

FOOD. Thoughtfully Sourced. Carefully Served.

SHOR American Seafood Grill Proudly Supports
Local California Farms



SHARE

Sourdough Bread 4.00
served with fennel butter

Crispy Brussels Sprouts
10.50 | V

honey herbs vinaigrette, blue
cheese crumble

Truffle and Parmesan Fries
8.25 | V

Tortilla Chips 11 | VG
roasted salsa, guacamole

Crispy Calamari 15
paprika aioli, lemon, fresno chilies

Shishito Peppers 10.50 | V
miso aioli, sesame soy sauce

Hummus 13.50 | V | VG
grilled pita, cucumber, carrots,
celery, heirloom cherry tomatoes

Onion Rings 11.50 | V
sriracha aioli & BBQ sauce

SOUP

Potato Leek Soup
cup 8 | bowl 10 | VG | GF

Tortilla Soup
cup 8 | bowl 10 | V | VG | GF
add chicken | 3

SALAD

Shor 14.50 | GF | VG
local organic baby greens, shaved heirloom
carrots, pickled grapes, red wood hill feta goat
cheese, candied pecans, balsamic dressing

Caesar 14.50
romaine, parmesan, sundried tomato, torn focaccia
croutons, anchovies, caesar dressing

Roasted Cauliflower 12.50 | V | VG | GF
pine nuts, currants, pomegranate seeds, spiced
citrus vinaigrette

Cobb Salad 16.50
romaine, cherry tomato, all natural free range dice
chicken, Crumble hard boiled eggs, Nueski lardon,
avocado, ranch dressing

Wellness Salad V | VG | GF 15.00
baby organic kale, shaved brussels sprouts, dried
cranberries, orange, sunflower seeds, champagne
dressing

add on
chicken | 6 salmon | 8 shrimp | 10

(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.

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SPECIALTIES

Burrito Bowl 14.50 GF|VG

mexican rice, black bean, roasted corn, shredded cabbage, pico de gallo, guacamole, sour cream, cilantro

add achiote chicken 3

add carne asada 5

Chicken Quesadilla 16.50

flour tortilla, oaxaca cheese, pico de gallo, tortilla chips, salsa, sour cream, cilantro

Fish & Chips 18.50

lemon wedges, remoulade sauce & fries

Street Tacos

shredded cabbage, cilantro, roasted corn, black bean, pico de gallo, tortilla chips

grilled portobello | 16.50

achiote chicken | 17.50

carne asada | 18.50

daily catch | 18.50

Black Mussels Marinierre and Fries 24.75

shallots, white wine sauce, grilled ciabatta

Chirashi Bowl 25.75

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

Wild Isle Salmon 30

sweet shallot puree, roasted cauliflower, pomegranate seeds, saba grape reduction

SANDWICHES

Turkey Sandwich 17.50

smoked turkey, avocado spread, romaine, tomato, swiss cheese, jalapeno cilantro aioli, sourdough bread, house salad

Lobster Roll 22

market slaw, tarragon aioli, drawn butter, home made chips

All American Burger 19.50

strauss grass-fed beef, lettuce, tomato, red onion, pickle, american cheese and 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 V

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, green salad or onion rings available upon request.