



Starters

FRENCH ONION SOUP \$8

The Classic Bistro Recipe with a Crusty Cheese Gratin

CHICKEN FINGERS \$10

Honey Mustard Dipping Sauce and French Fries

GRILLED CHICKEN WINGS \$10

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

CHEESE QUESADILLA \$10

Cheddar Cheese, Caramelized Onions, Peppers with side of Guacamole, Sour Cream and Fresh Salsa
Add Chicken \$5

FRIED CALAMARI \$12

Lightly Fried, Served with Marinara and Cajun Aioli

TUNA TARTARE \$14

Ponzu Sauce, Wonton Bites, Seaweed Salad, Mandarin Orange



Salads

CLASSIC CAESAR SALAD \$10

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

QUINOA SALAD \$11

Tri-Color Quinoa tossed with Cranberries, Pecans and Diced Apples
Served in Radicchio Cup with Baby Greens Mix

TRADITIONAL COBB \$14

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

AHI TUNA TOWER \$16

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

Add To Any Salad: Chicken \$5 Mahi Mahi \$6 Salmon \$7

Sandwiches

GRILLED CHEESE \$9

Add Bacon, Ham or Tomato \$2 each

SHORES CLUB \$13

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

CHICKEN SALAD \$11

Grilled Chicken Breast tossed with Onions, Celery and Mayo

TUNA SALAD \$11

Solid White Albacore Tuna, Onions, Celery and Mayo

SLICED TURKEY \$11

Freshly Roasted Turkey Breast, Lettuce and Tomato

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

BLACKENED CHICKEN SANDWICH \$12

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

REUBEN SANDWICH \$14

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

AHI TUNA SANDWICH \$16

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

BLACKENED MAHI MAHI SANDWICH \$16

Lightly Dusted with Cajun Seasonings Mahi Mahi, Sliced Avocado & Drizzled Garlic Aioli

SOFT TACOS

With a Chipotle Sauce and sides of Salsa, Guacamole and Sour Cream
Grilled Mahi Mahi \$15 Grilled Chicken \$12

All sandwiches except tacos served w/choice of Fries, Coleslaw or Fruit

From the Grill

CHURRASCO STEAK \$18

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

GRILLED MAHI MAHI \$16

Fresh Filet of Mahi Mahi Served on the Bed of Quinoa Salad

GRILLED SALMON \$17

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

GRILLED CHICKEN \$14

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

Burgers and Dogs

SLIDERS \$12

Three Mini Beef Patties Topped with Grilled Onions and American Cheese

SUPREME BURGER \$14

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

SHORES CHAR-GRILLED BURGER \$12

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

THE FAR-OUT BURGER \$16

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

"DRESS YOUR DOG" \$9

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

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

Brunch

CLASSIC L.E.O. \$14

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 \$1.50
Egg Whites add \$1.50

THREE EGG OMELET \$13

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 \$1.50 Egg Whites add \$1.50 Additional Items \$1

EGGS-ACTLY YOUR WAY \$13

Choice of White, Whole Grain or Rye Toast, for Bagel add \$1.50
Egg Whites add \$1.50

CLASSIC SMOKED SALMON PLATTER \$16

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

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.

Dessert \$7

BLACK AND WHITE CHOCOLATE MOUSSE CAKE
TIRAMISU
NEW YORK RICOTTA CHEESECAKE

Beverages

Coffee, Hot Tea, Iced Tea, Fountain Soft Drinks \$2.95
Espresso \$3.50
Perrier Sparkling Water 11 oz \$3.00
Perrier Sparkling Water 750ml \$6.00
San Benedetto Still Water 1L \$6.00

Split Plate Charge \$3.00

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.

WINES BY THE GLASS/BOTTLE



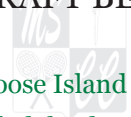
White

PROSECCO, Ruffino 187ml \$10
CHARDONNAY, Beringer \$8/\$28
CHARDONNAY, Sterling \$9/\$30
CHARDONNAY, Sonoma-Cutrer \$14/\$49
PINOT GRIGIO, Beringer \$8/\$28
PINOT GRIGIO, Ruffino \$9/\$30
PINOT GRIGIO, Santa Margherita \$14/\$49
SAUVIGNON BLANC, Sterling \$9/\$30
SAUVIGNON BLANC, White Haven \$12/\$42
ROSE, Domaine Royal de Jarras \$9/\$30
ROSE, Whispering Angel \$13/\$45
MOSCATO, Jacob's Creek \$8/\$28

Red

CABERNET SAUVIGNON, Beringer \$8/\$28
CABERNET SAUVIGNON, Greg Norman \$11/\$39
CABERNET SAUVIGNON, Franciscan, Napa \$14/\$49
MERLOT, Sterling \$9.00/\$30
PINOT NOIR, Trinity Oak \$8.00/\$28
MALBEC, Antigal Uno \$11/\$45

DRAFT BEER



Goose Island IPA
Michelob Ultra Light
Shock Top Belgian White
Stella Artois Lager

BOTTLED BEER

Bud - Bud Light
Michelob Ultra
O' Doul's
Miller Lite
Coors Light
Yuengling
Heineken - Heineken Light
Corona - Corona Light
Guinness Extra Stout - Guinness Draught
Angry Orchard Hard Cider
Dogfish Head 60 Min IPA
Founders Port
Funky Buddha Floridian
La Rubia Blonde Ale