



THE SHADMOOR
SEAFOOD RESTAURANT

Two Course Prix Fixe
24

EVERYDAY 12PM-4PM

APPETIZERS

NEW AGE CAESAR SALAD (G)

Crispy romaine hearts, fresh aged parmesan, herb croutons, lemon garlic cracked pepper

CALAMARI (G,N)

Crispy fried with basil tomato sauce and herb aioli

LIGHT HOUSE SALAD

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

SHADMOOR MEATBALLS (G,N)

Fresh herbs, pine nuts mixed with fine ground lamb and beef in a nest of carmelized onion tahini

ORGANIC FIELD GREENS SALAD

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

ENTREE

SCOTTISH SALMON

Oven roasted wild salmon with organic baby spinach

CHICKEN MARTINI (G)

Organic chicken breast, lightly breaded in aged parmesan and bread crumbs, finished with lemon butter sauce

GARDEN VEGGIE BURGER (G)

Organic vegetarian burger, carmelized onions and sauteed wild mushrooms

ROYAL DORADO

Full flavored, firm white flake

PENNE A LA VODKA (G)

Fresh tomato sauce, basil and a touch of cream

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.