



# SHORE GRILLE



## APPETIZERS & SMALL PLATES

ROASTED BRUSSEL SPROUTS –	12.95
Charred brussels, applewood smoked bacon, sweet sriracha glaze	
SPICY BUFFALO WINGS –	16.95
Hot buffalo sauce, bleu cheese dressing, celery	
BARBECUE CHICKEN FLATBREAD –	16.95
BBQ sauce, grilled chicken, smoked gouda, mozzarella, red onion, cilantro	
SOUTHERN STRIPS –	14.95
Lightly battered & seasoned, fried, house barbecue sauce & ranch	
BUFFALO CAULIFLOWER –	13.95
Lightly battered, fried, tossed in buffalo sauce, ranch	
WORLD FAMOUS ONION RINGS –	10.95
Battered, fried onion loaf, house barbecue sauce	
CRISPY CALAMARI STRIPS –	15.95
Panko breadcrumb fried, salt, pepper, house cocktail sauce	
GIANT BAVARIAN PRETZEL –	13.95
Butter, salt, spicy sweet mustard, creamy queso dip	
HOUSE GUACAMOLE & CHIPS –	9.95
Fresh house guac recipe, tortilla chips, roasted tomato salsa	
QUESO DIP & CHIPS –	9.95
Rich, creamy queso dip, , tortilla chips, pico de gallo	

## SALADS & SOUPS

CHICKEN CAESAR SALAD –	14.95
Romaine lettuce, parmesan, ciabatta croutons, house caesar dressing	
Sub Shrimp, Salmon, or Tri Tip – 3.00	
COBB SALAD –	16.95
Mixed greens, grilled chicken, applewood smoked bacon, avocado, tomato, bleu cheese crumble, hard boiled egg, house bleu cheese dressing	
SEARED AHI SALAD –	17.95
Ahi tuna seared rare, baby greens, romaine, red & green cabbage, carrots, edamame, bean sprouts, sesame seeds, green onion, won tons, rice noodles, sesame vinaigrette	
ASIAN CHICKEN SALAD –	14.95
Grilled chicken, iceberg, romaine, green onion, won tons, mandarins, sesame seeds, bean sprouts, blanched almonds, edamame, rice noodles, sesame vinaigrette. Sub Shrimp or Salmon – 3.00	
COUNTRY FRIED CHICKEN SALAD –	14.95
Buttermilk fried chicken, red onion, roasted corn, glazed pecans, tomato, cheddar cheese, kale, romaine, house ranch dressing	
BBQ CHOPPED CHICKEN SALAD –	14.95
BBQ chopped chicken breast, greens, cabbage, roasted corn, red onion, tomato, cheddar, house vinaigrette. Add Tri Tip –2.00	
STRAWBERRY SPRING SALAD –	13.95
Mixed baby greens, spinach, kale, strawberries, glazed pecans, bleu cheese crumble, house vinaigrette. Add Chicken – 2.00 Add Salmon – 3.00	
GREEN or CAESAR SALAD	sm. – 4.95 lg. – 8.95
Mixed greens, tomato, croutons, choice of dressing or Romaine, ciabatta croutons, parmesan	
TOMATO BASIL BISQUE –	cup – 4.95 bowl – 8.95
Creamy, rich tomato soup, cheesy bread	
SOUP OF THE DAY –	cup – 4.95 bowl – 8.95
Ask your server about our creation of the day	

## BIG PLATES

14oz. CHOICE RIBEYE STEAK –	35.95
Simply grilled, garlic mashed potatoes, grilled asparagus, au jus	
Add onion rings or sauteed mushrooms – 3.00	
10oz. PRIME FLAT IRON STEAK –	32.95
Grilled to your liking, garlic mashed potatoes, grilled asparagus, au jus	
Add onion rings or sauteed mushrooms – 3.00	
MAHI MAHI MEDITERRANEAN –	23.95
Grilled Mahi, garlic mashed potatoes, fresh tomato, basil, garlic, balsamic, arugula salad	
GRILLED SALMON FILET –	25.95
8 oz. Filet, simply grilled with lemon & butter, garlic mashed potatoes, grilled asparagus	
FISH & CHIPS –	18.95
Lightly battered Atlantic Cod filets, coleslaw, waffle fries, house made tartar sauce	
BAJA FISH TACOS –	17.95
Cod filet, fried, marinated cabbage, avocado salsa, pico de gallo, spicy crema, thick chips	
Grilled Mahi Mahi – 2.00	
FRIED SHRIMP TACOS –	18.95
Jumbo fried shrimp, marinated cabbage, avocado salsa, cilantro crema, pico de gallo, thick chips	
FRIED CHICKEN & WAFFLES –	17.95
Lightly battered, seasoned, & fried chicken tenders on a savory belgian waffle	

