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, buffal 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

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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.