

# SHORE DINER

## TO SHARE

**BLACK MUSSELS** GREEN CURRY | COCONUT  
KAFFIR | CHILI | CHINESE SAUSAGE | CILANTRO \$12

**SMOKED FISH MOUSSE** CHOLULA HOT SAUCE  
TOASTED BAGUETTE | HOUSEMADE PICKLES \$8

**TUNA TARTARE**  
AVOCADO | CUCUMBER | YUZU | TOBIKO \$14

**KUNG PAO CALAMARI** NAPA CABBAGE  
SCALLION | RED PEPPER | ROAST PEANUT \$13

**MINI BLACKENED SHRIMP TACOS**  
JICAMA SLAW | PICO DE GALLO | BAJA SAUCE \$11

**JUMBO SHRIMP COCKTAIL**  
SPICY GAZPACHO \$15

**WARM OLIVES**  
MARCONA ALMONDS | FETA | CITRUS \$7

**MAINE LOBSTER ROLL SLIDERS**  
BUTTER LETTUCE \$12

## FIRST

**BLACK BEAN CAKE** GRILLED CORN & PEPPER  
RELISH | SPICY VEGAN AIOLI \$9

**SEARED LUMP BLUE CRAB CAKE**  
VINEGAR SLAW | OLD BAY MAYO \$14

**CRAB & CORN CHOWDER**  
BACON BREAD CRUMBS \$7

**A NICE GREEN SALAD**  
ROOFTOP HERB VINAIGRETTE \$8

**ROASTED BEET SALAD** FLORIDA GRAPEFRUIT  
ALABAMA GOAT CHEESE | PISTACHIO | SHERRY  
VINAIGRETTE \$9

## EAT YOUR VEGETABLES

**TRUFFLE FRIES**  
PARMESAN \$6

**MASHED POTATOES**  
CARAMELIZED ONION \$6

**LOCAL FARM VEGETABLE** \$7

**COOL QUINOA SALAD**  
DRIED CRANBERRY & PISTACHIO \$5

**GRILLED ASPARAGUS**  
BEARNAISE SAUCE \$7

**SOUTHERN POTATO SALAD** \$4

**HEIRLOOM TOMATOES**  
EXTRA VIRGIN OLIVE OIL | SEA SALT \$6

## COCKTAILS

### SHORE COCKTAIL

HENDRICK'S GIN | JUNE ESPRIT | CUCUMBER | MINT \$10

### RUBY RED

GRAPEFRUIT | FINLANDIA | CAMPARI | SUGAR \$9

### FRESH MARGARITA

EL JIMADOR | AGAVE NECTAR | LIME \$10

### SPIKED CIDER

EARLY TIMES | FRESH APPLE CIDER | MAPLE SYRUP \$10

### FUZZY PEACH TEA

SEAGRAM'S SWEET TEA VODKA | LEMON | PEACH \$9

### SHORE OLD FASHIONED

MATHILDE | GREEN PEAR | BALCONUS BABY BLUE CORN  
WHISKEY \$10

### ORIGINAL MAI TAI

BACARDI | ORGEAT | PINEAPPLE | ORANGE CURACAO  
MYER'S RUM FLOATER \$10

## SECOND

**CIOPPINO** SHRIMP | MUSSELS | KING CRAB | SNAPPER  
TOMATO-FENNEL BROTH | ROUILLE BRUSCHETTA \$29

**BLACK ANGUS RIBEYE** SWEET ONION MASHED  
POTATO | ASPARAGUS | BROWN BUTTER BEARNAISE  
BORDELAISE \$36

**'JAMBALAYA' PASTA** ANDOUILLE SAUSAGE  
SHRIMP | BLACKENED CHICKEN | BLUE CRAB | BEEF TIPS  
SPICY LOBSTER CREAM | PAPPARDELLE \$21

**KEY WEST SHRIMP & SCALLOP** SOFFRITO  
RISOTTO | LOCAL BRAISED GREENS | ROASTED CHERRY  
TOMATO | CITRUS OIL \$28

**SLICED BEEF TENDERLOIN SALAD**  
PRESSED ARUGULA SALAD | HEIRLOOM TOMATO  
MAYTAG BLEU CHEESE | AGED BALSAMIC \$26

**RED SNAPPER** LOCAL SPINACH | ARBORIO RICE  
CAKE | EGGPLANT CAPONATA | LEMON BUTTER \$28

**EVERYTHING CRUSTED TUNA** THAI BLACK RICE  
GINGER BOK CHOY | SHIITAKE | MISO BUTTER \$32

**THE SHORE BURGER** BACON JAM | VIDALIA ONION  
SMOKED ENGLISH CHEDDAR | ROAST CHERRY TOMATO  
BRIOCHE BUN | FRIES \$14

**ST. LOUIS 'JENGA' RIBS** MONGOLIAN GLAZE  
CHOPPED CHINESE SALAD | CRUSHED PEANUT \$25

### BELL & EVANS FRIED CHICKEN

CRISPY MAC N CHEESE | CRYSTAL HOT SAUCE AIOLI \$18

**GOOD THINGS GROWING** QUINOA SALAD | LOCAL  
SQUASH | ROASTED GARLIC | TOMATO BRUSCHETTA  
TONIGHT'S VEGETABLE \$17

**TOM'S MOTHER'S MEATLOAF** GREEN BEANS  
CARROT | SMASHED POTATO | MUSHROOM GRAVY \$19

465 JOHN RINGLING BLVD  
SARASOTA, FL 34236  
941-296-0301