

MOOR

REGIONALLY INSPIRED FARE & LIBATIONS

In nautical terms, MOOR means “to attach by cable or rope to shore or anchor.” It’s what captains do when they’ve reached their desired destination. To us, MOOR is a state of mind...that time when you’ve found your perfect spot to drop anchor and enjoy.

The MOOR dining experience originated from our desire to serve fresh local food in a comfortable setting. This vision was born from the relationships our chefs had grown with local farms and fishmongers. We all believe that seasonal ingredients simply taste the best and wish to share these flavors with our guests through inspired culinary creations. We think globally but source locally, being **Mindful Of Our Resources**.

WE PROUDLY SHOWCASE THE FOLLOWING LOCAL FARMS

Sugar Top Farms | Clermont, Florida
Congaree & Penn | Jacksonville, Florida
Shogun Farms | Seffner, Florida
Fungi Jon | Orlando, Florida
Cedar Key Aquaculture Farms | Cedar Key, Florida
Wainwright Dairy & Creamery | Live Oak, Florida
Lake Meadow Naturals | Ocoee, Florida
Georgia Olive Farms | Lakeland, Georgia

Chilled Shellfish Tower 100 for two | Additional per person +50

Jumbo Shrimp, Oysters*, Maine Lobster, Smoked Clams, King Crab. Served with Mignonette, Horseradish, Traditional and French Cocktail Sauces

STARTERS

The Southern Starter | 20

Smoked Fish Dip, Pimento Cheese, Country Ham, Duck Rillettes, House Pickles & Jam, Roasted Garlic & Benne Seed Lavash

Tuna Tartare* | 18 GF

Avocado Mousse, Grilled Pineapple, Ponzu

Foie Gras & Duck Confit | 21

Cigar City Maduro Waffle, Huckleberry Compote, Kumquat Butter, Maple Gastrique

Fish Croquette | 17

Sturgeon Aquafarms Caviar, Green Goddess, Herb Salad, Lemon Relish, Egg Vinaigrette

Crispy Rock Shrimp & Calamari | 16

Sweet Cherry Peppers, Preserved Meyer Lemon Aioli

Zellwood Corn Fritters | 14

Wainwright Dairy & Creamery Cheddar, Bacon Jam Aioli

SOUPS

Asparagus Bisque | 11 GF

Crab, Spicy 'Njuda, Crème Fraîche

Lobster & Rock Shrimp Chowder | 13

Roasted Corn, Cripsy Speck, Green Onions

MARKET GREENS

Strawberry & Beet Tartine | 18

Grilled Focaccia, Roasted Florida Strawberries, Pickled Beets, Candied Pistachios, Lake Meadow Naturals Feta, Strawberry Ice Wine Vinaigrette

Farmer's Wedge | 16

Lake Meadow Naturals Soft Egg, Cherrywood Smoked Bacon, Oven-Cured Tomatoes, Smokey Bleu Cheese Dressing, Everything Seasoning

Chopped Salad | 18

Local Greens, Grilled Artichokes, Soppressata, Manchego, Roasted Red Peppers, Heirloom Tomato, Goat Feta, IPA Vinaigrette

+ GRILLED CHICKEN BREAST | 6 + SHRIMP | 9

ENTRÉES

Blackened Florida Grouper | 42 GF

Rock Shrimp & Sweet Pea Risotto, Charred Broccoli, Preserved Meyer Lemon Butter

Bell & Evans Chicken Breast | 38 GF

Grilled Artichokes, Romanesco, Sunflower Pesto, Carrot Purée

Corn-Crusted Jekyll Island Flounder | 42

Leek Fondue, Smoked Cedar Key Clams, Potatoes, Chorizo, Corn Chow-Chow

Spring Pea and Meyer Lemon Agnolotti | 32

Grilled Artichokes, Fungi Jon Mushroom Conserva, Pea Purée, House Farmer's Cheese, Prosciutto Chips

Florida Seafood Stew | 48 GF

Spiny Lobster, Key West Pink Shrimp, Cedar Creek Clams, Grouper, Marble Potatoes, Lobster Broth

