# Shoreline Kitchen + Bar Dinner

### Raw Bar

Oysters – Duxbury, 18/32. Shrimp –U15's 3 ea Cocktail Sauce, Mignonette, Horseradish.

Mexican Shrimp and Crab Cocktail – 18

Lump Crab and Poached Shrimp in a Spicy Mexican Cocktail Sauce, Avocado. Chile-Lime Tortillas

### Steak Tartare -

19

Caramelized Sour Cream and Onion Dip, Potato Chips, Pickled Cipollini Onions

### Vegan Ceviche –

14

Watermelon, Pineapple, Mango, Rambutan, Avocado, Bell & Jalapeno Peppers, Red Onion, Leche de Tigre, Yucca Chips

## Salad

Caesar Salad— 10 Romaine, Shaved Reggiano, Croutons, House Made Dressing

Tomato and Burrata Salad – 13 Arugula, Pesto, Balsamic Pearls, Smoked Pistachios, Red

# Italian Salad –

Onion, Lemon Pepper Honey

15

14

15

14

13

13

13

Mixed Lettuces, Quinoa, Tomatoes, Chickpeas, Pepperoncini, Green Olives, Prosciutto, Salami, Almonds, Marinated Mozzarella, Parmesan, Lemon Vinaigrette

### Cobb Salad –

Iceberg & Romaine, Tomatoes, Avocado, Bacon, Blue Cheese, Egg, White Balsamic Dressing

Add to Any Salad - Grilled Chicken \$7, Grilled Salmon \$14, Grilled Shrimp \$12, Steak Tips \$14, Lobster Salad \$16, Brown Butter Lobster \$16

# Appetizers

### Crispy Calamari and Friends–

Crispy Rings and Tentacles with Fried Pickles, Shallots, Cherry Peppers, Arugula and Five Pepper Tartar

#### Steamed Mussels

Cherry Tomatoes, Garlic, Shallot, Wine, Butter, Lemon, Herbs, Garlic Butter Crostini

#### Smoked Salmon Arancini –

Arugula, Avocado, Pickled Red Onion, Capers and Topped with Smoked Salmon, Everything Spice, Lemon. Fresh Horseradish

### Crispy Pork Belly –

Ssamjang Korean Barbecue, Scallion Salad, Sesame Seeds, Tamari Sauce

#### Mongolian Chicken Tender Bites –

Coconut Crème Fraiche, Poached Pineapple, Sweet and Spicy BBQ

# Premium Choice Steaks

8 oz Filet Mignon–	40
14 oz Ribeye Steak –	42
Roasted Fingerling Potatoes, Grilled Asparagus, Demi-Glad	ce

## Steak Toppers

Bearnaise Sauce	3
Blue Cheese Fondue	3
Grilled or Fried Jumbo Shrimp	12
Grilled Maple Glazed Scallops	16
Warm Brown Butter Lobster	20
Lobster Salad	20

### Fried Platters

Mixed Fries, Shore Slaw, Tartar Sauce, Lemon Haddock – 23 Whole Belly Clams – 36 Shrimp – 24 Scallops – 32 Seasoned Chicken Fingers – 17

### Entrees

Old Bay Potato Chip Crusted Haddock –28Shrimp and Crab Stuffing, Fingerling Potatoes, Broccolini,<br/>Lemon Beurre Blanc, Parsley Oil27Miso Salmon27

Jasmine Rice, Teriyaki Glazed Vegetables, Scallion, Radish, Cilantro Oil, Lime

### Swordfish Milanese 32

Grilled Zucchini and Summer Squash, Brown Butter Tomato Sauce, Eggplant Caponata

Pan Seared Sea Scallops –34Pesto Risotto, Creamy Grilled Corn, Spinach, Artichoke,<br/>Calabrian Chili34

Lobster in the Rough-	38
1 1/2 # Steamed Local Lobster, Mashed Potatoes, Sweet (	Corn,
Asparagus, Combread Muffin, Drawn Butter	

Marinated & Smothered Sirloin Tips -	27
Onions, Mushrooms, Peppers, Honey Bourbon Barbecue, Mixed Fries	

Chicken Parmesan –	23
Cacio e Pepe Linguini, Marinara, Basil	

## Pasta Primavera– 23

Cherry Tomato, Asparagus, Summer Squash, Zucchini, Carrots, Snow Peas, Bell Peppers, Garlic, Shallot, Breadcrumbs, Lemon, Cacio e Pesto Sauce

#### Shoreliner Burger– 15 Smashed Burger, Cheddar, Bacon Umami Jam, Iceberg, Pickles, French Onion Aioli, Mixed Fries

Veggie Burger Royale with Cheese- 15

### Mezze Platter

Golden Falafel, Roasted Pepper Hummus, Baba Ghanoush, Eggplant & Pepper Salad, Beet Salad, Carrot Salad, Garlic Naan

## Sides

Roasted Fingerling Potatoes	6
Creamy Mashed Potatoes	6
Jasmine Rice and Scallion Salad	6
Hand Breaded Onion Rings	6
Mixed Fries	5
Sweet Corn	5
Asparagus, Bearnaise, Crumbled Bacon	9
Sauteed Broccolini	6

15

Brioche Bun, American Cheese, Lettuce Pickles, "Fast Food" Onions, Potato Sticks, Truffle Ketchup, Mixed Fries

#### Lobster Roll-



Chilled with Mayo or Warmed in Brown Butter. Mixed Fries, Shore Slaw, Lemon

### Desserts

Chocolate Cake Chocolate Buttercream, Berries,Maldon Salt10Butterscotch Pudding Butterscotch Sauce, WhippedCream9Fruit Salad Greek Yogurt, Slivered Almonds,9Honey9

Please note: Before placing your order, please inform your server if a person in your party has a food allergy. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

