

Breakfast Starters

DEEP-FRIED BEIGNETS	\$9.00
Beignet-croissant dough deep-fried, powdered sugar, served with berry compote and chocolate sauce	
MINI POTATO LATKES	\$9.00
Crispy potato pancakes, chipotle ranch and housemade BBQ sauce	
CHALLAH FRENCH TOAST BITES	\$9.00
Double-fried challah brioche French toast tossed in cinnamon sugar, served with chocolate sauce and berry compote	
FUNNEL CAKE FRIES	\$11.00
Deep-fried funnel cake batter, served with chocolate sauce and cherry compote	

Benedicts

TRADITIONAL BENEDICT*	\$15.00
Canadian bacon, English muffin, poached eggs and Hollandaise served with golden hash browns	
CRABBY BENEDICT*	\$25.00
Maryland crab cake, spinach, poached eggs, Hollandaise, served with golden hash browns	
SMOKED SALMON BENEDICT*	\$20.00
Smoked salmon, potato latkes, pickled red onions, poached eggs, dill Hollandaise, served with golden hash browns	

Traditional Fare

TWO CAGE-FREE EGGS*	\$15.00
Choice of bacon, pork or chicken sausage, choice of toast, served with golden hash browns Add cheese for \$1	
GREEK OMELET	\$15.00
Spinach, black olives, onions and feta cheese, choice of toast, served with golden hash browns	
HAM AND CHEESE OMELET	\$15.00
Diced ham and American cheese, choice of toast, served with golden hash browns	
SOUTHWEST OMELET	\$15.00
Chorizo, tomatoes, onions and pepper jack cheese, choice of toast, served with golden hash browns	
VEGGIE OMELET	\$15.00
Spinach, zucchini, mushrooms and goat cheese, choice of toast, served with golden hash browns	
CRAB OMELET*	\$24.00
Lump crabmeat, onions, mushrooms and goat cheese, choice of toast, served with golden hash browns	

Traditional Fare

BUILD YOUR OWN OMELET	\$15.00
Choice of three: peppers, mushrooms, tomatoes, spinach, sausage, ham, bacon, chorizo, cheddar, mozzarella, goat cheese; served with golden hash browns, choice of toast Additional toppings for \$1 each	
BREAKFAST SKILLET	\$15.00
Choice of three: peppers, mushrooms, tomatoes, spinach, sausage, ham, bacon, chorizo, cheddar, mozzarella, goat cheese; served with golden hash browns, choice of toast Additional toppings for \$1 each Top with Hollandaise sauce for \$3	
NUTELLA STUFFED FRENCH TOAST	\$18.00
Breaded in cornflakes and topped with macerated strawberries	
CHALLAH FRENCH TOAST	\$15.00
Thick-cut challah brioche, candied pecans and maple syrup	
PANCAKES	\$14.00
Served with butter and berry compote	
FRIED EGG BLT*	\$16.00
Three slices of bacon, two eggs any style, smashed avocado, tomato jam, crunch love lettuce and sliced tomato, served with golden hash browns	
STEAK AND EGGS*	\$22.00
6oz skirt steak, two eggs any style, served with golden hash browns	
SMOKED SALMON BAGEL*	\$17.00
Red onions, capers, cream cheese and lemon	
BISCUITS AND GRAVY*	\$18.00
Two biscuits, two eggs any style, pork sausage gravy, served with golden hash browns	

Frittatas

SOUTHWEST FRITTATA	\$15.00
Cage-free eggs, bacon, onions, peppers, jalapeños and cheddar cheese, served with golden hash browns	
FARM-FRESH FRITTATA	\$15.00
Egg whites, sun-dried tomatoes, spinach and goat cheese, served with golden hash browns	

SHOR American Seafood Grill Proudly Supports Local Florida Farms

18% gratuity will be added for parties of 6 or more

ASK YOUR SERVER ABOUT OUR GLUTEN-FREE OPTIONS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Light Affair

AVOCADO TOAST*	\$16.00
Sourdough, sliced avocado, poached eggs, pickled red onions, microgreens, sherry vinaigrette, served with golden hash browns	
SMOKED SALMON AVOCADO TOAST*	\$18.00
Sourdough, smoked salmon, sliced avocado, blistered heirloom tomatoes, pickled onions and poached eggs, served with golden hash browns	
FRESH FRUIT PLATE GLUTEN/DAIRY-FREE	\$15.00
Seasonal fruit	
SHOR PARFAIT	\$12.00
Greek yogurt, toasted granola, berries and honey	

Adult Beverages

MICHELADA	\$9.00
Southwestern Bloody Mary mix with a Corona	
IRISH COFFEE	\$12.00
Jameson, Irish cream, topped with whipped cream, available hot or iced	
GULF SUNRISE	\$10.00
A blend of fresh juices with coconut rum	
BLOODY MARY	\$12.00
Vodka Bloody Mary featuring bacon, lemon and olives	
GREYHOUND	\$10.00
Vodka, lime juice and grapefruit juice	
MIMOSA	\$10.00
Choice of orange, cranberry or grapefruit juice and house brut	
MIMOSA FLIGHT	\$18.00
Three seasonally inspired mimosas	
PEACHY BELLINI	\$12.00
Peach nectar and house brut	
BOTTOMLESS MIMOSAS	\$21.00
Enjoy our beautiful beach view with endless mimosas	
BOTTOMLESS BLOODY MARYS	\$24.00
Start your morning with endless Blood Marys	

Sides

CHICKEN SAUSAGE	\$5.50
PORK SAUSAGE	\$5.50
HAM	\$5.50
BACON	\$5.50
CANADIAN BACON	\$5.50
CHEESY GRITS	\$6.00
CRAB CAKES (TWO)	\$14.00
BAGEL WITH CREAM CHEESE	\$6.00
LOW-FAT ORGANIC YOGURT	\$5.00
ONE CAGE-FREE EGG*	\$3.50
GOLDEN HASH BROWNS	\$5.00
OATMEAL	\$6.00
MIXED FRUIT	\$6.00
ASSORTED BERRIES	\$8.00

Caffeine & Beverages

FRESHLY BREWED COFFEE	\$3.50
TAZO TEA	\$4.00
ESPRESSO	\$4.00
CAPPUCCINO OR LATTE	\$4.25
FLORIDA ORANGE JUICE	\$4.75
FLORIDA GRAPEFRUIT JUICE	\$4.75
STRAWBERRY-BANANA SMOOTHIE	\$8.00

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