


# THE SHADMOOR

## RESTAURANT

### MENU

 1066 2nd ave,  
New York, NY 10022

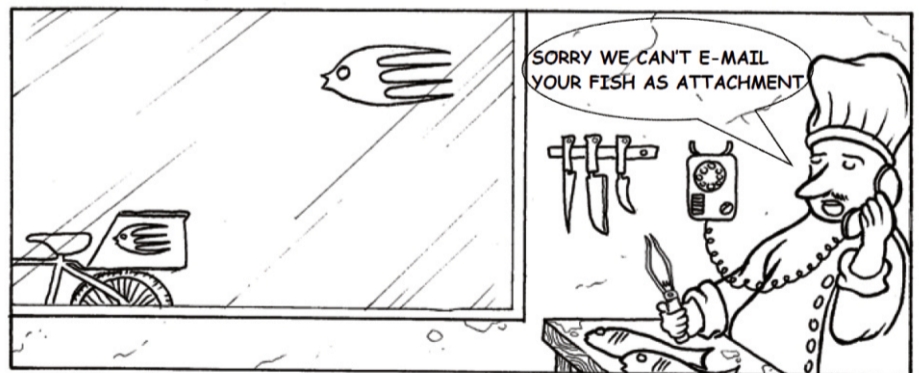
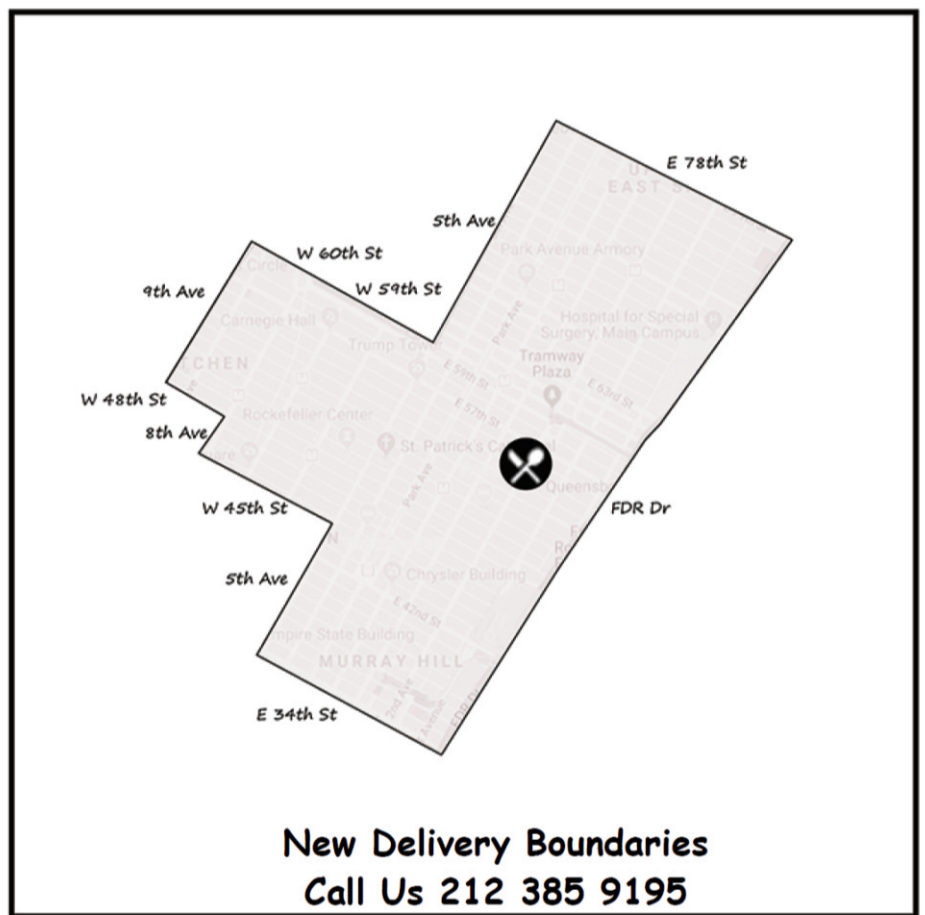
 (212) 385 9195

