

THE SHORES

DINE ON THE BEACH

SUNDAY BRUNCH

PANTRY

PRESERVED FRUIT AND NUT GRANOLA 8
NATURAL YOGURT, ASSORTED BERRIES, HONEY DRIZZLE

PACIFIC SMOKED SALMON STACK 12
CAPER BERRIES, RED ONION TOMATO RELISH, WATERCRESS SALAD
BLACK PEPPER CREAM CHEESE, TOASTED BAGEL

TAHITIAN VANILLA GOLDEN WAFFLE 11
TROPICAL FRUIT, COCONUT FLAKES, WHIPPED CREAM, STAR ANISE SYRUP

HONEY BANANA FRENCH TOAST 11
HAZELNUTS, MASCAPRONE, NUTELLA

SELECTION OF OLD FASHIONED 10
BUTTERMILK PANCAKES
BLUEBERRY, STRAWBERRY, OR PECAN
MAPLE SYRUP, SWEET BUTTER

E G G S

SIGNATURE BAJA OMELET 12
THREE EGGS, CRAB, AVOCADO, CHEDDAR CHEESE
SCALLIONS, CILANTRO CREAM, PICO DE GALLO

PAN FRIED EGG SANDWICH 9
BRIOCHE, BACON, AVOCADO
CHEDDAR, TOMATO JAM

FIELD VEGETABLE FRITTATA 11
BUTTERNUT SQUASH, ONION, POTATO, OYSTER MUSHROOMS
ROASTED TOMATO, BASIL, ZUCCHINI, WINCHESTER GOUDA

FARMHOUSE BENEDICT 13
PROSCUITTO, ARUGULA, SHAVED PARMESAN
FOCACCIA, CITRUS HOLLANDAISE

SMOKED CHICKEN QUICHE 12
PORTOBELLINI, SPINACH, MANCHEGO, PRESERVED TOMATOES
CROWS PASS GREEN SALAD

HUEVOS RANCHEROS 11
TWO OVER EASY EGGS, CORN TORTILLAS, BEANS AND RICE
RANCHEROS SAUCE

CHILAQUILES 10
SCRAMBLED EGGS, TORTILLAS, CHORIZO SAUSAGE, AVOCADO
TOMATILLO, QUESO FRESCO

D R I N K

STARBUCKS COFFEE 4

ASSORTED TAZO TEAS 4

SOFT DRINKS 3

FRESH SQUEEZED ORANGE JUICE 5

SURFSIDE MIMOSA 10

FRESH BLOOD ORANGE JUICE, SPARKLING, ESSENCIA

MIMOSA 9

FRESH SQUEEZED ORANGE JUICE, SPARKLING

NICO'S BLOODY MARY 8

VODKA, HABERERO, LIME, CELERY STICK

THE SHORES

DINE ON THE BEACH

S T A R T E R S

BAJA SHRIMP FRITTER 9

JICAMA SLAW, CHILI EGGPLANT, PASSION FRUIT MUSTARD

STEAMED CARLSBAD BLACK MUSSELS 7

DARK BEER, CRIMINIS, LINGUIÇA, GRILLED SOURDOUGH BREAD

BLUE CRAB STUFFED CALIFORNIA AVOCADO 9

HEARTS OF PALM, RED BELL PEPPER JAM, WATERCRESS CREAM

HOUSE ORGANIC GREENS 6

MAYTAG BLUE, PISTACHIOS, DATES, BLOOD ORANGE VINAIGRETTE

ORANGE AHI TUNA POKE 8

SESAME SEAWEEED SALAD, TARO CHIPS, WASABI CREAM

VINE RIPENED TOMATO GAZPACHO 7

BOCCONCINI MOZZARELLA, PEPITAS CROUTONS, LEMON MOSTO OLIVE OIL

FOREST MUSHROOM BISQUE 6

POTATO RELISH, EMMENTAL, PUMPKIN SEED OIL

E N T R E E S

FIVE SPICED SWORDFISH CAESAR 14

BLOOD ORANGES, MACADAMIA,
CIABATTA CRISP, SHAVED PARMESAN

TERIYAKI GINGER GLAZED CHICKEN SALAD 14

CASHEWS, CRISPY NOODLES, GINGER ORANGE VINAIGRETTE

BRANDT BEEF BURGER 10

GRILLED ONIONS, BACON, VERMONT CHEDDAR, KAISER ROLL

JUDGE HARELSON'S TUNA SALAD SANDWICH 10

BIBB LETTUCE, APPLES, WALNUTS, WHEAT BREAD

GRILLED VEGETABLE WRAP 12

RED QUINOA, CRUMBLLED TOFU, OLIVE SPREAD, WHOLE WHEAT LAVASH

BAJA SHRIMP SCAMPI 14

LEMON BASIL PAPPARDELLE, ASPARAGUS
GINGER GARLIC BUTTER

"FISH AND CHIPS" 13

CRANBERRY CELERY SLAW, ANCHO AIOLI

PISTACHIO CRUSTED NATURAL SALMON 14

WHEATBERRIES, BOK CHOY, AVOCADO BUTTER CORIANDER VINAIGRETTE

CHARBROILED FLATIRON STEAK AND FRIES 15

TRUFFLED POTATO WEDGES, ORGANIC GREENS
BÉARNAISE SAUCE

BUCHMANN'S RANCH EGGS

*OUR CHEF WORKS WITH LOCAL FARMS WHENEVER POSSIBLE. WE ARE PROUD TO USE BUCHMANN RANCH EGG'S,
A LOCAL FAMILY COMPANY IN BUSINESS SINCE 1961.*

*OUR EGGS ARE COOKED TO ORDER AND SERVED WITH HASH BROWNS, TOAST, PRESERVES, BUTTER
EGG BEATERS OR EGG WHITES ARE AVAILABLE FOR ALL OMELETS.*

BERNARD GUILLAS | EXECUTIVE CHEF