## SHOALS RESTAURANT DINNER

Appetizers<br>Soup of the Day: Cup: 7 Bowl: 9

Chardonnay Steamed Shellfish thyme, garlic, lemon, white wine $\&$ butter
Choice of: Manila Clams (Dozen)16 or Black Local Mussels (Dozen) 16
or Half Clams \& Half Mussels (Six each) 16
Tomato Caprese with Large Ripe Tomatoes, Fresh Mozzarella \& Oil Basil Vinaigrette 13

Crispy Calamari with Chipotle Mayonnaise Aioli 15
Crunchy Coconut Shrimp with spicy sauce 17

## Salads

Goat Cheese and Roasted Pears wrapped in filo dough over baby 13
mixed greens in a light passion fruit vinaigrette
Shoals Caesar garlic, croutons \& shaved parmesan 11
Add Charbroiled Chicken 8 Add Grilled Tiger Shrimp 12
Organic Mixed Greens Salad blue cheese, candied walnuts, beets, tomatoes 11
$\&$ honey balsamic vinaigrette
Seafood Spinach Salad Sauteed Shrimp \& Salmon over 28
Spinach Salad with lemon-basil dressing \& aged parmesan and pinenuts
MAINS
Entrees include fresh warm bread
Porcine Mushroom Risotto with seasonal vegetables and pesto cream sauce 26 Add Grilled Tiger Shrimp 12

Add Chicken 8
Stuffed Chicken Breast spaghetti squash and pickled ginger with garlic-red wine reduction 25
Pesto Fettuccine Pasta house smoked chicken breast \& fresh roma tomato 24 substitute Sauteed Shrimp +8
Pan Seared Scallops Entree large fresh sea scallops with lobster nage risotto 46
Shoals Cioppino our combination of fresh fish, clams, mussel, scallops $\&$ shrimp in a spicy tomato stew 40
Grilled Salmon Filet with fresh steamed artichoke hearts, tomatoes, lemon mushroom rice and fresh dill 32
Charbroiled Marinated Choice NY Steak au gratin potatoes, zucchini, yellow squash $\&$ red bell pepper 40
Sicilian Style Grilled Australian Rack Of Lamb fingerling potatoes, fried onion, 44
red wine reduction, and seasonal vegetables
Char-grilled Pork Loin Chop blue cheese mashed potatoes, sautéed 28
spinach, apple compote and veggies

Plate Split Fee: 6
Additional Basket of Bread 3

