parmesan

MAIN COURSE

DRY-AGED SMASH BURGER · 25
brioche bun, lettuce, tomato, american cheese, caramelized onion, bacon aioli

STEAK FRITES · 39
bistro steak, house cut fries, chimichurri

CHICKEN L'ORANGE · 39
balsamic carrots, pistachio saffron rice, crispy leeks

SEARED SEA SCALLOPS · 54
jalapeño cream corn, crispy pancetta, blue masa cornbread

NAPOLEON BURGER · 35
8oz dry-aged patty, raclette cheese, crispy prosciutto, pickled shallot, bitter greens, truffle dijon aioli

PAN-SEARED SALMON · 45
miso glaze, beech mushroom, broccolini, broth

FILET MIGNON · 65
confit marble potato, winter vegetables, red wine sauce

MUSSELS FRITES · 29
coconut curry broth, sherry, crispy onion, cilantro

20% surcharge on food & beverage + \$15 delivery will automatically be applied to your final bill.