

# SHOR

AMERICAN SEAFOOD GRILL

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## SOUPS & SALADS

### **TOMATO GAZPACHO 12**

Ceviche and corn chips

### **FLORIDA GREENS 13**

Mixed lettuce, roasted heart of palm, orange segments, avocado, mango passion dressing

### **ARUGULA SALAD 13**

Fresh mozzarella, Kalamata olives, cherry tomatoes, cucumbers, lemon & olive oil dressing

### **SHOR WEDGE 12**

Baby iceberg, crumbled bacon, blue cheese, roasted tomato, chive, creamy onion vinaigrette

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## STARTERS

### **FRESH COLD-WATER OYSTERS 17\*\***

Half-dozen oysters, tropical cocktail sauce, horseradish

### **TRUFFLED PARMESAN FRIES 8**

Served with spicy aioli

### **SEARED JUMBO SCALLOPS 18\***

Eggplant puree, roasted tomatoes, olives, prosciutto

### **FRIED SHISHITO PEPPERS 10**

Salt and Florida sumac

### **GRILLED FLATBREAD 14**

Burrata cheese, pancetta, anchovie pesto

### **CHEESE PLATE 14**

Brie, manchego, gherkins, olives, naan bread, and honey

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## ENTRÉES

### **LOCAL FRESH CATCH OF THE DAY MP\***

### **SHOR'S SEAFOOD CURRY STEW 32**

Citrus coconut curry sauce, with grilled naan bread

### **WHOLE FRIED YELLOWTAIL SNAPPER 33**

Spicy papaya escovitch, rice and peas

### **SEARED AIRLINE CHICKEN 28**

Creamed Elote

### **DURUM WHEAT GNOCCHI 22**

Almond Pesto, fresh tomato, basil

### **DENVER STEAK 35**

Garlic mashed potatoes, asparagus, bernaise butter

### **SEAFOOD COCONUT RISOTTO 38**

Shrimp, scallop, lemongrass gremolata

### **WHITE LASAGNA 30**

Shrimp, summer mushrooms, Parmesan

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## Cook Your Own Catch

### **ASK YOUR SERVER ABOUT OUR OFFERINGS**

Parties of 6 or more will have 20% gratuity added

\*consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions

\*\*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters full cooked.

## *Sparkling Wine & Champagne*

Canvas, Brut, Blanc de Blanc, California	11/45
La Marca, Prosecco, Sparkling Wine, Italy	12/48
Pink Flamingo Sparkling Rose Languedoc-Roussillon, France	11/45
Nicolas Feuillatte, Brut Reserve, Champagne, France	80
Veuve Clicquot, Brut, Champagne, France	150
Dom Perignon, Brut, Champagne, France	275

## *Rose & White Wine*

Aime Roquesante, Rose Provence, France	11/45
The Seeker, Riesling, Germany	15/62
Canvas, Pinot Grigio, Veneto, Italy	11/45
Murphy Goode, Sauvignon Blanc, North Coast, California	12/48
Deusa Nai, Albarino, Rias Baixas, DO, Spain	45
Canvas, Chardonnay, California	11/45
The Infamous Goose, Sauvignon Blanc, Marlborough, New Zealand	15/62
Craggy Range, Sauvignon Blanc, New Zealand	67
Rodney Strong, Chardonnay, Sonoma County, California	12/48
Steel Chardonnay Louis Jadot Burgundy, France	15/62
Cakebread Cellars, Chardonnay, Napa Valley, California	90

## *Red Wine*

Canvas, Pinto Noir, California	11/45
Cline, Pinot Noir, Sonoma County	12/48
Estancia, Pinot Noir, Monterey County, California	48
MacMurray, Pinot Noir, Central Coast, California	13/52
Canvas, Merlot California	11/45
Canvas, Cabernet Sauvignon, California	11/45
William Hill, Cabernet Sauvignon, Central Coast, California	13/52
Mettler, Cabernet Sauvignon, Lodi, California	59
Rodney Strong, Cabernet Sauvignon, Sonoma County, California	14/56
Tinto Negro, Malbec, Uco Valley, Argentina	16/65
Banfi Rosso di Montalcino, DOC, Italy	67
Charles and Charles, Red Blend, Washington	12/48
The Prisoner, Red Blend Napa Valley, California	75
Masi Costasera Amarone, Classico, DOCG, Italy	99