

SHOR

AMERICAN SEAFOOD GRILL

SOUP & SALADS

PARSNIP BISQUE

CUP 9 / BOWL 11 (GF)

cayenne spiced walnuts, scallion oil

CAESAR SALAD | 16

romaine, red oak oven tomatoes, sourdough croutons, parmesan crisp, lemon Caesar dressing

WELLNESS SALAD | 17

organic mixed kale, cinnamon roasted pear, toasted almonds, goat cheese, lemon shallot vinaigrette

BLACKENED AHI SALAD | 28

napa cabbage, radicchio, green onion, shaved carrot, radish sprouts, mandarins, grapefruit ginger soy dressing, toasted sesame seeds

add on to any salad:

tempeh | 7

chicken breast | 8

salmon | 12

shrimp | 12

PUB FARE

PRETZEL STICKS | 16 (VG)

stone ground mustard, beer cheese fondue

QUESADILLA | 15

oaxaca cheese, scallions, sour cream, pico de gallo
add chicken | 5 or add shrimp | 9

GARDEN FLATBREAD | 16 (VG)

pizza sauce, mozzarella, mushrooms, mama lil's peppers, roasted cipollini onions, arugula

MEAT FLATBREAD | 18

pizza sauce, mozzarella, pepperoni, sausage, ham

SEAFOOD FLATBREAD | 18 (DF)

white fish, shrimp, garlic puree, arugula, and fennel

CHICKEN WINGS | 20

celery, carrots, choice of sauce: buffalo, barbeque, honey sriracha, lemon pepper dry rub

OCTOPUS CROQUET | 24

Octopus, cabbage slaw

STEAK BITES | 22

shishito peppers, scallions, soy glaze, soy garlic aioli

SANDWICHES & BURGERS

all served with a choice of fries or side salad

OFF-SHOR BURGER | 22

grass-fed beef patty, white cheddar cheese, bacon-onion jam, horseradish aioli, lettuce, tomato, onion, pickle, brioche bun

THE HEAT BURGER | 22

grass-fed beef patty, pepper jack cheese, lettuce, tomato, onion straws, brioche bun, served with a side of mango habanero puree

BEYOND BURGER | 22 (VG, GF)

beyond patty, mushrooms, grilled onions, vegan aioli, lettuce, tomato, pickle, gluten free bun

AHI SANDWICH | 25

furikake crusted ahi seared rare, wasabi aioli, bibb lettuce, kimchi, hawaiian bun

THE CRISPER CHICKEN SANDWICH | 22

breaded chicken breast, chipotle aioli, bread & butter pickles, lettuce, tomato, onion, chipotle slaw, potato bun

TURKEY PANINI | 17

sourdough bread, red onion, arugula, tomato, white cheddar cheese, herb aioli

ENTREES

JIDORI CHICKEN | 35 (GF)

whipped garlic potatoes, organic carrots, asparagus, natural chicken jus

GRILLED NEW YORK STEAK & FRIES | 46

garlic butter, red wine demi sauce

POKE BOWL | 26

sushi grade ahi tuna, crab salad, kimchi, edamame, avocado, spicy aioli, poke sauce, green onion, sushi rice, furikake, wakame salad

ORANGE GLAZED SALMON | 36

organic quinoa pilaf, carrot and radish slaw

*Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warning.ca.gov/restaurant. Consuming raw or under cooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness. Please notify your server if you have any food allergies or require any special food preparation and we will be happy to accommodate. All orders are subject to state and local taxes.

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

18% gratuity may be added to parties of six or more

COCKTAILS

OC MARGARITA | 16

don julio blanco tequila, cointreau liqueur, lime, agave, grand marnier liqueur float

CHILI MARGARITA | 15

silver tequila, chili infused orange liqueur, agave, lime, tajin rim

STRAWBERRY FIELDS | 15

strawberry infused vodka, st. germain elderflower liqueur, lemonade

TIKI PUNCH | 15

tanqueray gin, orgeat, elemakule tiki bitters, lemon juice, grapefruit juice

SOUTHERN MULE | 15

bulleit bourbon, lime, angostura bitters, ginger beer

CUCUMBER REFRESHER | 15

ketel one botanical cucumber & mint, st. germain elderflower liqueur, cucumber, watermelon puree, lime, agave, soda

PALOMA | 15

dulce vida grapefruit tequila, soda, agave, lime

OASIS MAI TAI | 15

captain morgan spiced rum, silver rum, orange, pineapple, grenadine, grand marnier liqueur

NEWPORT LEMONADE | 15

ketel one citron vodka, chambord raspberry liqueur, lemonade

ESPRESSO MARTINI | 15

vanilla vodka, baileys, kahlua, espresso

BEERS

DRAFT

Coors Light | 7.42
Modelo | 8.35
Firestone Walker 805 | 9.28
Modern Times Seasonal IPA | 9.28

CRAFT

Julian Hard Apple Cider | 8.35
Pizza Port California Honey Blonde Ale | 8.35
Allagash White Witbier | 8.35
Sierra Nevada Pale Ale | 8.35
Fort Point KSA Kolsch Ale | 8.35
Stone Brewing Delicious IPA | 8.35
Brewery X Dictionary Roulette Hazy IPA | 8.35
Stone Brewing F.M.L. Double IPA | 8.35
Ogopogo Boeman Belgian White | 9.35

DOMESTIC & IMPORTED

Heineken 0.0 Non-Alcoholic | 5.57
Michelob Ultra | 7.42
Miller Lite | 7.42
Budweiser | 7.42
Bud Light | 7.42
Corona | 8.35
Pacifico | 8.35
Stella Artois | 8.35
Heineken | 8.35
Guinness | 8.35

HARD SELTZER

White Claw (Assorted Flavors) | 8.35

WINES

SPARKLING WINE

Zonin Prosecco Veneto, Italy | 11/50
Canvas Brut, Italy | 11/50
D'asti Ruffino Moscato, Italy | 11/50
Courtaige Sparkling Brut or Rose, France | 14

PINOT GRIGIO

Canvas Valdobbiandene, Italy | 11/50

SAUVIGNON BLANC

Loveblock Malborough, NZ | 15/70

CHARDONNAY

Canvas Napa, CA | 11/50
Kendall-Jackson Santa Rosa, CA | 13/60
Rombauer Napa, CA | 25/120

WHITE BLEND

Conundrum Fairfield, CA | 11/50

RIESLING

St. Michelle Columbia, WA | 11/50

ROSE

Fleur De Mer Provence, France | 13/60
Miraval Provence, France | 15/70

PINOT NOIR

Canvas, CA | 11/50
Boen Russian River, CA | 14/65
Siduri Willamette Valley, OR | 16/75

CABERNET SAUVIGNON

Canvas Napa, CA | 11/50
Caymus Bonanza Fairfield, CA | 12/55
Daou Paso Robles, CA | 17/75
Intercept Paso Robles, CA | 14/65
Grgich Hills Rutherford, CA | 25/120

MERLOT

Trefethen Oak Knoll Napa, CA | 15/70

MALBEC

Kaiken Mendoza, Argentina | 10/45

ZINFANDEL

Trinitas Mendocino, CA | 13/60

RED BLEND

Beronia Rioja Ollauri, Spain | 13/60
Decoy by Duckhorn, CA | 12/55