APPETIZER

CAESAR SALAD 18
romaine, house dressing, garlic croutons, anchovy crumble, pecorino cheese

CITRUS & BEET SALAD 16
*mix greens, marinated beets, citrus, pistachio-cranberry crumble, wildflowers, honey truffle vinaigrette, goat cheese mousse *GF*

WATERMELON SALAD 16
heirloom tomato, watermelon, shallot, lime vinaigrette, black mustard seed, mint

DEVILED CRAB CAKES 22
crab mustard sauce, scallions, pickled tomato

CONCH CHOWDAH 15
bacon, trinity, Tabasco qastrique

BUTTERMILK FRIED CALAMARI 16
key lime cocktail sauce, grilled lemon

CUBAN BREAD CROSTINI 16
ham, mojo pork, Cuban spread, bruleed cheese, pikliz

GLAZED CHICKEN LOLLIPOPS 16
*guava glaze, chili, lime *DF*

CRISPY GROUPER BITES 18
serrano tartar sauce, keffir leaf, fresh lime

WHIPPED FETA 16
lemon evoo, honey, walnuts, seasonal crudité, charred naan

SEAFOOD

PAN SEARED FLORIDA BLACK GROUPER 44
carrot ginger purée, mango yuzu salsa, forbidden rice, shishito peppers

BLACKENED REDFISH 42
warm fingerling salad, roasted peppers, chipotle butter

BEER BATTERED WAHOO
fries, kale and apple slaw. spicy tartar sauce

GARLIC BAKED PEPPER SHRIMP 36
allspice, chilies, toasted bread crumbs, corn and bacon hash

LOBSTER TAILS 60
twin lobster tails, passion fruit beurre blanc, grilled lemon asparagus

WHOLE YELLOWTAIL SNAPPER 42
pan roasted, citrus marinade, olive and caper escabeche

SHOR
AMERICAN SEAFOOD GRILL



LINZ HERITAGE ANGUS

LANDFOOD

GUAVA SHORT RIB 38
house guava BBQ, creamy root vegetable, confit tomato, ginger beans

FILET MIGNON 60
filet mignon, rum bordelaise, mofongo fritter, corn and bacon hash

GRILLED STEAK & YUCCA FRIES 46
prime flat iron, chimichurri, yucca fries, chipotle ketchup

SHOR SIGNATURE BURGER 28
steak and brisket burger, bacon jam, Boursin cheese, fried onion, shredded lettuce, brioche, aioli, fries

GRILLED BELL AND EVANS CHICKEN 34
Caribbean curry, garlic cilantro rice, sweet peppers

COUS COUS AND GRAINS 26
ancient grains, charred shishito peppers, feta, baby kale, marinated tomato, avocado, cilantro & basil vin, pikliz

SHORT RIB PASTA 36
handcrafted pasta, braised beef ragu, local burrata

SIDE

CRIPSY BRUSSEL SPROUTS 12
sweet potato, port glaze, toasted pine nuts

CREAMY MACARONI PIE 12
bread crumbs - add bacon

POACHED ASPARAGUS 12
cilantro and basil vinaigrette

YUCCA MOFONGO FRITTERS 10
cilantro lime aioli

CRISPY POTATOES 9
sherry dressing, fresh herbs

GF=GLUTEN FREE DF=DAIRY FREE

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. *

SHOR American Seafood Grill Proudly Supports Local FL Farms