 (917) 261 7109

 [facebook.com/theshadmoor](https://facebook.com/theshadmoor)

 [instagram.com/shadmoor](https://instagram.com/shadmoor)

 [shadmoornyc.com](http://shadmoornyc.com)



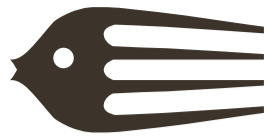
THE SHADMOOR EXTENDED DELIVERY AREA  
UP TO 20 BLOCKS RADIUS

BOOK YOUR TABLE THROUGH



THE SHADMOOR PARTNERS WITH





THE SHADMOOR  
RESTAURANT

DELIVERY MENU

Monday-Friday 12pm-10.45pm, Saturday-Sunday 4pm 10.45pm

APPETIZERS

- SOUP OF THE DAY** 7
- FRENCH ONION SOUP** 10
- SHADMOOR SALAD** 15  
*Tomatoes, red onions, bell peppers, olives, radish, chickpeas, croutons, avocado, grilled halloumi cheese, EVOO*
- LIGHT HOUSE SALAD** 14  
*Organic romaine hearts, tomatoes, cucumbers, red onions, bell peppers, olives, feta cheese and EVOO*
- SHADMOOR CHOPPED SALAD** 15  
*Baby kale, red quinoa, apples, toasted almonds, feta cheese and lemon mustard dressing*
- BABY KALE SKIRT STEAK SALAD** 25  
*Baby kale, avocado, sesame seeds, almonds, dry apricots and lemon vinaigrette*
- ORGANIC TOMATO BURRATA** 16  
*Sliced tomatoes, truffle burrata, balsamic glaze*
- BEET SALAD** 15  
*Marinated beets, organic mix greens, goat cheese, orange wedges, walnuts*  
Add Chicken, Salmon (7oz) 12  
Add Shrimps (3 jumbo shrimps) 17
- ROASTED RED BELL PEPPERS HUMMUS** 8  
*Mashed chickpeas, roasted red peppers, lemon juice, garlic flavored EVOO with toasted pita and vegetable*
- TRIO DIPS** 10  
*Hummus, fava and seasonal choice with toasted pita*
- SWEET CHILI SHRIMP** 19  
*Iron skillet shrimp, sliced oranges, avocado, sweet chili sauce and sesame seaweed salad*
- TUNA ON CRACK** 17  
*Sushi grade tuna, avocado, cucumbers, sesame seeds, chipotle aioli with tortilla chips*
- CHARRED OCTOPUS** 20  
*Cherry tomatoes, cappers, red onions, fava puree, saffron lemon oil*
- CALAMARI** 15  
*Grilled with fresh lemon juice, oregano and parsley*
- SHADMOOR MEATBALLS** 14  
*Lamb and beef ground, fresh herbs, pine nuts, caramelized onions tahini sauce*
- DUMPLINGS PIEROGIS** 15  
*Traditional pierogis, choice of cheese and potato or spinach feta served with caramelized onions and sour cream*

MAIN COURSE

- GRILLED BRONZINO** 28  
*Sweet white fish, choice of side*
- DOVER SOLE GRILLED/MEUNIERE** 44  
*"Americans favorite" unique taste with firm texture and choice of side*
- GRILLED SCOTTISH SALMON** 28  
*Grilled salmon with seasonal presentation*
- SQUID INK LINGUINE** 28  
*King shrimp, mussels, little neck clams, in a basil cherry tomato sauce*
- LOBSTER ROLL** 28  
*Toasted brioche bread, lobster meat, chopped celery, parsley and mayo lemon dill sauce*  
With avocado 4  
With bacon 3.5
- ANGUS STEAK** 34  
*12oz aged angus strip steak, truffle French fries and green peppercorn sauce*
- ORGANIC CHICKEN** 26  
*Roasted chicken with heirloom baby carrots and mashed potatoes*
- SURF BURGER** 18  
*Grass fed beef, tomatoes, pickled cucumber, caramelized onions*  
Add for bacon, eggs 2  
Add for swiss cheese, blue cheese or cheddar cheese 2.5
- GARDEN VEGGIE BURGER** 15  
*Organic mix vegetables, caramelized onions, sautéed wild mushrooms and tartar sauce with French fries or salad*
- HOMEMADE SALMON BURGER** 17  
*Hand Cut Scottish salmon seasoned with old bay and five spices with new aged tartar sauce*
- MONTAUK WRAP** 16  
*Pan fried breaded chicken breast, crunchy romaine hearts, caramelized onions, blue cheese and chipotle mayo*  
French fries or salad
- PENNE PRIMAVERA** 15  
*Fresh vegetables, garlic and oil with parmesan cheese*
- STEAMED MASSELS** 16  
*Choice of white wine, coconut curry, tomato basil sauce*

