

FOOD. Thoughtfully Sourced. Carefully Served.

SHOR American Seafood Grill Proudly Supports
Local California Farms



SOUP

Chilled Pea & Mint Soup

cup 9 | bowl 11 VG | GF

Roasted Tomato & Eggplant Soup

cup 9 | bowl 11 V | VG | GF

SALAD

Shor

half 9.50 | full 14.50 GF

baby organic greens, stone fruit, heirloom cherry tomato, radish, prosciutto crisps, red wood hill feta goat cheese, champagne dressing

Caesar

half 9.50 | full 14.50 GF

romaine, parmesan, sundried tomato, focaccia croutons, anchovies, caesar dressing

Wellness Salad

half 10 / full 15 V | VG | GF

organic kale, spinach and baby frisee, Carlsbad strawberry, squash, shaved radish, Moroccan spiced sliced almonds, white balsamic rhubarb dressing

Grilled Stone Fruit Caprese 13.50 VG | GF

grilled seasonal stone fruit, heirloom tomatoes, Distefano burrata mozzarella, arugula mint pesto, frisee, lemon dijon vinaigrette, saba

add on

chicken 6 | salmon 8 | shrimp 10 |
prosciutto 3 |

SHARE

Sourdough Bread 4

served with fennel butter

Hummus 13.50 V | VG

grilled pita, cucumber, carrots, celery, heirloom cherry tomatoes

Truffle and Parmesan Fries

8.25 V

Onion Rings 11.50 VG

sriracha aioli & BBQ sauce

Shishito Peppers 10.50

miso aioli, sesame soy sauce

Cheese and Charcuterie

Board 18.50

daily selection of handcraft cheeses and cured meats, house fennel butter, honeycomb, cornichons, Marcona almonds, grilled country bread

SEA

Crispy Calamari 15

paprika aioli, lemon, fresno chilies

Tuna Crudo 16

sushi grade Ahi tuna, lemon zest, Calabrese lemon vinaigrette, crispy shallots, Maldon salt

Mini Lobster Roll 15

tarragon aioli, home made chips

Shrimp Cocktail 18.50

Bloody Mary cocktail sauce, celery, pickled lemon

(V) - Vegan, (VG) - Vegetarian, (GF) - Gluten Free

*There is a 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 fully cooked. Consumption of raw or undercooked proteins and eggs may be hazardous to your health.

Kindly notify your server if you have any food allergies or require special food preparation.

For parties of 6 or more an 18% gratuity may be added to your check.

CHEF'S MENU

Grilled Camarones al Mojo de Ajo 36

garlic marinated head on prawns,
pepper coulis, saffran fregola,
charred Shishito pepper, mango gel,
burnt ancho onion ash, cilantro oil

Seafood Boil 32

shrimp, clams, Andouille sausage,
red bliss potatoes, yellow corn,
local craft beer old bay broth

Chirashi Bowl 25.75

sushi grade ahi tuna, crab meat,
sushi rice, cucumber, avocado,
tempura, sweet soy, kimchi aioli

Vegan Scallops 23 V | VG | GF

King Oyster mushroom, green
pea pure, confit tomatoes,
roasted corn and pea vine salad,
Saba grape reduction

Gluten free and vegan pasta
available upon request

Lobster Mac & Cheese 24

Cavatappi pasta, white cheddar
cheese sauce, herbs crust

Rigatoni Pomodoro 21 VG

roasted seasonal vegetables,
tomato sauce

Rigatoni Bolognese 23

braised short rib Bolognese,
parmesan cheese

YOUR MENU... pick a protein, a side and a sauce

PROTEIN

6oz Jidori chicken breast 25

12oz all natural chicken breast 27

10oz bone in pork chop 29

12oz cedar river beef Rib Eye 31

6oz cedar river beef tenderloin 34

6oz mahi-mahi 27

6oz Wild Isle salmon 30

6oz Ahi tuna 34

U8 scallops 34

U8 jumbo prawn 36

SIDE

any additional side 7.50

Summer Corn, Tinker Bell Peppers, Torpedo Onions, Cherry Tomato V | VG | GF

Heirloom Baby Squash, Romano beans, Roasted Garlic, Herbs butter VG

Grilled California Asparagus, Sriracha Aioli, Manchego cheese VG | GF

Roasted Marble Pee Wee Potatoes - Lemon and Thyme V | VG

Whipped Yukon Gold Potatoes - Chive Butter VG | GF

French Fries - Parmesan and Herbs VG

Sweet Potato Fries V | VG

SAUCE

any additional sauce 1.50

Bordelaise

Tarragon Mustard Chili Glaze V | VGI GF

Chimichurri V | VGI GF

Shor Steak Sauce

Horseradish Cream Sauce

Olive Oil and Maldon Salt V | VGI GF

BURGER BAR

All American Burger 19.50

strauss grass-fed beef, lettuce, tomato, red
onion, pickle, American cheese, secret sauce

California Burger 19.50

strauss grass-fed beef, lettuce, tomato, red
onion, avocado spread, white cheddar, chipotle
aioli

Wild Salmon Burger 18.50

4oz wild salmon patty, lettuce, tomato, red onion, fennel
and apple slaw, remoulade sauce

Beyond Burger 19.50 VG

6oz plant based burger patty, lettuce, tomato, red onion,
American cheese, avocado spread

All burgers served on brioche bun — gluten free bun available upon request.
All burgers served with fries — Caesar salad, Shor salad or onion rings available
upon request.