

SHOALS RESTAURANT DINNER

Appetizers

Soup of the Day: Cup: 5 Bowl: 7

Chardonnay Steamed Shellfish thyme, garlic, lemon, white wine & butter

Manila Clams (Dozen) 12

Black Local Mussels (Dozen) 11

Half Clams & Half Mussels (Six each) 12.75

Tomato Caprese with Large Ripe Tomatoes, Fresh Mozzarella & Oil Basil Vinaigrette 12.75

Crispy Calamari with Chipotle Mayonnaise Aioli 12.50

Pan Seared Scallops with lobster nage risotto 16.75

Seared Fresh Ahi seaweed salad, sesame-ginger dressing 13.75

Crunchy Coconut Shrimp with spicy sauce 12.95

Sushi Grade Ahi with Avocado, & Cream Cheese 13.75

on rice paper chips with sesame and mild chili



Featured Cocktails

Margarita 10

Jelly Bowl 11

Moscow Mule 11

Salads

New! Baby Kale Salad with avocado, beets, tomato and mustard-lemon vinaigrette \$11

Goat Cheese and Roasted Pears 11.5

wrapped in fillo dough over baby mixed greens in a light passion fruit vinaigrette

Shoals Caesar garlic, croutons & shaved parmesan 10

Add Charbroiled Chicken 5 Add Grilled Tiger Shrimp 7

Organic Mixed Greens Salad blue cheese, candied walnuts, beets, tomatoes 9.5

& honey balsamic vinaigrette

Seafood Spinach Salad Sauteed Shrimp & Scallops over 17

Spinach Salad with lemon-basil dressing & aged parmesan and pinenuts



Entrees

Entrees include a basket of warm bread

Porcini Mushroom Risotto with seasonal vegetables and pesto cream sauce 21.50

Add Grilled Tiger Shrimp 5

Stuffed Chicken Breast spaghetti squash, ginger sauce with garlic-red wine reduction 22.50

Pesto Fettucine Pasta house smoked chicken breast & fresh roma tomato 23

• substitute Sauteed Shrimp + 3

Shoals Cioppino our combination of fresh fish, clams, mussel, scallops & shrimp in a spicy tomato stew 29.75

Grilled Salmon Filet with fresh steamed artichoke hearts, tomatoes, lemon and fresh dill 27

Charbroiled Marinated Choice NY Steak herbed steak fries, zucchini, yellow squash & red bell pepper 32

Sicilian Style Grilled Australian Rack Of Lamb fingerling potatoes, fried onions, 34

red wine reduction, and seasonal vegetables

Char-grilled Pork Loin Chop blue cheese mashed potatoes, sautéed 24

spinach, apple compote and veggies

Plate Split Fee: 5

Additional Small Basket of Bread 2

SHOALS GIFT CARDS AVAILABLE ❖ JOIN US FOR LUNCH AND SATURDAY & SUNDAY BRUNCH