

Appetizers & Salad

BUTTERMILK FRIED CALAMARI <i>grilled lemon, key lime cocktail sauce</i>	\$16.00	WHIPPED FETA <i>chili evoo, toasted pine nuts, shaved cucumber, toasted naan</i>	\$16.00
GROUPEL CHOWDER <i>crispy chorizo, corn, potato, chimichurri rojo, chives</i>	\$17.00	CAESAR SALAD GF <i>Brick Street Farms baby gem lettuce, crispy prosciutto, parmesan tuile</i>	\$18.00
MUSSEL POT GF <i>chorizo, dry sherry, fennel, saffron roullie, sourdough</i>	\$18.00	SHOR HOUSE SALAD GF, DF <i>Brick Street Farms petite romaine, shaved apple, pancetta, candied pecans, raw honeycomb</i>	\$18.00
CRAB CAKE DF <i>pepper jelly, mint, parsley</i>	\$22.00	POACHED SHRIMP COCKTAIL GF, DF <i>local Gulf shrimp, key lime cocktail sauce, grilled lemon</i>	\$20.00
ERIC'S HICKORY SMOKED & FRIED OYSTERS <i>bacon and sweet corn hominy, apple slaw</i>	\$22.00		
SEARED SCALLOPS* GF <i>corn maque choux</i>	\$32.00		

Mains

SHOR TUNA POKE* DF <i>seasoned rice, mango, chili aioli, yuzu soy marinade, avocado, crispy shallot, marinated cucumber, macadamia nuts</i>	\$36.00	SEASONAL RISOTTO GF <i>Grana Padano, vegetable stock, cream fraiche, fresh herbs VEGAN UPON REQUEST</i>	\$28.00
SEAFOOD COCONUT CURRY GF <i>shrimp, mussels, fish, sweet potato, sprouts, fried shallots, cilantro, scallion, peanuts</i>	\$32.00	LOBSTER CLUB <i>toasted sourdough, bacon, butter lettuce, tomato, apple and kale slaw, parmesan herb fries</i>	\$38.00
PAN SEARED FLORIDA GROUPEL* GF <i>locally caught grouper, roasted cauliflower, hazelnuts, charred lemon, golden raisins, capers</i>	\$40.00	SHOR SIGNATURE BURGER* <i>8 oz steak and brisket burger, bacon tomato jam, Boursin cheese, fried onion, shredded lettuce, parmesan herb fries, pickle</i>	\$28.00
BLACKENED REDFISH* <i>warm fingerling salad, roasted peppers, chipotle compound butter</i>	\$40.00	BIRRIA BRAISED SHORT RIB GF <i>charred scallion and pepita grits, pickled onion & radish salad, cotija cheese</i>	\$34.00
LOBSTER MAC N' CHEESE <i>Maine lobster tail, oven dried tomatoes, baby spinach, white cheese sauce</i>	\$58.00	STEAK FRITES* <i>12 oz NY Strip, chimichurri, parmesan herb fries, garlic aioli</i>	\$44.00

à La Carte

STATLER CHICKEN BREAST GF, DF <i>9 oz chicken breast, salsa verde, grilled lemon</i>	\$34.00	BONE-IN PORK CHOP* GF <i>14 oz Kurobuta pork chop, apple butter, carrot jus</i>	\$42.00
SALMON* GF <i>Pan-roasted salmon, saffron cream corn, bacon jam</i>	\$38.00	RIBEYE* GF <i>15 oz ribeye, red pepper relish, horseradish cream</i>	\$47.00
WHOLE LOCAL CATCH* DF <i>fried crispy, herb salad, sweet chili vinaigrette</i>	\$42.00	FILET MIGNON* DF <i>8 oz filet, caramelized pearl onions, vine tomatoes, portabella demi-glaze</i>	\$52.00

Additional Sides \$9

PANCETTA MASH, CARAMELIZED ONIONS, PANCETTA GF
 HARISSA ROASTED CARROTS, POMEGRANATE MOLASSES GF, DF
 CRISPY BRUSSELS, CANDIED BACON, GRANA PADANO
 SPICY BROCCOLINI, SAMBAL, BUTTER GF
 POACHED ASPARAGUS, LEMON MINT RELISH GF, DF
 PINEAPPLE FRIED RICE, MISO, NORI SEASONING
 PARMESAN FRIES, HERB SALT
 CRISPY POTATOES, PICKLED RED ONION, COTIJA CHEESE

SHOR FAVORITE

GF=GLUTEN FREE DF= DAIRY FREE

Add Ons

6OZ LOBSTER TAIL GF \$24.00
 SEARED SCALLOP* GF \$12.00
 BLACKENED SHRIMP GF \$16.00
 GRILLED CHICKEN GF, DF \$12.00
 6OZ NY STRIP STEAK* GF, DF \$18.00

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 great 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. *