



SOUPS & SALADS

Lobster Bisque 15

Maine Lobster | Sherry Crème Fraiche

Corn & Crab Chowder 13

Lump Crab | Chili Oil | Snipped Chives

Tomato Bisque 9

Shaved Parmesan

Caesar Salad 8

Romaine | Focaccia Crouton | Parmesan
Creamy Caesar

Grilled Chicken 12, Shrimp 14 or Salmon 17

The Health Nut 18

Grilled Salmon | Field Greens | Blueberries
Almonds | Avocado | Craisins
Pomegranate Vinaigrette

HANDHELDS

Shores Burger 16

Ground Short Rib-Brisket Blend | Potato Roll

The Grilled Cheese 14

Grilled Parmesan Crusted Artisan Bread
Aged Cheddar | American
Monterey & Pepper Jack | Smoked Gouda

Mahi Mahi Sandwich 18

Blackened, Grilled, or Fried | Poblano Relish
Cilantro-Lime Tarter | Potato Bun

SMALL PLATES

Warm Goat Cheese 10

Sundried Tomato | Kalamata | Roasted Garlic
Extra Virgin Olive Oil | Toasted Ciabatta

Korean BBQ Ribs 13

Pickled Vegetables

Crispy Brussels 9

Bacon | Pearl Onion | Balsamic

Fried Green Tomatoes 8

Pickled Red Onions | Feta Cheese
Bourbon Molasses

Margarita Shrimp Cocktail 16

Avocado Salad | Lime Salt | Crispy Tortilla

Pimento Cheese Board 12

Crackers | Pickled Vegetable | Sopressata

Edamame Hummus 8

Vegetable Batonnet | Wonton Crisps

Today's Flatbread 12

Chef's Daily Inspiration

Local Fish Dip 11

Smoked Fish | Garlic Pita Chips

Huge Bavarian Pretzel 12

Local Beer Cheese Dip | Grain Mustard

Lobster Croquettes 14

Panko | Smoked Mozzarella | Poblano Queso

Crispy Calamari 13

Sweet Chili | Toasted Peanut



DINNER MENU

ENTREES

Florida Black Grouper 39

Crab & Andouille Dirty Rice | Smoked Green Tomato Jam

Coffee Braised Short Rib 34

18 Hour Short Rib | Grilled Gorgonzola Polenta
Crispy Brussels | Pan Jus

Scottish Salmon & Scallops 36

Prosciutto Wrapped Scallops | Saffron Rice
Roasted Vegetables | Yuzu Vinaigrette

Grilled Mahi Mahi 34

Crimson Lentil Puree | Swiss Chard
Wild Mushrooms | Smoked Carrot Nage

Filet Mignon 38

Potato Puree | Swiss Chard
Red Wine Demi

Chicken Paprikash 27

Joyce Farms Chicken Breast | Chive Puree
Brown Butter Spätzle | Roasted Carrots

Tandoori Cauliflower Steak 22

Zucchini "Noodles" | Red Curry Broth
Toasted Peanuts

ENTREE ACCOMPANIMENTS

Oscar Style 10

Jumbo Lump Crab | Asparagus | Hollandaise

Grilled 7-ounce Lobster Tail 21

Drawn Butter | Lemon

Seafood Paella for Two 49

Snow Crab Clusters | Jumbo Shrimp | Scallops
Seasoned Yellow Rice with Spanish Chorizo

SIDES

Lobster Mac & Cheese 17

Maine Lobster | Toasted Panko

Asparagus & Hollandaise 10

Steamed Asparagus

Lemon Garlic Swiss Chard 8

Brown Butter Spätzle 7

Saffron Rice 6

Buttermilk Whipped Potato 6

CULINARY TEAM

Executive Chef **DEVIN GAINOR**

Chef de Cuisine **PATRICK IAN RANSOM**

Sous Chef **QUINTIN NELSON**

Meals for special dietary needs are gladly prepared upon request
An 18% service charge will be added to parties of eight or more

• CONSUMING RAW OR UNDERCOOKED SEAFOOD OR MEATS CAN BE HAZARDOUS TO YOUR HEALTH •