



APPETIZERS

ARTISANAL BREAD 4
whipped brown butter

STEAK TARTARE 19
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 17
pepper crusted, parmesan, crispy capers,
grainy mustard-horseradish drizzle

CRISPY BISTRO SHRIMP 17
cajun mayonnaise

CHILLED SEAFOOD

SELECTION OF MARKET OYSTERS 4EA

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

SWEET CORN BISQUE 16
elote-style king crab salad

HOUSE BURRATA SALAD 17
seasonal accompaniments

WEDGE SALAD 15
bacon lardons, tomatoes, blue cheese ranch
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 AND BUTTERS

CHIMICHURRI SAUCE 4

PEPPERCORN SAUCE 4

BÉARNAISE SAUCE 4
WITH LOBSTER OR KING CRAB 12

TRUFFLE MUSTARD BUTTER 4

HOUSE HERB BUTTER 4

SIGNATURE DISHES FROM LAND & SEA

SAUTÉED PRAWNS & SCALLOPS 44
Pernod, herb butter

ANTARCTIC SEA BASS 44
lemongrass-ginger broth, baby bok choy

ROASTED ATLANTIC SALMON 28
preserved lemon-fennel marmalade

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

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

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

ROAST CHICKEN SUPREME 27
sherry brown butter sauce

BEEF BURGER 24
cheddar, bacon, caramelized onion

CHERRY BOURBON PORK CHOP 29
mustard pickles

DOUBLE-CUT LAMB CHOPS 48

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

LOBSTER COBB SALAD 33
bacon, avocado, blue cheese, egg

FOR THE TABLE

SALT & VINEGAR SHOESTRING FRIES 9
24-hour vinegar brined PEI Burbank potatoes

STEAKHOUSE FRENCH FRIES 9
hand-cut PEI Burbank potatoes

MASHED POTATOES 12
garlic, shallot, butter-whipped PEI potatoes

BAKED POTATO 7
baked PEI Russet potato with choice of fixings

TEMPURA-BATTERED ONION RINGS 11
buttermilk brined, beer-battered

ROASTED BROCCOLI 12
pan-roasted, anchovy-garlic breadcrumbs

STEAMED ASPARAGUS 14
sweet pea, mint mascarpone

SAUTÉED WILD MUSHROOMS 12
garlic, shallot confit, herb butter

SAUTÉED MIXED GREENS 12
spinach, Swiss chard, kale, butter, shallots

XO GREEN BEANS 8
sautéed, house-made XO sauce

SEASONAL RISOTTO 14/28

MAC AND CHEESE 15
WITH LOBSTER 30

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