SIDE ORDERS

- GRILLED VEGETABLES** 6  
*Zucchini, yellow squash, eggplant, roasted peppers*
- SAUTÉED SPINACH** 6
- BABY CARROTS** 6
- ASPARAGUS COUSCOUS** 6
- BROCCOLI CAULIFLOWER** 6
- OREGANO FRIES** 6
- PARMESAN TRUFFLE FRIES** 10

DESSERT

- Seasonal selection of ice cream, gelato and sorbet*
- BEN & JERRY'S** 8
- MAGNUM** 8
- TALENTI** 8

SPENT \$100 ON  
DELIVERY AND GET  
YOUR FAVORITE ICE  
CREAM ON US



THE SHADMOOR  
RESTAURANT

BRUNCH

🕒 Saturday & Sunday, 11am - 4pm



SALADS

- DITCH PLAINS SALAD** 15  
*Mix green salad with poached eggs, goat cheese, avocado, strawberries, pita croutons and lemon mustard dressing*
- FISHERMAN'S SALAD** 20  
*Grilled shrimp, calamari and salmon on a bed of organic mixed greens and lemon mustard vinaigrette*
- NEW AGE CAESAR SALAD** 14  
*Crisp romaine hearts and aged parmesan*
- ORGANIC FIELD GREEN SALAD** 12  
*Mix green salad, cherry tomatoes, red onions with our homemade tarragon balsamic dressing*  
Add Chicken 10  
Add Shrimp or salmon 12  
Add Octopus 16

BURGERS

*Choice of French fries or mixed greens*

- SURF BURGER** 16  
*Grass-fed beef, caramelized onions, tomatoes, pickles, crispy bacon*
- HOMEMADE SALMON BURGER** 15  
*Hand cut Scottish salmon seasoned with old bay and five spices, new aged tartar sauce*
- GARDEN VEGGIE BURGER** 15  
*Organic vegetarian burger with caramelized onions and sautéed wild mushrooms*

SANDWICHES & WRAPS

*Choice of French fries or mixed greens*

- GRILLED CHICKEN SANDWICH** 14  
*Organic chicken breast, fresh mozzarella, roasted red bell peppers and pesto on ciabatta bread*
- SALMON SANDWICH** 16  
*Grilled salmon filet, cucumbers, tomatoes with a tarragon caper sauce*
- AVOCADO TOAST** 15  
*Grilled sourdough with avocado, poached eggs and chili flakes*
- MONTAUK WRAP** 15  
*Crispy breaded chicken, romaine hearts, caramelized onions, chipotle mayo and blue cheese*
- CAFÉ CROISSANT** 14  
*Scrambled eggs, crispy bacon and melted cheddar cheese on a toasted croissant*

FAVORITES

- ZUCCHINI PANCAKES** 13  
*Z'noodles, feta cheese, dill and spices, lightly pan seared over tomato basil sauce topped with garlic yogurt*
- BUTTERMILK PANCAKES** 12  
*Chocolate chip or banana with mixed fresh fruit*
- FRENCH TOAST** 15  
*Traditional French toast with fresh fruit*
- STEAK & EGG** 22  
*Char-grilled NY strip steak, two eggs any style*  
*Choice of French fries or salad*
- SMOKED SALMON PLATTER** 16  
*Scottish smoked salmon, scallions, cream cheese, cucumbers, tomatoes, onions and capers with a toasted plain bagel*

SIDE ORDERS

- CRISPY BACON** 6
- COUNTRY SAUSAGE** 6
- TURKEY BACON** 6
- FRENCH FRIES** 6
- SEASONED OVEN ROASTED POTATOES** 6
- SMOKED SALMON** 8

