

Breakfast Starters

Deep Fried Beignets \$7

beignet-croissant dough deep fried, powder sugar, berry compote, chocolate sauce

Fried Avocado \$8

battered avocado, dill aioli, lime

Creole Shrimp Toast \$6

seared Cajun shrimp, creole tomato sauce, ciabatta

Mini Potato Latkes \$5

crispy potato pancakes, chipotle ranch, housemade BBQ sauce

Traditional Fare

Two Cage Free Eggs \$13

*breakfast potatoes, toast & choice of bacon, pork or chicken sausage
add cheese for \$1*

Bacon Egg & Cheese Sandwich \$13

choice of cheese & breakfast potatoes

Greek Omelette \$13

*olives, tomatoes, onion, feta cheese
& breakfast potatoes*

Build Your Own Omelette \$13

choice of 3: peppers, mushrooms, tomatoes, spinach, sausage, ham, bacon, cheddar, mozzarella, goat cheese and breakfast potatoes

additional toppings for \$1

add crab for \$5

Pancakes \$12

bananas & berries

Smoked Salmon Bagel \$16

red onions, capers, cream cheese and lemon

Benedicts & More

The Benedict \$13

traditional, Canadian bacon, English muffin, poached eggs, hollandaise sauce, breakfast potatoes

The Crabcake Benedict \$16

Maryland style crab cake, spinach, poached eggs, hollandaise sauce, breakfast potatoes

Smashed Avocado \$13

toast, smashed avocado, poached eggs, arugula salad, red onion

Fresh Fruit Plate \$12

seasonal fruit

Breakfast Sides

Meats

Canadian bacon \$5.50

chicken sausage \$5.50

traditional sausage \$5.50

ham or bacon \$5.50

Other

breakfast potatoes \$4.50

bagel with cream cheese \$4.50

low-fat organic yogurt \$5

one cage-free egg \$4.50

SHOR

AMERICAN SEAFOOD GRILL

Caffeine & Beverages

fresh brewed coffee \$3.50

Tazo teas \$4

espresso \$4

cappuccino or latte \$4.25

Florida orange juice \$4.75

Florida grapefruit juice \$4.75

**strawberry-banana
smoothie** \$5.50

Adult Beverages

Michelada \$9

Southwestern Bloody Mary with a Corona

Irish Coffee \$12

*Irish Cream, topped with whipped cream
hot or iced*

Gulf Sunrise \$10

a blend of fresh juices with coconut rum

Bloody Mary \$12

*vodka Bloody Mary featuring bacon,
celery, lemon, and olives*

Greyhound \$10

vodka, grapefruit juice & lemon zest

Mimosa Flight \$18

three seasonally inspired mimosas

Peachy Bellini \$12

peach nectar & Villa Sandi Prosecco

Bottomless Mimosas \$21

*enjoy our beautiful beach view
with endless mimosas*

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 6 or more