



THE
SHORECLUB

APPETIZERS

PEPPER-CRUSTED BIGEYE TUNA ginger, scallion and lime ponzu dip	18
SALMON TARTARE black olive-tarragon tapenade, pickled fennel, mustard and dill emulsion	16
STEAK TARTARE cornichon, parmesan, olive and red wine vinegar-mustard aioli	21
CRISPY DUCK LEG honey-garlic glaze, cashews, crispy vegetables and lime-ginger dressing	17

SELECTION OF MARKET OYSTERS 4EA.	
FRIED CALAMARI cucumber yogurt dip	17
JUMBO SHRIMP COCKTAIL hot horseradish cocktail sauce	21

CRAB CAKE horseradish dill mayonnaise	21
BEEF TENDERLOIN CARPACCIO pepper crusted, parmesan, crispy capers, grainy mustard-horseradish drizzle	18
SPICY POPCORN BISTRO SHRIMP cajun mayonnaise	17
ARTISANAL BREAD whipped brown butter	4

WILD ACADIAN STURGEON CAVIAR
classic caviar service
blini, crème fraîche, hard-boiled egg
30 GRAMS 125

SOUPS & SALADS

SOUP OF THE DAY	11
SEAFOOD CHOWDER bacon, clams, white fish, baby scallops	15
SPINACH SALAD goat cheese, spiced roasted cashews and sundried tomato vinaigrette	13

CAESAR SALAD classic garlic and anchovy dressing	14
CHOPPED SALAD chorizo, feta, red wine and oregano vinaigrette	15

WEDGE SALAD blue cheese, bacon lardons and tomatoes	15
BEEF TENDERLOIN CARPACCIO pepper crusted, parmesan, crispy capers, grainy mustard-horseradish drizzle	18
SPICY POPCORN BISTRO SHRIMP cajun mayonnaise	17
ARTISANAL BREAD whipped brown butter	4

SEAFOOD SPECIALTIES

SAUTÉED PRAWNS & SCALLOPS Pernod and herb butter	42
ARCTIC CHAR mediterranean relish	32
ATLANTIC SALMON chili-honey-lime glaze, jalapeno-salsa verde	34
TUNA sesame crusted, soya-lime dip, pickled ginger and wasabi	40

CHILLED SEAFOOD TOWER
SHORE SINGLE TIER 80
SHORE DOUBLE TIER 150

garlic butter
lobster tail, king crab legs,
jumbo cocktail prawns, oysters,
scallop and white fish ceviche, seared tuna

BLACK COD & KING CRAB parmesan-bacon crust and tarragon beurre blanc	46
STUFFED RAINBOW TROUT pan fried, stuffed with crab meat and baby shrimp	36
SEAFOOD CIOPPINO white fish, scallop, mussels, prawns and cilantro-white wine broth	42

STEAKHOUSE FAVOURITES

NEW YORK STRIPLOIN	44/49
FILET MIGNON	47/56
BONE-IN RIB STEAK	49/67
SHORT RIB	34

ADD ONS

SHRIMP 18
LOBSTER TAIL 39
SEARED SCALLOPS 26
1/2 POUND KING CRAB LEGS 42

BUTTERMILK FRIED CHICKEN #14	31
HALF ROASTED CHICKEN	31
DOUBLE-CUT LAMB CHOPS	48

SIDES

SALT & VINEGAR SHOESTRING FRIES	9
STEAKHOUSE FRENCH FRIES	9
MASHED POTATOES	12
BAKED POTATO	10
SCALLOPED POTATOES	15
TEMPURA-BATTERED ONION RINGS	11

ROASTED BROCCOLI	12
ROASTED BEETS	11
ASPARAGUS	14
GARLIC SAUTÉED MUSHROOMS	13
GRILLED MARINATED WILD MUSHROOMS	17
SAUTÉED SPINACH	12

MAC AND CHEESE WITH LOBSTER	15 30
SEASONAL VEGETABLES	11
SEASONAL RISOTTO	14/28
CHIMICHURRI SAUCE	4
PEPPERCORN SAUCE	4
BÉARNAISE SAUCE WITH LOBSTER OR KING CRAB	4 12