

Raw Bar

HUTTRES DU JOUR	26 / 45
daily selection of chilled oysters on the half-shell*	
KEY WEST PINK SHRIMP COCKTAIL	22
piquillo pepper cocktail sauce, lemon vinaigrette, celery leaf*	
YELLOWFIN TUNA TARTARE	24
lychee, jalapeño, sesame, cucumber, avocado, shrimp chips*	
USDA PRIME RIB CAP BEEF TARTAR	24
classic accoutrements, toasted baguette, crispy capers, truffle garlic emulsion, quail egg yolk*	

SEAFOOD TOWER	52 / 90 / 150
shrimp cocktail, spiny tail lobster, chef's oyster selection, tuna tartar, classic accoutrements*	

Salads & Appetizers

PIERRE'S FRENCH ONION CONSOMMÉ	15
caramelized vidalia onions, brioche & pickwick cheddar	
LOCALLY GROWN BUTTER LETTUCE	16
fresh costa rican hearts of palm, valencia orange supreme, candied cracked pistachio, green goddess dressing, shaved radish	
SOGNO TOSCANO BURRATA	19
seasonal varietal heirloom tomato, compressed arugula, italian pistachio pesto, Saba vinegar, sliced prosciutto, focaccia croutons	
TORCHED NANTUCKET SCALLOPS	26
red cabbage purée, pomegranate molasses, seaweed salted rice cracker*	
ESCARGOT VOL-AU-VENT	18
garlic, butter, puff pastry	
SAUTEED HUDSON VALLEY FOIE GRAS	25
spiced apple compote, celery root remoulade, toasted brioche*	

Entrée

PAN ROASTED GROUPE	48
puttanesca potatoes, braised leeks, beurre blanc*	
YELLOW TAIL SNAPPER PAILLARD	46
sautéed fingerling potatoes, fennel pikliz, crab butter*	
ROASTED HERITAGE CHICKEN	38
yukon potato purée, sautéed oyster mushrooms, green pea & sherry vinegar velouté*	
CHARGRILLED USDA PRIME RIBEYE	78
roasted garlic trumpet mushrooms, grosse frites lyonnais, bordelaise sauce*	
LAMB TAGINE	48
hickory grilled marinated lamb loin, slow braised neck, ratatouille cous cous, zucchini tzatziki, grilled flatbread*	
CHARGRILLED KUROBUTA PORK CHOP	52
braised fruity red cabbage, wholegrain mustard & confit garlic creamy potatoes, sauce mistral*	
TRUFFLE GNOCCHI	34
roasted wild mushrooms, asparagus, parmesan broth	

Chef's Tasting Menu

SIX-COURSE EXPERIENCE	145
Enjoy our 6-course tasting menu prepared by our talented chef, Stuart Dove. Each course represents seasonal selections, highlighting premium ingredients recognized at a regional and national level. Please inquire with your server about today's availability.	

*Please note, our Chef's tasting menu requires full participation from the table**

All parties of six or more are subject to a 10% service charge

*consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

www.moradabaykeys.com



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