Double-Cut Duroc Pork Chop* | 42

Braised Hearts of Palm and Collard Greens, Smoked Three-Cheese Mac, Key Lime BBQ

Linz Heritage Steaks

Steaks are finished with our signature roasted shallot butter

8 oz. Black Angus Center Cut Filet* | 58

14 oz. Prime New York Strip* | 60

SIDES

Black Truffle Potato Purée | 9 GF

Hand-Cut Truffle Fries | 9

Florida Rock Shrimp & Sweet Pea Risotto | 10 GF

Grilled Jumbo Asparagus, Lemon Vinaigrette | 8 GF

Mac & Cheese | 8 +LOBSTER | 9

Duck Fat-Roasted Fungi Jon Mushrooms | 8 GF

DESSERTS

Key Lime Pie | 10

White Chocolate Chantilly, Raspberry Sauce

Florida Citrus | 10

Georgia Olive Farms Oil Cake, Meyer Lemon Curd, Berry Sauce, Almond Crumble

Chocolate Passion Tart | 12

Valrhona Chocolate Ganache, Passion Fruit Mousse, Dried Meringue

Gaylord Palms Honey Cheesecake Mousse | 10 GF

Blueberry Basil Sauce, Whipped Gaylord Palms Honeycomb

GF These items are or can be modified to be gluten friendly. 18% gratuity will be added for all parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

If you have any concerns regarding food allergies, please alert your server prior to ordering.

SPARKLING WINE

G B

Sparkling Wine Belvive Spumante Extra Dry, Piemonte, Italy.....	13....	63
Sparkling Wine Schramsberg Blanc de Blancs, Napa Valley		148
Champagne Moët & Chandon Brut "Impèrial," Epernay, France.....		170
Brut Rose Fantinel "One and Only", Friuli-Venezia-Giulia, Italy		70

WHITE WINE

G B

Moscato Corvo, Sicili, Italy.....	14....	68
Riesling Villa Wolf, Pfalz, Germany.....	15....	73
Albariño Pazo das Bruxas, Spain.....		80
Pinot Grigio Kettmeir, Trentino-Alto Adige, Italy.....	18....	88
Pinot Grigio Tavernello, Veneto, Italy	15....	73
Sauvignon Blanc La Petite Perrière, Loire Valley, France.....	13....	63
Sauvignon Blanc Arrogant Frog "Savvy", Languedoc-Roussillon, France.....	15....	73
Sauvignon Blanc McBride Sisters, Marlborough, New Zealand	20....	98
Sauvignon Blanc Peregrine, New Zealand.....		110
Chardonnay Old Soul, California.....	17....	83
Chardonnay Chalk Hill, Sonoma Coast.....	18....	88
Chardonnay Joseph Drouhin Pouilly-Vinzelles, Burgundy, France.....		90
Chardonnay Cakebread Cellars, Napa Valley		145
Chardonnay Chateau Montelena, Napa Valley.....		170
Chardonnay Far Niente, Napa Valley		169
Chardonnay Dierberg, Santa Maria Valley.....		120
Rosé Honoro Vera, Jumilla, Spain.....	14....	68

RED WINE

G B

Pinot Noir Paul Mas Reserve, Languedoc-Roussillon, France.....	17....	83
Pinot Noir Calera by Duckhorn, Central Coast	21..	103
Pinot Noir Flowers, Sonoma Coast.....		138
Pinot Noir Belle Glos "Clark and Telephone", Santa Maria Valley		121
Pinot Noir Archery Summit, Willamette Valley		192
Merlot Decoy by Duckhorn, Sonoma.....	18....	88
Malbec Catena, Vista Flores, Argentina.....	16....	78
Red Blend The Prisoner Wine Co. "The Prisoner", Napa Valley	28...	110
Red Blend DAOU "Pessimist", Paso Robles.....	18....	88
Red Blend GSM Jean-Luc Colombo "Les Abeilles", Côtes du Rhône, France ..	16....	78
Cabernet Sauvignon Col d'Orcia "Olmaia'" Sant'Antimo, Tuscany, Italy.....	45...213	
Cabernet Sauvignon Emblem, Napa Valley	25...	123
Cabernet Sauvignon Michael David Winery "Earthquake", Lodi.....	18....	88
Cabernet Sauvignon Fantinel, Friuli, Italy	16....	78
Cabernet Sauvignon Chateau Montelena, Napa Valley.....		205
Cabernet Sauvignon Silver Oak, Alexander Valley		225
Cabernet Sauvignon Faust, Napa Valley.....		138

