

DINNER

STARTERS

Shrimp Sambuca* \$18 five sauteed jumbo shrimp, garlic butter crostini, sambuca cream sauce Sesame Tuna* \$22 seared tuna, seaweed salad, eel sauce, wasabi Steamed Clams* \$16 dozen, tomato basil sauce, garlic, butter crostini Oysters Rockafella \$16 five delaware salts, spinach, cream cheese, herbed crumb Clams Casino \$11 five middle necks, long hots, pork roll, herbed crumb Deviled Eggs* \$15 two caviar, two bacon Tempura Fried Calamari \$12 lightly battered, pickled onions, pickled peppers, lemon aioli, bang bang sauce	Classic Caesar \$14 petite red romaine petals, locatelli, croutons, creamy garlic caesar dressing Pretty Plum Salad* \$19 mixed greens, sliced red plums, cherry tomatoes, candied walnuts, mandarin oranges, shaved locatelli cheese, honey ginger dressing Mixed Berry Salad* \$16 mixed greens, assorted berries, mandarin oranges, red onion, candied walnuts, goat cheese, raspberry vinaigrette Mediterranean Salad* \$15 mixed greens, feta cheese, stuffed grape leaves, kalamata olives, red onion, cherry tomatoes, cucumbers, house vinaigrette Burrata Bloom Salad \$15 heirloom tomatoes, burrata cheese, arugula, basil vinaigrette, balsamic drizzle Shrimp Alfredo Chowder \$8 cup \$12 bowl Soup Du Jour \$6 cup \$8 bowl
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ENTREES

Filet Crème Brûlée* \$54 blue cheese, balsamic, mashed potatoes, roasted asparagus pairs well with iron & sand cabernet sauvignon Café De Paris Ribeye \$52 prime grilled 14oz ribeye, cafe de paris compound butter, fingerling potatoes, shaved brussels sprouts with warm bacon sauce pairs well with benziger cabernet sauvignon Mongolian Pork Chop \$42 marinated and grilled iberian duroc pork chop, mustard sauce, braised red cabbage, herbed sweet potato mashed pairs well with imagery estate pinot noir Champagne Chicken \$26 stuffed chicken (sundried tomatoes, artichoke hearts, portobello mushrooms, fontina cheese), pappardelle, champagne cream sauce pairs well with benziger running wild chardonnay Short Rib* \$32 bourbon braised short rib, risotto, roasted carrots, beef jus pairs well with san polo toscana rubio	Duck L'Orange* \$45 deep fried half duck, herbed sweet potato mashed, roasted carrots, orange glaze pairs well with joel gott pinot noir Crab Cakes \$36 twin 3oz crab cakes, roasted fingerlings, mixed greens, lemon aioli pairs well with raeburn chardonnay Honey Hoisin Salmon* \$30 8oz jail island salmon, citrus slaw, crispy rice noodles, carrot purée , risotto pairs well with maison saint aix rosé Roasted Purple Cauliflower* \$22 roasted fingerlings, roasted brussels sprouts, roasted red pepper coulis pairs well with t3 celsius sauvignon blanc CHEF CYREE HAYWARD THE SHORE CLUB
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*GLUTEN FREE