ORGANIC FARM FRESH EGGS

*French fries or mixed greens*

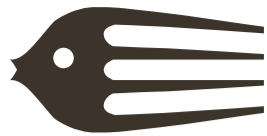
- EGGS BENEDICT** 13  
*Poached eggs and cured ham on an English muffin with homemade hollandaise sauce*
- EGGS SCANDINAVIA** 15  
*Poached eggs and smoked salmon on an English muffin with homemade hollandaise sauce*
- OMELETTE** 12  
*Choice of three: tomatoes, mushrooms, onions, olives*  
*Add: fresh mozzarella, feta cheese, swiss, bacon, ham or sausage 2*

DESSERT

*Seasonal selection of ice cream, gelato and sorbet*

- BEN & JERRY'S** 8
- MAGNUM** 8
- TALENTI** 8

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DELIVERY AND GET  
YOUR FAVORITE ICE  
CREAM ON US



# THE SHADMOOR RESTAURANT

## CATERING

**L** Daily 12pm - 10.45pm

One platter serves five people

### FROM THE GARDEN

\$100

- Fava and hummus dip served with carrots, zucchini, yellow squash and pita bread
- Grilled vegetables: zucchini, yellow squash, eggplant and roasted red peppers
- Veggie burger sliders: served with sautéed mushrooms caramelized onions and tartar sauce

### FROM THE SEA

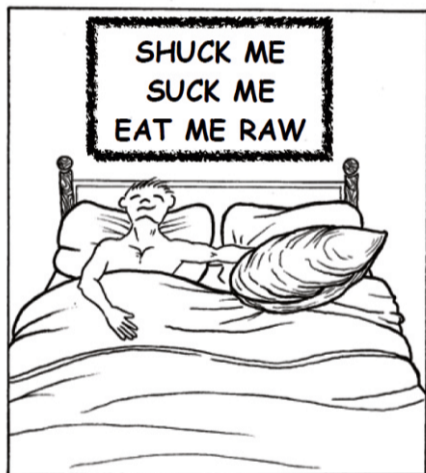
\$130

- Baked clams stuffed with panko bread, chopped parsley, oregano, chili flakes and EVOO
- Salmon burger sliders with tartar sauce
- Hand cut sushi grade tuna tacos with chipotle aioli and toasted sesame seeds. Served in gluten-free corn tortillas

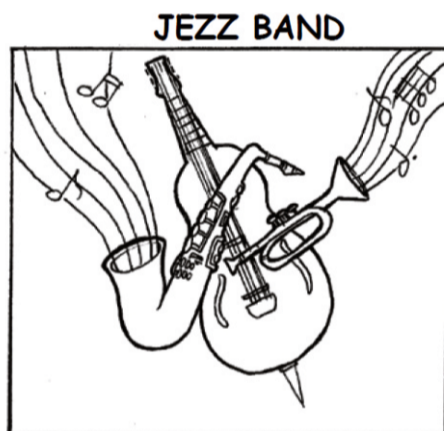
### FROM THE LAND

\$150

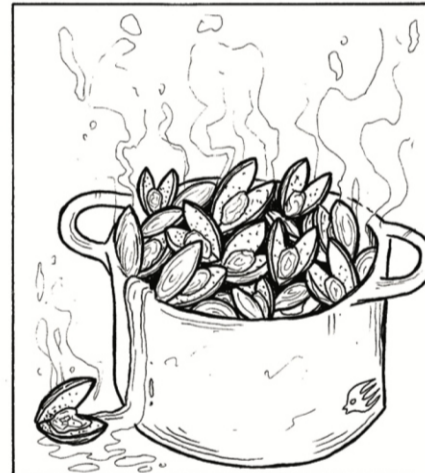
- Lamb and beef meatballs with pine nuts and onions, served over scallions and tahini sauce
- Beef sliders served with lemon mustard mayo, caramelized onions, pickles and tomatoes
- Lamb chops with red wine cranberry sauce



