



## APPETIZERS

**ARTISANAL BREAD 4**  
whipped brown butter

**STEAK TARTARE 21**  
cornichon, parmesan, mustard aioli

**SMOKED PORK BELLY & SCALLOP 17**  
preserved peaches, frisée

**FRIED CALAMARI 17**  
cucumber yogurt dip

**CRAB CAKE 21**  
horseradish dill mayonnaise

**BEEF TENDERLOIN CARPACCIO 18**  
pepper crusted, parmesan, crispy capers,  
grainy mustard-horseradish drizzle

**CRISPY BISTRO SHRIMP 17**  
cajun mayonnaise

## CHILLED SEAFOOD

**SELECTION OF MARKET OYSTERS 4EA**

**SALMON CRUDO 16**  
granny smith apple, shallot, grapefruit

**PEPPER-CRUSTED BIGEYE TUNA 18**  
ginger, scallion, lime ponzu dip

**JUMBO SHRIMP COCKTAIL 21**  
horseradish cocktail sauce

**SALMON TARTARE 16**  
dill mustard sauce, fennel oil, potato chips,  
lumpfish caviar

### CHILLED SEAFOOD TOWER

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

**SHORE SINGLE TIER | 2 PPL 80**

**SHORE DOUBLE TIER | 4 PPL 150**

## SOUP & SALADS

**SOUP OF THE DAY mp**

**LOBSTER BISQUE 18**  
atlantic lobster, brandy, cream

**HOUSE BURRATA SALAD 17**  
seasonal accompaniments

**WEDGE SALAD 15**  
blue cheese, bacon lardons, tomatoes,  
Russian dressing

**PICKLED BEET SALAD 14**  
arugula, frisée, walnuts, whipped goat cheese,  
maple vinaigrette

**CAESAR SALAD 15**  
classic garlic, anchovy dressing

**CHOPPED SALAD 13**  
halloumi, green beans, honey dijon vinaigrette

## CLASSIC STEAKS

**NEW YORK STRIPLOIN 10oz 40 / 14oz 46**

**FILET MIGNON 7oz 47 / 12oz 56**

**BONE-IN RIB STEAK 18oz 45 / 24oz 60**

**SHORT RIB 34**

**60-DAY DRY-AGED BONE-IN RIBEYE 20oz 95**

*all steaks can be English cut for sharing*

## ADD-ONS

**GRILLED TIGER SHRIMP 18**

**LOBSTER TAIL 39**

**SEARED SCALLOPS 26**

**1/2 POUND KING CRAB LEGS 42**

## SAUCES

**CHIMICHURRI SAUCE 4**

**PEPPERCORN SAUCE 4**

**BÉARNAISE SAUCE 4**  
WITH LOBSTER OR KING CRAB 12

## SIGNATURE DISHES FROM LAND & SEA

**SAUTÉED PRAWNS & SCALLOPS 44**  
Pernod, herb butter

**ANTARCTIC SEA BASS 45**  
portobello mushroom, kale, puffed rice

**ROASTED ATLANTIC SALMON 34**  
warm pear, squash relish

**BIGEYE TUNA 40**  
sesame crusted, soya-lime dip,  
pickled ginger, wasabi

**BLACK COD & KING CRAB 46**  
parmesan-bacon crust, tarragon beurre blanc

**STUFFED RAINBOW TROUT 36**  
pan fried, stuffed with crab meat, baby shrimp

**ARCTIC CHAR 32**  
mediterranean relish

**SEAFOOD CIOPPINO 42**  
white fish, scallop, mussels, prawns, cilantro-white  
wine broth

**FRIED CHICKEN #14 31**  
brined for 24 hours, served with a chicken gravy

**HALF ROASTED CHICKEN 31**  
stuffed chicken leg with mushroom, granny smith  
apple, brown butter sauce

**DOUBLE-CUT LAMB CHOPS 48**

**STEAK & LOBSTER 78**  
7oz filet mignon, 1/2lb Atlantic lobster tail

## FOR THE TABLE

**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 CAULIFLOWER 12**

**STEAMED ASPARAGUS 14**

**BRANDY FLAMBÉED MUSHROOMS 13**

**SAUTÉED MIXED GREENS 12**

**FRIED BRUSSELS SPROUTS 12**

**SAUTÉED HEIRLOOM CARROTS 13**

**SEASONAL RISOTTO 14/28**

**MAC AND CHEESE 15**  
WITH LOBSTER 30

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