

breakfast
available 6:00 am - 11:00 am

TO BEGIN

- FLORIDA CRAB BREAKFAST BURRITO** 15
Blue crab, scrambled eggs, peppers, onions, chipotle mayo
- BACON, EGG AND CHEESE CROISSANT** 11
Choice of cheese & hash browns
- GRILLED NUTELLA AND BANANA SANDWICH** 12
Marshmallow cream, cup of fruit
- BREAKFAST CUBAN SANDWICH** 14
Fried cage-free egg, ham, salami, roasted pork with mustard dipping sauce
- TWO CAGE-FREE EGGS** 13
Breakfast potatoes, choice of bacon, sausage, ham, Canadian bacon
- BYO OMELET** 12
Choice of three: green onions, peppers, mushrooms, tomatoes, spinach, sausage, ham, bacon, cheddar, mozzarella, goats cheese

- PANCAKES** 12
Choice of whole grain or regular, bananas & berries, or caramelized bananas & granola
- STEEL-CUT OATMEAL** 9
Choice of roasted seasonal fruit, bananas or brown sugar & raisins



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us if you have any food allergies.
All room service orders are subject to state and local taxes, a delivery charge of \$3.00, and a service charge of 18%. The service charge includes gratuity.

DRINKS

- FRESHLY BREWED STARBUCKS COFFEE** 16 oz 3.5 / 20 oz 3.95
Regular or decaffeinated
- GOURMET TAZO TEAS** 16 oz 2.5 / 20 oz 2.95
- CHILLED JUICE** 3.5
Tropicana orange, apple, cranberry, grape, tomato, lemonade, watermelon & pomegranate blueberry
- MILK** 1.95
- ESPRESSO** 4
- CAPPUCCINO OR LATTE** 4.25
- STRAWBERRY-BANANA SMOOTHIE** 5.5
Add a scoop of whey protein 8
- SODA 20 OZ** 3
Pepsi, Diet Pepsi, Mist Twst, Mountain Dew
- AQUAFINA BOTTLED WATER** 3
- BADOIT, VOSS, VOSS SPARKLING WATER** 4.25

all day
available 11:00 am - 11:00 pm

SOUP, SALADS & APPETIZERS

- SHE CRAB SOUP** 12
Fresh chives, brandy float, saltine crackers
- FLORIDA GREEN SALAD** 12
Florida orange, avocado, hearts of palm, mango passion fruit dressing
- CAESAR SALAD** 10
Parmesan cheese, anchovies, herb croutons
Add chicken 8
- AMERICAN CRAB CAKES** 15
Amarillo chili, Peruvian potatoes
- DAILY VEGETARIAN SOUP** 9



SANDWICHES & BURGERS

- MUSHROOM BURGER** 15
Strauss Angus burger blackened, brioche bun, roasted mushrooms & onions, melted cheese curds, horseradish cream sauce, French fries
- STRAUSS FARMS GRASS FED ANGUS BURGER** 15
Brioche bun, pepper jack cheese, lettuce, tomato, housemade steak sauce, fried onion straws, French fries
- LINE CAUGHT SWORDFISH REUBEN** 16
Blackened swordfish, Swiss cheese, sauerkraut, Russian dressing, pickle, house chips
- PORTOBELLO PANINI** 14
Roasted red peppers, arugula, red onion, tomato pesto aioli, pressed Cuban bread, house chips
- SIGNATURE LOBSTER CLUB** 22
Warm sourdough bread, bibb lettuce, bacon, tomato, Florida slaw, house chips



Food. Thoughtfully Sourced.
Carefully Served.

dinner
available 5:00 pm - 11:00 pm

APPETIZER

- SEARED AHI TUNA** 14
Avocado, lime, soy, ginger



ENTRÉES

- ORA KING SALMON** 30
Potato and garlic purée, seasonal vegetable, Cee Bees honey and vanilla glaze
- 7 OZ FILET MIGNON** 38
Fondant potatoes, seasonal vegetables, roasted shallots and mushroom jus
- ADOBO GLAZED CHICKEN BREAST** 28
Cilantro pesto, green beans, corn and potato risotto
- BUTTERNUT SQUASH RISOTTO** 25
Pine nuts, sage, goat cheese, roasted butternut squash, oven dried cherry tomatoes
- SHOR PASTA** 23
Pancetta, tomato, asparagus tips, white wine butter sauce

