Soups

SOUP OF THE DAY **$6** Bowl **$4** Cup

FRENCH ONION SOUP $7
The Classic Bistro Recipe with a Crusty Cheese Gratin

Appetizers

TUNA TARTARE $12
Ponzu Sauce, Wonton Bites, Seaweed Salad

SHRIMP TEMPURA $11
Sweet Chili Sauce and Peanut Sauce

CRAB CAKE $12
Cajun Remoulade and Baby Mixed Greens

BAKED BRIE en CROUTE $11
Baked Brie in Puff Pastry, Topped with Pineapple Cilantro Chutney and Fresh Berries

STEAMED CLAMS $12
Littleneck Clams with, Garlic, Wine, Shallots, Herbs, Lemon Juice, Roasted Ancho Chili and Tomato Sauce

FRIED CALAMARI $11
Lightly Dusted in Seasoned Flour and Fried to a Golden Brown, along with Zucchini and Yellow Squash Sticks with Habanero-Lemon Aioli

TERIYAKI BEEF TENDERLOIN TIPS $12
Topped with Sesame Seeds and Mandarin Oranges

Salads

SHORES BURRATA $12
Tomatoes, Basil, Balsamic Reduction and Olive Oil

CALAMARI SALAD $13
Tomato, Cucumber, Onion, Peppers, Fennel, Tossed with Key Lime Vinaigrette

SHORES CAESAR SALAD $9
Classic Caesar Salad with Homemade Croutons and Fresh Grated Parmesan Cheese

SHORES GARDEN SALAD $9
Baby Mixed Greens, Tomatoes, Cucumbers, Peppers, Onions and Olives

AHI TUNA TOWER $15
Baby Mixed Greens, Asian Slaw, Tomatoes, Water Chestnuts, Mandarin Oranges, Tossed with Ginger Orange Dressing

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

Entrées

HONEY-SOY ROASTED SALMON $18
Ginger Infused Salmon over Asian Slaw, Drizzled with a Soy Honey Ginger Sauce

NEW YORK STRIP STEAK $29
Served with Bordelaise Sauce

FILET MIGNON $30
Topped with Maytag Bleu Cheese

Dr. PEPPER SHORT RIBS $22
Boneless Beef Short Ribs with Roasted Mushrooms, Sautéed Spinach and Spicy Horseradish

LAMB SHANK PROVENCALE $19
Served with Creamy Herb Polenta

CHICKEN MADEIRA $18
Madeira Wine and Wild Mushroom Sauce, Served with Mashed Potatoes and Succotash

ROTELLE AL PESTO $19
Served with Chicken Breast or Shrimp

GNOCCHI CARBONARA $18
Pancetta, Green Peas, and Arugula

DORADO FILET AL CURRY $21
Pan Roasted Filet of Mahi Mahi, Served on a Bed of Curry Sauce, Topped with Tempura Vegetables

THE FAR-OUT BURGER $15
This Short Rib – Brisket Burger is Sure to Please, with Chipotle Dressing, Topped with Onion Strings on a Brioche Bun, Served with Truffle Fries

Add a Small Shores or Caesar Salad to Your Entrée
for an Additional $3.

Desserts

$7

APPLE CRUMB CAKE

BLACK & WHITE CHOCOLATE MOUSSE CAKE

GRAND MARNIER FLAN

LIMONCELLO MASCARPONE CAKE

CHOCOLATE BROWNIE

DARK CHOCOLATE MOUSSE

For your convenience an 18% gratuity will be added to your check.
This gratuity is voluntary and may be increased, reduced or deleted
to reflect the quality of service that you have received.