

# Starters

## SOUP OF THE DAY

Cup \$4 Bowl \$6

## FRENCH ONION SOUP \$7

The Classic Bistro Recipe with a Crusty Cheese Gratin

## CHICKEN FINGERS \$9

Honey Mustard Dipping Sauce and French Fries

## GRILLED CHICKEN WINGS \$9

Garlic & Fresh Herbs Marinade, with Chipotle BBQ, Buffalo Sauce and Bleu Cheese Dressing

## CHEESE QUESADILLA \$8

Cheddar Cheese, Caramelized Onions, Peppers with side of Guacamole, Sour Cream and Fresh Salsa

Add Chicken \$3 Add Shrimp \$4

## FRIED CALAMARI \$10

Crispy, tender rings with Fried Zucchini and Squash  
Garlic-Lemon Aioli Sauce

## CRAB CAKES \$12

Louisiana Style Crab Cakes, Cajun Spiced Remoulade

## TUNA TARTARE \$12

Ponzu Sauce, Wonton Bites, Seaweed Salad, Mandarin Orange

## CEVICHE of the DAY \$10

Fresh Fish of the Day Cured in Lime Juice, Cilantro, Onions, Peppers.  
Served with Plantain Chips

## MEDITERRANEAN PLATTER \$11

Hummus, Shores Tabbouleh, Israeli Couscous, Dolmas and Greek Olives.  
Served with Toasted Pita Points.

# Salads

## CLASSIC CAESAR SALAD \$8

Crunchy Romaine Hearts tossed in our Homemade Caesar Dressing,  
Topped with Shaved Parmigiano Reggiano

Add Chicken \$3 Add Shrimp \$4 Add Salmon \$5 Add Mahi Mahi \$5

## QUINOA SALAD \$9

Quinoa tossed with Cranberries, Pecans and Diced Apples,  
Served in Radicchio Cup with Baby Mixed Greens

Add Chicken \$3 Add Shrimp \$4 Add Salmon \$5 Add Mahi Mahi \$5

## ORCHARD SALAD \$9

Baby Mixed Greens, Diced Red Apples, Almonds and Dried Cranberries  
Raspberry Vinaigrette

Add Chicken \$3 Add Shrimp \$4 Add Salmon \$5 Add Mahi Mahi \$5

## GREEK SALAD \$9

Romaine, Tomato, Kalamata Olives, Pepperoncini, Red Onions,  
Cucumbers, Peppers, Feta Cheese, marinated Mushrooms, Anchovies  
and toasted Pita Points. Tossed with Homemade Aegean Dressing

Add Chicken \$3 Add Shrimp \$4 Add Salmon \$5 Add Mahi Mahi \$5

## SHORES TABBOULEH SALAD \$9

Cracked Wheat, Parsley, Lemon Juice, Kalamata Olives, Grape Tomatoes and  
Baby Mixed Greens. Served with Pita Points

Add Chicken \$3 Add Shrimp \$4 Add Salmon \$5 Add Mahi Mahi \$5

## TRADITIONAL COBB \$12

"The Original" - Romaine, Turkey, Bacon, Tomatoes, Olives, Avocado  
Eggs and Bleu Cheese Crumbles. Choice of Dressing

## AHI TUNA TOWER \$13

Rare Sesame Coated Ahi Tuna, over Crispy Romaine, Tomatoes, Pickled Ginger,  
Mandarin Orange Slices and Fried Wontons. Sesame Ginger Dressing

## GRILLED CALAMARI SALAD \$10

Marinated Calamari over Baby Greens, Tomato, Cucumber, Shaved Fennel,  
Onion and Peppers. Key Lime Vinaigrette

# Sandwiches

## **GRILLED CHEESE \$8**

Add Bacon, Ham or Tomato \$1 each

## **SHORES CLUB \$11**

Fresh Roasted Turkey Breast, Bacon, Avocado, Lettuce and Tomato

## **\* GRILLED CHICKEN SALAD \$9**

Grilled Chicken Breast tossed with Onions, Celery and Mayo

## **\* TUNA SALAD \$9**

Solid White Albacore Tuna, Celery and Mayo

## **\* SLICED TURKEY \$9**

Freshly Roasted Turkey Breast, Lettuce and Tomato

\* Denotes items available as 1/2 Sandwich and cup of Soup

The above items are served on Your choice of White, Whole Grain or Rye Bread

## **ITALIAN PANINI \$12**

Capicola, Soppressata, Salamini Abruzzese, Provolone Cheese and Roasted Peppers on Toasted Ciabatta Bread.

## **GRILLED CHEESE ROYALE \$11.00**

Manchego and Gouda Cheese, Caramelized Onions, Mushrooms, Truffle Oil. On Sour Dough Bread.

