

SHOR

AMERICAN SEAFOOD GRILL

est. 2010

FOOD

Crab Croquette 15

blue crab, scallion, lemon zest,
mustard cream sauce, micro green salad

Seared Tuna* 14

green tea & wasabi dusted, kimchi slaw,
ponzu glaze, crushed cashews

Fried Calamari 13

jalapeño cocktail sauce, lemon

Pork Belly 15

kimchi slaw, crushed cashews, ponzu glaze

Cedar Creek Clams 15

chorizo, white wine butter sauce, cilantro,
garlic crostini

Signature Lobster Club 21

sourdough bread, bibb lettuce, bacon,
tomato, Florida slaw, house chips

Vegetarian Beyond Burger 15

brioche, lettuce, tomato, pepper jack,
onion straws, steak sauce, fries

Blackened Grass Fed

Beef Burger* 15

brioche, mushrooms & onions, cheese
curds, horseradish cream, fries

Caprese Salad 13

heirloom tomato, buffalo mozzarella,
arugula, tomato vinegar, Amarillo aioli

Caesar Salad 10

parmesan cheese, anchovies,
herb croutons

Florida Green Salad 12

mixed greens, carrot & cucumber ribbons,
pickled blueberries, yuzu vinaigrette

SHOR American Seafood Grill Proudly Supports Local Florida Farms

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.

18% gratuity will be added to parties of 6 or more.