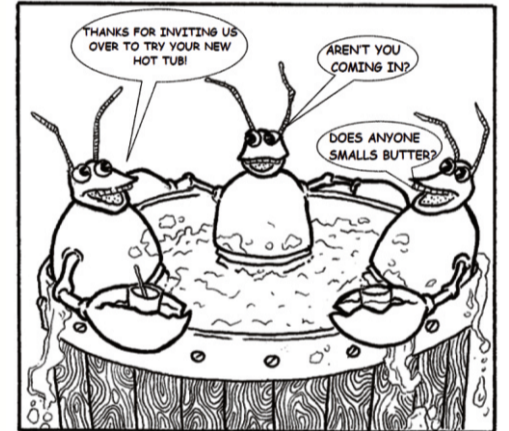
LATE NIGHT MENU  
WED-SAT 9PM-12AM



JAZZ BAND  
FIRST & LAST  
SUNDAY OF THE MONTH  
6pm- 9pm

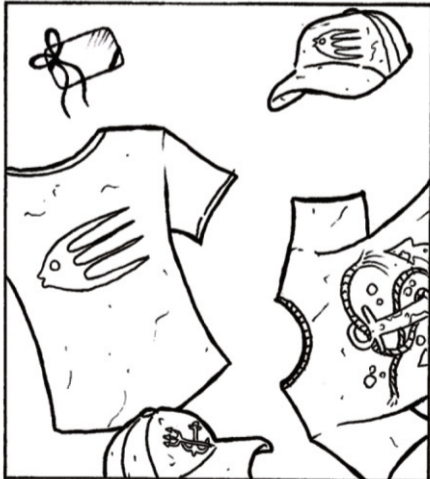


MONDAYS  
PEI MUSSEL+FRIES+WINE  
\$24.95



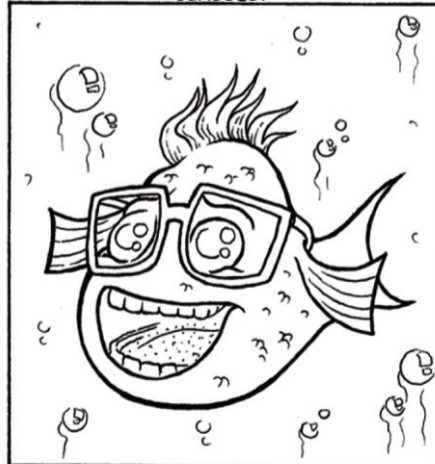
FRESH WHOLE LOBSTER  
GRILLED OR STEAMED  
EVERY FRIDAY

ARE YOU LOOKING FOR A GIFT?

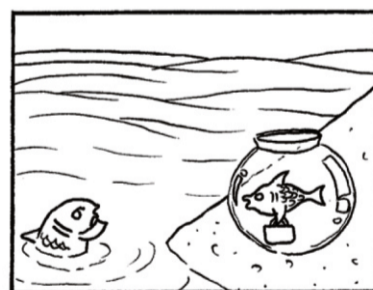


WE SALE: COOL HATS  
AWESOME T-SHIRTS & PRICLESS  
GIFT CARDS

WHAT DO YOU CALL A FISH WEARING  
GLASSES?



SEAFOOD

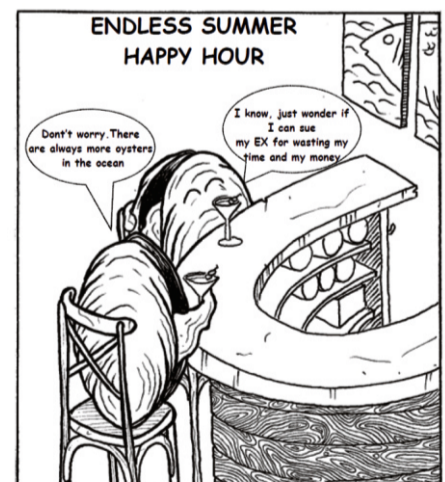


I ALWAYS KNEW I HAD COUSIN FROM  
THE CITY

All Singles Ready to mingle...



WEDNESDAYS ONLY @ THE BAR



ENDLESS SUMMER  
HAPPY HOUR

DAILY 12PM-630PM

SPENT \$100 ON DELIVERY AND GET YOUR  
FAVORITE ICE CREAM ON US