

Appetizers & Salad

BUTTERMILK FRIED CALAMARI <i>key lime cocktail sauce, grilled lemon</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	POACHED SHRIMP COCKTAIL GF, DF <i>local Gulf shrimp, key lime cocktail sauce, grilled lemon</i>	\$20.00
LUMP CRAB CAKE <i>tomato relish, grilled corn, Tabasco aioli</i>	\$22.00	CAESAR SALAD GF <i>Brick Street Farms baby gem lettuce, house garlic sourdough croutons, fresh parmesan</i>	\$18.00
SEARED SCALLOPS* <i>corn maque choux</i>	\$32.00	SHOR HOUSE SALAD GF <i>gem lettuce, tomato, grilled corn, red onion, jamon, cotija, egg, radish, mojo vinaigrette</i>	\$18.00

Mains

SHOR TUNA POKE* DF <i>seasoned rice, mango, chili aioli, yuzu soy marinade, avocado, crispy shallot, marinated cucumber, macadamia nuts</i>	\$36.00	SEAFOOD COCONUT CURRY GF <i>shrimp, mussels, fish, sweet potato, sprouts, fried shallots, cilantro, scallion, peanuts</i> <i>add scallops or lobster tail \$20</i>	\$32.00
BLACKENED REDFISH* GF <i>warm fingerling salad, roasted peppers, chipotle compound butter</i>	\$42.00	LOBSTER CLUB <i>toasted sourdough, bacon, butter lettuce, tomato, apple and kale slaw, goat cheese truffle fries</i>	\$38.00
PAN SEARED FLORIDA GROUPEL* GF <i>locally caught grouper, roasted cauliflower, hazelnuts, charred lemon, golden raisins, capers</i>	\$44.00	SHOR SIGNATURE BURGER* <i>8 oz steak and brisket burger, bacon tomato jam, Boursin cheese, fried onion, shredded lettuce, goat cheese truffle fries, pickle</i>	\$28.00
LOBSTER MAC N' CHEESE <i>Maine lobster tail, oven dried tomatoes, baby spinach, white cheese sauce</i>	\$58.00	BIRRIA BRAISED SHORT RIB GF <i>charred scallion and pepita grits, pickled onion & radish salad, cotija cheese</i>	\$35.00
SHOR SURF AND TURF* <i>8 oz filet, butter poached lobster tail, whipped potatoes, asparagus, blood orange bearnaise</i>	\$70.00	STEAK FRITES* <i>12 oz NY Strip, chimichurri, goat cheese truffle fries, garlic aioli</i>	\$44.00

à La Carte

HALF BEER CAN CHICKEN <i>mango rum bbq sauce</i>	\$36.00	SEASONAL RISOTTO GF <i>Grana Padano, vegetable stock, crème fraîche, fresh herbs</i> <i>add scallops or lobster tail \$20</i>	\$28.00
SALMON* GF <i>pan-roasted salmon, sweet corn puree, 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, pink peppercorn port reduction, brûléed cambozola cheese</i>	\$56.00
PORK CHOP AMATRICIANA* <i>prosciutto, mozzarella, fresh basil</i>	\$44.00		

Additional Sides \$9

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

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 FAVORITE

GF=GLUTEN FREE DF= DAIRY FREE

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. *