



THE SHADMOOR  
SEAFOOD RESTAURANT

*Two Course Prix Fixe*

**30**

EVERYDAY 4PM -6:30PM

**APPETIZERS**

**LIGHT HOUSE SALAD**

*Romaine hearts, tomato, cucumber, bell pepper, red onion, olives, feta cheese*

**SHADMOOR MEATBALLS (G, N)**

*Fine ground lamb & beef mixed with fresh herbs, pine nuts in a nest of caramelized onion tahini*

**ORGANIC TOMATOES&BURRATA**

*Truffle balsamic glaze*

**TUNA ON CRACK**

*Sushi grade tuna, avocado, cucumber, sriracha, toasted sesame seeds, chive cilantro oil, tortilla chips, chipotle aioli*

**ORGANIC FIELD GREENS SALAD**

*Mixed greens, cherry tomatoes, onions, EVOO, mustard vinaigrette dressing*

**ENTREE**

**CHAR-GRILLED BRANZINO**

*Sweet white fish*

**SURF BURGER (G)**

*Grass-fed beef, grilled pineapple, house pickled beets, harissa mayo*

**SCOTTISH SALMON**

*Char-grilled wild salmon with organic baby spinach*

**ORGANIC CHICKEN**

*Roasted chicken, fresh herbs, housemade truffle fries*

**ROYAL DORADO**

*Full flavored, firm white flake*

*Any substitution additional charge*

(G) GLUTEN (N) NUTS (S) SHELLFISH

EXECUTIVE CHEF: EDI SEITLLARI

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WE SUPPORT LOCAL FARMERS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.