

# SHOR

AMERICAN SEAFOOD GRILL

## STARTERS

### **BLACKENED SHRIMP 16**

Corn ribs, chipotle ranch, lime, cilantro

### **GRILLED OCTOPUS 19**

Chinese eggplant, housemade tzatziki

### **FRIED OYSTER MUSHROOMS 16**

Served with truffle aioli

### **BACON WRAPPED SCALLOPS 23**

Creamy succotash and polenta chips

### **FRESH COLD-WATER OYSTERS 16\*\***

Half-dozen oysters, tropical cocktail sauce, horseradish

### **CHEESE PLATE 14**

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

### **TRUFFLED PARMESAN FRIES 8**

Served with spicy aioli

### **SOUP OF THE DAY 12**

## SALADS

### **KALE CAESAR SALAD 14**

Baby kale, Caesar dressing, crostini, shaved Parmesan, anchovies  
add shrimp \$8 and chicken \$6

### **SHOR WEDGE 14**

Baby iceberg, crumbled bacon, blue cheese, roasted tomato, chive,  
creamy onion vinaigrette. add shrimp \$8 add chicken \$6

### **FLORIDIAN HOUSE SALAD 13**

Mixed greens, roasted hearts of palm, avocado, cucumber, radish, mango passion  
fruit dressing. add shrimp \$8 add chicken \$6

## ENTRÉES

### **SEARED LOCAL CATCH 38**

Green beans, sauteed potato, with key lime butter

### **LEMONGRASS AND COCONUT SEAFOOD CURRY 38**

Summer vegetables served with grilled naan bread

### **JUMBO YELLOWTAIL SNAPPER 40**

Seared yellowtail, roasted potatoes, summer squash, cherry  
tomatoes and housemade key lime butter

### **STUFFED CHICKEN 32**

Ranch butter chicken, mac and cheese, broccoli

### **EGG TAGLIATELLE PASTA 24**

summer black truffle butter, shaved Parmesan  
add shrimp \$8 add chicken \$6

### **12 OZ RIB EYE 43\***

Fingerling potatoes and garlic green beans finished with a Cajun butter

### **8 OZ BEEF TENDERLOIN 65**

Garlic mashed potatoes, button mushrooms, green pepper corn sauce

### **SEAFOOD COCONUT LIME RISOTTO 38**

Shrimp, crab, scallop, gremolata

### **WHITE LASAGNA 38**

Jumbo crab meat, sun-dried tomatoes, asparagus, creamy bisque reduction

## 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.