## BARBECUE

BABYBACK PORK RIBS – SM. – 17.95 HALF – 23.95 FULL – 32.95	
The prime of the pork ribs, served in our house barbecue sauce	
BARBECUE HALF CHICKEN –	18.95
Free range, hormone free chicken smothered in house BBQ sauce	
BARBECUE WING DINNER –	20.95
Battered & fried wings glazed in house BBQ sauce	
SOUTHERN STRIPS –	18.95
Lightly battered, fried chicken tenders, savory southern seasoning	
12oz. TRI TIP ROAST –	26.95
Slow cooked overnight in house rub & grilled to your liking	
GRILLED or FRIED SHRIMP –	26.95
Jumbo shrimp grilled in barbecue sauce or panko fried	
BBQ COMBO MADE YOUR WAY –	27.95
Pick two of the above barbecue items to make your own combo	

Served with hot cornbread & your choice of two sides

## SIDES

TATER TOTS –	4.50	GRILLED ASPARAGUS –	4.95
MASHED POTATOES –	3.50	BBQ BAKED BEANS –	2.95
WAFFLE FRIES –	4.50	COLESLAW –	2.95
STEAMED BROCCOLI –	4.50	MAC & CHEESE –	3.95
FRESH FRUIT –	3.50	CORNBREAD –	2.95

## BURGERS & SANDWICHES

SHORE GRILLE BURGER –	14.95
Lettuce, tomato, onion, 1000 island, brioche bun Add Cheese – 2.00 Add Bacon – 2.00	
CLASSIC BBQ BACON BURGER –	16.95
Applewood smoked bacon, American cheese, onion rings, BBQ sauce, brioche bun	
MUSHROOM & SWISS BURGER –	16.95
Swiss cheese, sauteed mushrooms & onions, mayo, lettuce, tomato, brioche bun	
PATTY MELT –	14.95
Grilled onions, double cheddar, 1000 island dressing, on grilled rye bread	
BBQ TRI TIP SANDWICH –	15.95
Thinly sliced tri tip beef, BBQ sauce, on a brioche sandwich roll	
BBQ PULLED PORK SANDWICH –	13.95
Slow cooked shredded pork, BBQ sauce & on a brioche sandwich roll	
GRILLED CHICKEN CLUB SANDWICH –	16.95
Grilled chicken breast, cheddar, bacon, avocado, lettuce, tomato, tarragon aioli, brioche bun	
SEARED AHI SANDWICH –	16.95
Ahi tuna seared rare, sliced avocado, butter lettuce, onion, hoisin aioli, brioche bun	

All burgers are served with a half pound all beef patty, a pickle, & a choice of one side.  
Beef patty can be substituted for a turkey patty or a vegan Beyond Burger.

## DESSERTS

COOKIE & CREAM –	7.95
Oversized chocolate chip cookie, hot fudge, vanilla ice cream	
ROCKSLIDE BROWNIE A LA MODE –	8.95
Fresh baked fudge brownie, caramel, pecans, vanilla ice cream	
DULCE DE LECHE CHEESECAKE –	7.95
A large slice of caramel swirled cheesecake, simply delectable	
APPLE TART A LA MODE –	8.95
Light, flaky, individual tart, caramel, cinnamon, vanilla ice cream	
SMALL ICE CREAM, –	2.95
A large scoop of vanilla with hot fudge or caramel	

## BEVERAGES

SODA(free refills) –	3.45	ICED TEA/HOT TEA –	3.45
MILK/JUICE –	3.45	MINERAL WATER –	4.45

MERCHANDISE: T-SHIRTS – \$25 HATS – \$20

WE ARE NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES –  
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE – \$15 CORKAGE FEE –  
PRICES & SPECIALS SUBJECT TO CHANGE WITHOUT NOTICE –  
18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 OR MORE –  
MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS –  
WE COMPLY WITH THE HEALTH DEPARTMENT RECOMMENDATION THAT ALL MEAT BE  
COOKED TO AT LEAST MEDIUM FOR SAFETY – ANY CUSTOMER REQUESTING MEAT  
COOKED BELOW MEDIUM DOES SO AT THEIR OWN RISK