



THE SHADMOOR

SEAFOOD RESTAURANT & COCKTAIL BAR

FROM THE GARDEN

LIGHT HOUSE SALAD 19
Organic romaine hearts, tomatoes, cucumbers, red onions, bell pepper, kalamata olives, grilled halloumi cheese, dill vinaigrette

THE SHADMOOR SALAD 24
Organic tomatoes, cucumbers, red peppers, red onions, chickpeas, radish, kalamata olives, avocado, feta cheese, balsamic vinaigrette

LOBSTER SALAD 34
5 oz fresh lobster, organic romaine hearts, avocado, mango, red bell peppers, citrus dressing

WATERMELON SALAD 20
Seedless watermelon, cucumber, goat cheese, pine nuts, strawberry dressing

FARRO ARUGULA SALAD 19
Farro grains, arugula, apples, golden raisins, roasted peppers, kalamata olives, cucumbers, toasted walnuts, citrus vinaigrette

BEET SALAD 20
Marinated beets, organic mixed greens, goat cheese, orange segments, toasted walnuts, tarragon dressing

ADD
CHICKEN 12, SHRIMP 16
SALMON 14, OCTOPUS 17

FROM THE LAND

PRIME ANGUS STEAK 45
12oz Angus steak, truffle french fries, organic field greens salad, peppercorn sauce

ROASTED CHICKEN 32
Oven roasted organic chicken, potato puree, steamed carrots, garlic demi glaze sauce

SURF BURGER 24
Grass fed beef, tomato, pickles, caramelized onions, mayo-lemon dijon mustard, french fries OR salad

ADD CHEESE 3.50 BACON 3.50
AVOCADO 4.00

DINNER MENU

MONDAY - SUNDAY 4PM-10PM

RAW BAR

BLUE POINT OYSTERS

Cocktail sauce, mignonette
1/2 Dozen 24 Dozen 48

LITTLE NECK CLAMS

Cocktail sauce, mignonette
1/2 Dozen 18 Dozen 36

SEAFOOD TOWER

 160

Two lobster tails, two snow crab legs, 4oz of crab meat, 6 poached shrimp, dozen mussels, dozen oysters, dozen clams, cocktail sauce, mignonette

SHRIMP COCKTAIL

 22

4 cold poached shrimp, cocktail sauce

FROM THE SEA

GRILLED BRANZINO

 34

Freshly caught, sweet, flaky white fish, lemon caper sauce, choice of side

GRILLED FAROE SALMON

 34

Brussels sprouts, caramelized onions, dried cranberries, orange segments, lime tarragon sauce

GRILLED SWORDFISH

 36

Couscous, tomatoes, onions, green zucchini, yellow squash, mango salsa

FISH & CHIPS

 31

Cod tempura, rainbow coleslaw; celery, carrots, green cabbage, apples, red onions, red wine vinegar, french fries, tartar sauce

LOBSTER & SHRIMP

 45

FETTUCCINE

Homemade fettuccine, grape tomatoes, zucchini, tossed in a light cream tomato sauce

ADD PARMESAN \$3

PEI MUSSELS

 30

Choice of steamed white wine, tomato basil or spicy chorizo sauce, french fries OR salad

LOBSTER ROLL

 30

5 oz Fresh lobster meat from Maine, toasted brioche, chopped celery, lemon-dill mayo or melted butter, french fries OR salad

DAIRY GLUTEN NUTS SHELLFISH

APPETIZERS

GAZPACHO SOUP

 13

LOBSTER BISQUE 15
ADD SHRIMP 10, CRAB MEAT 13, LOBSTER 16

TUNA ON CRACK

 21

Sushi grade tuna, guacamole, cucumbers, sesame seeds, tortilla chips, chipotle aioli, soy sauce

GRILLED OCTOPUS

 23

Fava puree, grape tomatoes, capers, parsley oil, baby arugula, citrus sauce

CALAMARI

 19

Grilled with fresh lemon juice, oregano, parsley, over baby arugula, citrus sauce OR fried to golden perfection, herb aioli, marinara sauce

SHADMOOR MEATBALLS

 20

Fine lamb and beef mixed, fresh herbs, tzatziki nest, truffle balsamic glaze

CAST IRON SKILLET

 23

SHRIMP
Parsley, butter, garlic, lemon, white wine sauce

FOR THE TABLE

Served with toasted pita & vegetables

ROASTED RED BELL PEPPER

 17

HUMMUS
Chickpea puree, roasted red peppers, tahini, olives, lemon juice, garlic, EVOO

TZATZIKI DIP

 14

Greek yogurt, fresh dill, cucumbers, mint, lemon juice, garlic, EVOO

MTK FAVA DIP

 14

Yellow split peas, onions, celery, carrots, saffron, EVOO

SIDES 11

GRILLED VEGETABLES

Zucchini, yellow squash, eggplant, roasted peppers, truffle balsamic glaze

SAUTEED SPINACH

SAUTEED BROCCOLI, CAULIFLOWER, & CARROTS

CARAMELIZED BRUSSELS SPROUTS

Cranberries, orange segments, onions

MASHED POTATOES

OREGANO FRENCH FRIES

TRUFFLE PARMESAN FRENCH FRIES

 13