

SHUCK EM

Baby Kona Abalone

On the shell or baked with garlic herb kukui nut butter
4/PC

Oysters on the Half Shell

Single variety or assortment
4/PC

Alaskan King Crab Legs

Chilled or steamed
22/Half Pound

Kaua'i Shrimp

Chilled poached or grilled farmed raised, head on
2/PC

Trio of Island Style Poke

Ogo, green onions, inamona
11

Seafood Salad

Squid, mussels, shrimp
12

Seafood Tower

Lobster, oysters, abalone, mussels, shrimp, poke, king crab
60

BAIT EM

Crab Cake

Blue crab, citrus mayonnaise, Old Bay® seasoning
16

Fried Calamari

Mustard sauce, tomato basil fondue
12

SHOR Fries

House-made ketchup
5

Baby Back Ribs

Guava hoisin glaze
14

Braised Manila Clam Pot

Garlic-citrus broth, vermouth
18

Coconut Shrimp

Pineapple-mango compote, Hawaiian chili pepper jam
11

SHOR Chowder

Seafood, corn, potatoes, bacon
9

SALADS

Pear Salad

Young greens, cucumber, macadamia nuts, mango dressing, Maytag blue cheese
13

Warm Watermelon and Tomato Salad

Roasted pistachios, balsamic reduction, sugar charred watermelon
12

Mesculin Salad

Blue crab, avocado, mango, Maui onion sesame vinaigrette
14

Caesar Salad

Romaine, garlic croutons, shaved Parmesan, classic dressing
11

SIDES

SHOR Fries

Idaho Loaded Baker

Grilled Asparagus

Truffle Mac n' Cheese

Baby Spinach

Kim Chee Fried Rice

Sautéed Maui Onion

Steamed White Rice

SWEETS

Hot Fudge Sundae

Chocolate fudge, whipped cream, macadamia nuts, pineapple
9

Warm Apple Cobbler

Caramel, vanilla ice cream
9

SHOR Cheesecake

Three berry compote, citrus topping
8

Chilled Mango Soup

Seasonal berry selection
9

Chocolate Hazelnut Haupia

Coconut pudding, dark chocolate, hazelnut mousse, chocolate glaze
10

House-made Ice Cream

Choice of buttered popcorn, ginger lychee or coconut sorbetto
8

CATCH EM — OUR SPECIALTIES

Big Island Kulana Striploin Parmesan asparagus, mashed potato, peppercorn sauce 36

Pan Seared Fish of the Day & Kaua'i Shrimp Arugula macadamia pesto sauce, garlic spinach pilaf, Nalo farms micro greens 38

Roasted Monchong Tinkerbelle peppers, lemon chive potato purée, radish, asparagus salad 34

Kaua'i Shrimp Scampi Herb linguini, creamy roasted Kahuku tomato sauce 36

GRILL EM + FIRE EM

Items come with one side, choice of any seasoning

MEAT

Filet Mignon 8 oz. 44

Rib Eye 10 oz. 38

Shinsato Farms (Oahu) Pork Chop 10 oz. 34

All-Natural Bone-In Chicken Breast 8 oz. 28

Colorado Rack of Lamb 12 oz. 40

SEAFOOD

Wild Salmon Filet 7 oz. 32

Hawaiian Waters Local Catch 7 oz. 30

Locally Caught Monchong 7 oz. 34

Cold Water Lobster Tails 2-4 oz. 50

Whole Maine Lobster 1 ½ lbs. 60

SEASON EM

No extra charge

Four Peppercorn savory, mild spice, perfect for all meats

Tarragon Hollandaise buttery and rich, herbal notes, great with all meats, fish

Hamakua Ali'i Mushroom lobster essence, robust, wonderful with all meats

Pineapple Shiso Relish sweet and tangy with a kick, fantastic with fish, chicken, pork

Tropical Salsa sweet and refreshing, terrific with all fish

Soy Radish Sauce full-bodied, tangy, great with all meats and fish

Teriyaki Sauce authentic, classic Japanese recipe, just the thing with everything

Hawaiian Red `Alaea, Cajun Blackening, Guava & Garlic, Old Bay, Hot Lava Chili Pepper, Passion Fruit Chili Pepper, Pineapple Lemon Salt

SHOR American Seafood Grill proudly supports the Monterey Bay Aquarium seafood watch of sustainable species.

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. Consumption of raw or undercooked proteins and eggs may be hazardous to your health. A 17% service charge will be added to parties of 7 or more.