## **BLACKENED CHICKEN SANDWICH \$10**

Lightly Dusted with Cajun Seasonings, topped with Peppers, Onions, Mushrooms and A Spicy Buffalo Sauce on a Toasted Kaiser Roll or Wrap

## **REUBEN SANDWICH \$12**

Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, on grilled Rye Bread

## **AHI TUNA SANDWICH \$13**

Rare Ahi Tuna with Asian Slaw , Wasabi Mayo and Pickled Ginger Dressing on a Toasted Kaiser Roll or Wrap

## **RAMON'S SOFT TACO'S**

With a Chipotle Sauce and sides of Salsa, Guacamole and Sour Cream

Grilled Mahi Mahi \$13      Grilled Chicken \$10

# From the Grill

## **CHURRASCO STEAK \$16**

Grilled Steak with Chimichurri Sauce, Served with Potatoes O'Brien and Cole Slaw

## **GRILLED SALMON \$15**

Fresh Filet of Atlantic Salmon Served on the Bed of Quinoa Salad

## **SHRIMP BROCHETTE \$14**

Garlic, Parsley and EVOO Marinated Shrimp Skewers Served on the Bed of Israeli Couscous

## **CHICKEN PAILLARD \$13**

Pan Seared Chicken Breast, Topped with Arugula. Lemon Vinaigrette Dressing

*All sandwiches, Burgers and Hot Dogs served w/choice of Fries, Coleslaw or Fruit*

*Substitute Truffle Fries \$4      Sweet Potato Fries \$2*

# Burgers and Dogs

## SLIDERS \$10

Three Mini Beef Patties Topped with Grilled Onions and American Cheese

## SUPREME BURGER \$11

Half Pound Angus Beef Patty, with Cheddar Cheese, Sautéed Mushrooms and Applewood Smoked Bacon

## SHORES CHAR-GRILLED BURGER \$9

Half Pound Angus Beef Patty  
Choice of Cheese Add \$1

## THE FAR-OUT BURGER \$12

Short Rib-Brisket Burger with Chipotle Dressing, topped with Onion Strings on a Brioche Bun. Add Cheese \$1

## "DRESS YOUR DOG" \$7

Jumbo "Hebrew National" hotdog, your choice of toppings: Chopped Onions, Sauerkraut, Relish, Salsa, Jalapenos, Crumbled Bacon, Shredded Cheddar, Grilled Onions or Peppers

*\*All Sandwiches, Burgers, and Hot Dogs served w/choice of Fries, Coleslaw or Fruit*

Substitute Truffle Fries \$4    Sweet Potato Fries \$2

# Brunch

## CLASSIC L.E.O. \$10

Three Farm Fresh Eggs, Scrambled with Smoked Salmon and Red Onions, served with O'Brien Potatoes

Choice of White, Whole Grain or Rye Toast, for Bagel add \$1

## THREE EGG OMELET \$10

Choice of 3 Items; Ham, Tomatoes, Mushrooms, Peppers, Swiss or Cheddar Cheese, with O'Brien Potatoes

Choice of White, Whole Grain or Rye Toast, for Bagel add \$1

Additional Items \$1

## EGGS-ACTLY YOUR WAY \$10

Choice of White, Whole Grain or Rye Toast, for Bagel add \$1

## CLASSIC SMOKED SALMON PLATTER \$13

Scottish Smoked Salmon, Capers, Red Onion, Hard-Boiled Eggs, Lemon Wedges, Cream Cheese, Bagel

# Dessert \$6

New York Ricotta Cheesecake

Apple Crumb Cake

Black and White Chocolate Mousse

Tiramisu

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

Split Plate Charge \$3.00

# Beverages

Coffee, Hot Tea, Iced Tea, Soft Drinks \$2.75  
Espresso \$3.50

## Wines by the Glass

### White

CHARDONNAY, Marcus James \$6.50  
CHARDONNAY, Lapostolle \$9.00  
CHARDONNAY, Cht St. Jean \$12.00  
PINOT GRIGIO, Straccali \$8.00  
PINOT GRIGIO, Santa Margherita \$14.00  
SAUVIGNON BLANC, Lapostolle \$8.00  
SAUVIGNON BLANC, Brancott \$10.00  
ROSE, Listel \$8.00  
MOSCATO, Jacob's Creek \$7.00

### Red

CABERNET SAUVIGNON, Marcus James \$6.50  
CABERNET SAUVIGNON, Beringers Founder's Estate \$8.00  
CABERNET SAUVIGNON, Avalon \$9.00  
CABERNET SAUVIGNON, Greg Norman \$11.00  
MERLOT, Marcus James \$6.50  
MERLOT, Lapostolle \$9.00  
PINOT NOIR, Trinity Oak \$8.00  
SHIRAZ, Jacobs Creek Reserve \$10.00  
MALBEC, Marcus James \$6.50

## Draft Beer

Goose Island IPA  
Miller Lite  
Michelob Amber Bock  
Shock Top Belgian White  
Stella Artois

## Bottled Beer

Bud  
Bud Light  
Michelob Ultra  
O' Doul's  
Miller Lite  
Coors Light  
Yuengling  
Sam Adams Boston Lager  
Heineken  
Heineken Light  
Amstel Light  
Peroni  
Corona  
Corona Light  
Dos Equis Amber  
Red Stripe  
Presidente  
Guinness Extra Stout  
Angry Orchard Hard Cider

*For your convenience a 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.*