



DINNER MENU

STARTERS

Warm Goat Cheese 12

Roasted Tomato | Mixed Olives | Roasted Garlic
Extra Virgin Olive Oil | Toasted Ciabatta

Jumbo Shrimp Cocktail 18

Bloody Mary Cocktail Sauce | Lemon Greens

Char-Grilled Gulf Oysters* 14

Creole Butter | Parmesan | Ciabatta

Clams & Mussels* 12

Scampi Style

Crispy Calamari 13

Mustard Dipping Sauce | Scallions

Crab Cake 17

Local Arugula | Tomato-Caper Relish
Lemon Beurre Blanc

Duck Confit Flatbread 15

Duck Confit | Fresh Pear | Blue Cheese
Local Arugula | Red Wine Syrup

SOUP & SALAD

Lobster Bisque 15

Maine Lobster | Sherry Crème Fraiche

New England Clam Chowder 13

Oyster Crackers

Caesar Salad 8

Romaine | House Croutons | Parmesan | Caesar

Baby Arugula and Crisp Pear 12

Huntsman Cheese | Sweet Pecans | White Balsamic Vinaigrette

Tuna Niçoise Salad 17

Grilled Tuna* | Haricot Verts | Potato
Olives | Egg | Tomato | Basil Vinaigrette

Executive Chef **STEVEN BERNSTEIN**

Chef de Cuisine **BRADFORD BRODIE**

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



LAND & SEA

All Entrees Include the Shores House Salad or Caesar Salad

Floridian Seafood Paella

Lobster Tail | Jumbo Shrimp | Mussels* | Clams*
Saffron Rice | Chorizo
\$44 Single | \$70 for Two

Florida Black Grouper 39

Shrimp, Pancetta & Corn Risotto | Old Bay Beurre Blanc

Delmonico Steak 42

Potato Puree | Wild Mushrooms | Demi

Whole Butter Poached Lobster 48

Whole Maine Lobster | Garlic & Herb Angel Hair | White Wine Butter Sauce | Asparagus

Miso Glazed Salmon 34

Jasmine Rice | Stir Fry Vegetables | Sesame

Brick Pressed ½ Chicken 27

Brown Butter Gnocchi | Golden Chicken Jus

Filet Mignon 38

Potato Puree | Red Wine Demi | Bearnaise*

Pan Fried Potato Gnocchi 24

Wild Mushrooms | Asparagus | Spinach | Roasted Tomatoes | Vegetable Demi | Parmesan

TO SHARE

Lobster Mac & Cheese 17

Saffron Rice 6

Lemon Garlic Spinach 6

Asparagus & Hollandaise* 10

Potato Puree 6

Pan Fried Gnocchi 7

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