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DESSERTS

- available from 11:00 am to 11:00 pm
- DOMED CHOCOLATE GATEAU** 9
Chocolate praline filling, crème anglaise
- BANANA CHEESECAKE** 9
Salted caramel, candied pecans
- GLUTEN-FREE BLACK FOREST CAKE** 9
Whipped cream, cherry coulis
- PEAR AMANDINE TART** 9
Toasted almonds, mocha crème anglaise
- CHURROS** 9
Warm chocolate chili dipping sauce



SHOR

AMERICAN SEAFOOD GRILL

To-Go

DELIVERED IN UPSCALE ECO-FRIENDLY PACKAGING

Dial extension 54 to order.

beverages
available 11:00 am - 11:00 pm

WINE

DRY SPARKLING WINE & CHAMPAGNE

Canvas, Brut, Blanc de Blancs, Italy	bottle	42
Villa Sandi, Prosecco DOC Brut, Il Fresco, Treviso, Italy	17 split	45
Veuve Clicquot, Brut, Champagne, France		110
Dom Pérignon, Brut, Champagne, France		299

SWEET WHITE WINES

La Perlina, Moscato, Puglina, Italy		42
Beringer, White Zinfandel, Napa Valley, California		39

LIGHT INTENSITY WHITE WINES

The Seeker, Riesling, Mosel, Germany		45
Canvas, Pinot Grigio, Veneto, Italy		39
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand		50

MEDIUM TO FULL WHITE WINES

Canvas Chardonnay, Napa Valley, California	19 half	39
Franciscan, Chardonnay, Napa Valley, California		51
Rombauer, Chardonnay, Carneros Region, California		89
Sonoma-Cutrer, Chardonnay, "Russian River Ranches," Sonoma Coast, California		60

LIGHT INTENSITY RED WINES

Canvas, Pinot Noir, Napa Valley, California		39
Erath, Pinot Noir, Dundee, Oregon		52

MEDIUM TO FULL INTENSITY RED WINES

Canvas, Merlot, Napa Valley, California	bottle	39
Terlato, The Federalist, Cabernet Sauvignon, Napa Valley, California		50
Canvas, Cabernet Sauvignon, Napa Valley, California	19 half	39
J. Lohr, Cabernet Sauvignon, Sonoma California		52
The Prisoner, Blend, Napa Valley, California		85
Silver Oak, Cabernet Sauvignon, Napa Valley, California		115

BEER

DOMESTIC BEERS 12 OZ

Budweiser, Bud Light, Coors Light, Miller Lite, O'Doul's (non-alcoholic)	5
Oberon, Lagunitas IPA, Samuel Adams, Yuengling	6

IMPORTED BEERS 12 OZ

Amstel Light, Guinness, Heineken, Stella Artois	
Corona & Corona Light	6

LOCAL BEERS 12 OZ

Native Lager, Jai Alai IPA	
3 Daughters Beach Blonde Ale & 3 Daughters Bimini IPA	
Big Storm Wavemaker Amber Ale	7

ON THE ROCKS 16 OZ COCKTAILS FOR TWO

Old Fashioned, Passion Fruit Daiquiri, Mai Tai, Jalapeño Pineapple Margarita	13
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kids

JUMP STARTERS

available from 6:00 am to 11:00 am

RISE & SHINE QUESADILLA	6.95
Scrambled eggs with melted cheddar in a whole wheat tortilla with fun toppings, served with a glass of low fat milk	

PANCAKES	5.95
whole wheat or plain, granola, maple syrup, fruit slices	

GLUTEN-FREE BLUEBERRY CINNAMON FRENCH TOAST	6.95
pineapple, mango, or honey	

SCRAMBLED EGGS AND CHICKEN SAUSAGE	6.95
Toast, fruit skewer	

THE MAIN EVENT

available from 11:00 am to 11:00 pm

TURKEY BURGER	6.95
Fresh fruit, ketchup (grass fed Angus beef burger available upon request)	

SHAKEN CHOPPED SALAD	6.95
Roasted chicken, vegetables, quinoa, yogurt basil dressing, served with a glass of low fat milk	

GRILLED STEAK, CHICKEN OR FISH OF THE DAY	8.95
Roasted potatoes, vegetables, garden salad	

HOUSE CHOPPED SALAD	6.95
Cucumber, tomato & carrot	

GLUTEN-FREE CHICKEN TENDERS	6.95
Breaded chicken breast tenders with ranch dressing & fresh fruit or organic carrots	

QUICK SNACKS

GRILLED PITA SNACK TRAY	6.95
Hummus, mozzarella, celery, apple	

