

# Shoals Island Grill

## Lunch

### Tapas

**Soup of the Day:** *Cup: 5 Bowl: 7*

**Chardonnay Steamed Shellfish**

*thyme, garlic, lemon, white wine & butter*

**Manila Clams \$11.50**

**Black Local Mussels (Dozen) 10.50**

**Half Clams & Half Mussels (Six each) 12.50**

**Crunchy Coconut Shrimp 12.50**

*with spicy sauce*

### Salads

*Comes with Basket of Warm Bread*

**Shoals Caesar 10**

*garlic, croutons & shaved parmesan*

Add Charbroiled Chicken 3

Add Grilled Tiger Shrimp 4

**Endive & Organic Mixed Greens Salad 9.5**

*candied walnuts, beets, tomatoes*

**Shoals Cobb Salad 11.5**

*Ham, smoked chicken, egg, avocado, & bacon with mixed greens and blue cheese dressing.*

**Island Mango & Chicken Salad 13.5**

*with apples, walnuts, raisins, celery, red onion, red pepper, orange-sesame dressing*

**Seafood Spinach Salad 15.5**

*Sauteed Rock Shrimp & Scallops over Spinach Salad with lemon-basil dressing, toasted pinenuts and aged jack cheese*

### Casual Dining

**Fish and Chips 12**

*with garlic-parmesan fries and pineapple coleslaw*

**Fresh Cheese Enchiladas 11.50**

*with Black Beans and Spanish Rice*

*With Chicken: 14.5*

*With Rock Shrimp: 15.5*

Add avocado: 1

**Garlic-Parmesan or Regular French Fries 4**

### Burgers

*Comes with garlic-parmesan fries*

*Substitute Mixed Greens 1.5*

**Shoals Burger 11**

*vermont cheddar, caramelized onions, lettuce, tomato*

**Garden Burger with Garlic Mayo 10**

*avocado, red onion, baby sprouts, tomato & lettuce*

### Sandwiches

*Comes with Shoals fries*

*Substitute Mixed Greens 1.5*

**Grilled Chicken Sandwich 11**

*citrus and garlic marinated grilled breast on sesame bun with jack cheese and pineapple-mango salsa*

**Cliff House Club 11**

*triple deck of smoked turkey, bacon, lettuce and tomato on multi-grain bread*

### Mains

*Comes with Basket of Warm Bread*

**Fresh Fish Selections of the Day Market Price**

*Served with Lobster Nage Risotto or Mashed Potatoes*

Choose preparation:

Sauteed with lemon-sage & white wine

or Grilled with herb butter

**Seafood Cioppino 21.5**

*a rich tomato-garlic saffron stew with local mussels, clams, shrimp and scallops topped with garlic toast*

**Poached Salmon Filet 18.5**

*with fresh steamed artichoke hearts, tomatoes, lemon & fresh dill*

**Tahitian Shrimp 14.5**

*grilled tiger shrimp in fresh mint, honey & olive oil, garnish with... mango or cantaloupe*

**Fettucine Pasta 13**

*Choice of Pesto or Pomodoro sauce*

*Comes with House-smoked Chicken breast*

*Substitute Sauteed Prawns: 15*

*Substitute Fresh Asparagus & Broccoli: 15*

*Additional Small Basket of Bread \$1.50*