



# THE SHORES

DINE ON THE BEACH

## Lunch Menu

### STARTER

- BAJA SHRIMP FRITTER** \$9  
Jicama Slaw, Chili Eggplant, Passion Fruit Mustard
- STEAMED CARLSBAD BLACK MUSSELS** \$6  
Dark Beer, Crimini, Linguica  
Grilled Sourdough Bread
- ORANGE AHI TUNA POKE** \$8  
Sesame Seaweed Salas, Taro Chips, Wasabi Cream
- BLUE CRAB STUFFED CALIFORNIA AVOCADO** \$8  
Hearts of Palm, Red Bell Pepper Jam  
Watercrest Cream
- FOREST MUSHROOM BISQUE** \$5  
Potato Relish, Emmental, Pumpkin Seed Essence
- VINE RIPENED TOMATO GAZPACHO** \$7  
Bocconcini Mozzarella, Pepitas Croutons  
Lemon Mosto Olive Oil
- FARMSTEAD CHEESES** \$10  
Crostini, Fig Jam  
Humbolt Fog, Goat, Cypress Grove Dairy  
Point Reyes Blue, Cow, Point Reyes Dairy  
Winchester Gouda, Cow, Winchester Cheese Company  
Green Hill Brie, Cow, Sweet Grass Dairy

### SALAD

- FIVE SPICED SWORDFISH CAESAR** \$14  
Blood Oranges, Macadamia, Ciabatta Crisp  
Shaved Parmesan
- LEMONGRASS ALMOND CRUSTED SEA BASS** \$15  
Butter Lettuce, Chorizo, Manchego Cheese  
Roasted Tomato Vinaigrette
- CHOPPED AND TOSSED COBB** \$13  
Tomato, Blue Cheese, Turkey, Egg, Bacon, Avocado
- BLACK ANGUS SKIRT STEAK** \$12  
Baby Iceberg, Gorgonzola, Red Onion  
Walnuts, Green Apple, Fig Balsamic Dressing
- TERIYAKI GINGER GLAZED CHICKEN** \$14  
Cashews, Crispy Noodles  
Ginger Orange Vinaigrette

### SANDWICH

- Choice of: French fries, onion rings, or fresh seasonal fruit*
- HOT PASTRAMI ON RYE** \$12  
Whole Grain Mustard, Cabbage, Swiss Cheese
- JUDGE HARELSON'S TUNA SALAD** \$9  
Boston Lettuce, Apples, Walnuts, Wheat Bread
- SLOW ROASTED TURKEY CLUB** \$11  
Bacon, Tomato, Provolone, Multigrain Bread
- BRANDT FARMS BEEF BURGER** \$10  
Grilled Onions, Bacon, Vermont Cheddar  
Kaiser Roll
- MUSTARD MANGO GLAZED CHICKEN BREAST** \$11  
Arugula, Fontina, Fig Anise Bread
- GRILLED VEGETABLE WRAP** \$12  
Red Quinoa, Crumbled Tofu, Olive Spread  
Whole Wheat Lavash
- CRAB CAKE BLT** \$13  
Hickory Smoked Bacon, Bibb Lettuce, Avocado  
Taron Mayo, Sourdough

### ENTREE

- PISTACHIO COATED NATURAL SALMON** \$14  
Wheatberries, Bok Choy, Avocado Butter  
Coriander Vinaigrette
- BRAISED SHORT RIB MAC AND CHEESE** \$11  
Point Reyes Blue, Caramelized  
Shallots Thyme Pecan Crust
- FISH AND CHIPS** \$13  
Cranberry Celery Slaw, Ancho Aioli
- PAN ROASTED DIVER SEA SCALLOPS** \$15  
Three Grain Risotto, Brussel Sprouts  
Tangerine Reduction
- BAJA SHRIMP SCAMPI** \$14  
Lemon Basil Pappardelle, Asparagus  
Ginger Garlic Butter
- CHARDBROILED FLATIRON STEAK AND FRIES** \$15  
Truffled Potato Wedges, Organic Greens  
Béarnaise Sauce