

# SHOR

AMERICAN SEAFOOD GRILL

At The Hyatt Key  
West  
Resort and Spa  
601 Front Street

For Reservations  
Call 809-4000  
Breakfast 7-11:30am  
Lunch 11:30-2pm  
Dinner 5-10pm

Contemporary American Grill offering fun, locally influenced appetizers, simple, healthful entrées, fresh, indulgent desserts

## STARTERS

### SHUCK 'EM

All items available with  
Tropical cocktail sauce, fresh lemon  
and tabasco

\* **St. George Island Oysters**  
6pc 9

\* **Fresh Catch Ceviche** 13  
cantaloupe, honeydew, lime cilantro marinade

\* **Chilled Seafood Platter for 2**  
All the local Market's freshest @ Market Price

**Wild KW Pink Shrimp Peel & Eat**  
Chilled with tropical cocktail sauce  
2 per pc or 6pc 11

## MORE STARTERS

### BAIT 'EM

**Key West Seafood Hot Pot** 16  
coconut key lime broth, scallop, shrimp & clams

**Apple and White Cheddar Soup** 10  
with sauteed butternut squash

**Field Green Salad** 9  
grilled red onion, marinated cucumbers, cherry  
tomato, lemonette dressing

**Mache Salad & Warm Goats Cheese** 12  
blood orange shallot dressing

**Arugula Salad** 9  
marinated artichokes, bell peppers, sun dried  
tomatoes balsamic cream dressing

**Crab Fruit Cocktail** 13  
horseradish tomato sauce

**Oven Roasted Calamari** 12  
garlic, tomato, leek, chorizo

**Crab Artichoke Dip for 2** 16  
with green pepper relish

**Seafood Sliders** 11  
scallops, shrimp, mahi mahi, chipotle  
mayo & sweet slaw

## MAIN COURSES

### GRILL 'EM + FIRE 'EM

Items come with your choice of a seasoning and two sides

#### Seafood

Florida Lobster Tail 41 +  
Day boat Scallops (U-8) 33  
Fresh Catch Snapper variety 33  
Florida Black Grouper 32  
Gulf Stream Mahi Mahi filet 31  
Jumbo Shrimp (U-12) 31

#### Seasonings:

Blackened  
Caribbean Jerk  
Lemon Pepper

#### Meat

\* N.Y. Strip 10oz 35 +  
\* Flat Iron steak 29  
\* Pork Tenderloin 34  
Chicken Breast 29

#### Seasonings:

Blackening spice  
Cuban Adobo Sazon  
Crushed Black Pepper

## SAUCE IT UP - NO EXTRA CHARGE (for entrées)

**Smoked BBQ Sauce** - fruity hot and smooth: All

**Mango Rum** - sweet, with a slight kick: Fish

**Key Lime Butter** - lime melted butter: All

**Caribbean Tartar Sauce** - Fish

**Red Wine Pomegranate** - wine sweet & tart: All

**Green Peppercorn** - very peppery and creamy: Steak

## SIDES

Grilled Asparagus Yuca Chorizo Hash  
Garlic Almond Green Beans Plantains & Garlic Mash  
Caramelized Baby Carrots 3 Herb Risotto  
Sautéed Butternut Squash

## OUR SPECIALTIES

**Pecan Sweet Potato Crusted Snapper** 32  
Glazed Carrots, Broccoli puree and Mango Rum sauce

**Grilled Lobster and Chorizo Risotto** 39

\* **Guava Glazed Korobuta Pork Tenderloin Medallions** 34  
Garlic Black Beans Smash and Cantaloupe Jicama Slaw

\* **12oz Black Angus Tenderloin Filet - Bone in** 54  
sautéed Green beans and green peppercorn sauce

At SHOR, we provide 100%  
Sustainable Wild & Farmed Seafood

Executive Chef: Dan Elinan  
Sous Chef: Andrea King

Parties of 6 or more will have 20% gratuity added

\* Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness • Menu and Prices Subject to Change

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