HAND-CRAFTED COCKTAILS

Florida Old Fashioned | 19

Four Roses Small Batch Kentucky Straight Bourbon Whiskey combines with the toasty sugar flavor of rich demerara syrup and citrus bitters for a Sunshine State twist on a classic cocktail.

Empress of the Sea | 19

A delicate blend of botanicals help create the Empress of the Sea. Micro-distilled Empress 1908 Gin is mixed with Absolut Citron, St-Germain Elderflower liqueur, honey and thyme syrup, along with a dash of lemon and lime juice, to create a cocktail that stirs the senses with the soothing calm of a clear, blue ocean.

Espresso Martini | 18

A rich and creamy take on a classic drink, our signature Espresso Martini features Grey Goose vodka, Cointreau and espresso with dashes of simple syrup and heavy cream for a velvety, refined flavor with a hint of citrus.

Horizon Margarita | 18

Set course to where the sky meets the sea with this taste-tempting cocktail. Olmeca Altos Plata tequila, with touches of sweet citrus, joins Solerno, the world's first blood orange liqueur, and a dash of sour mix topped with Don Julio Reposado to create a bespoke beverage that's a taste-tempting twist on a timeless classic.

Strawberry Keys | 16

Take a trip to the Florida Keys with this sweet and balanced libation. The smooth richness of Brugal 1888 Doblemente Añejado rum combines with lemonade, lemon juice, strawberry, and mint leaves for a vibrant, yet subtle, taste of the tropics.

Sunny Skies | 17

Dream of lazy days on a sun-kissed beach with this adventurous drink. The subtlety of STARR Light Rum is complemented by tropical lime and pineapple juices, basil leaves and simple syrup. A sparkling wine and Myers Dark Rum topper provides the crowning glory to this effervescent and harmonious taste experience.

ALCOHOL-FREE

Butterfly Sea Breeze | 10

Smooth as an ocean breeze, this alcohol-free selection is a combination of house-made lemonade and butterfly pea flower extract with bursts of flavor from strawberry boba pearls and Fevertree club soda.

LOCAL BEER

Dead Parrot Light Lager | 11

Florida Avenue Brewing Co., 4.2%

Pulp Friction American IPA | 11

Motorworks Brewing, 6.3%

High Stepper American IPA | 11

Crooked Can Brewing Company, 7%

Floridian Hefeweizen | 11

Funky Buddha Brewery, 5.2%

Cloud Chaser Hefeweizen (On Tap) | 11

Crooked Can Brewing Co. - 5.3% ABV

Reef Donkey (On Tap) | 11

Tampa Bay Brewing Co. - 5.5% ABV

Bromosa Tangerine IPA (On Tap) | 11

Big Storm Brewing Co. - 7.1% ABV

Mad Manatee IPA | 11

Bold City Brewery - 6.5% ABV

Maduro Brown Ale | 11

Cigar City Brewing - 5.5% ABV

Postcard Pils (On Tap) | 11

Green Bench Brewing Co. - 4.7% ABV

White Marlin Witbier (On Tap) | 11

Sailfish Brewing Co. - 5.0% ABV

Caribé Pineapple Hard Cider | 10

Carib Brewery USA - 4.5% ABV

DOMESTIC & IMPORTED BEER

Heineken 0.0 | 8

Michelob Ultra | 8

Bud Light | 8

Miller Lite | 8

Coors Light | 8

Stella Artois | 8.50

Heineken | 8.50

Blue Moon | 8.50

Yuengling (On Tap) | 10

Corona | 8.50

High Noon Pineapple | 9.50