

SHOR

AMERICAN SEAFOOD GRILL

Instinctive

Steel Cut Oatmeal 9.5

served with brown sugar and choice of milk

Two Cage Free Eggs Any Style* 14.5

hash browns, choice of meat, choice of toast

Breakfast Burrito 14.5

slow roasted pork, scrambled egg, swiss cheese, diced ham, peppers side of roasted tomato salsa

Comfort

Five Grain Pancakes 13

banana, blueberries, maple syrup

Fried Chicken and Waffle 14

crispy chicken thigh, belgian waffle, maple velouté

The Cajun Omelet* 14

andouille sausage, bacon, peppers, scallion, monterey jack cheese and cajun spice

Classic Eggs Benedict* 16.5

cage free eggs, Canadian bacon, English muffin, hollandaise, hash browns

Alternatives

Seasonal Fruit Plate 11.5

Yogurt and Berry Parfait 10

Assorted Cereal 4.5

Hash Brown 4

Cage Free Egg 3

Choice of Toast with Butter and Jam 2

Choice of Bacon, Ham or Sausage 5

Assorted Bagels, Pastries or Croissants 4.5

Shor Signature Cocktails

Bloody Mary 10

Mimosa 11

Shor Spritz 12

Responsible

Egg White Omelet* 10

sundried tomato, avocado, spinach, side of parmesan

Smoked Salmon* 14.5

pumpnickel, egg white, cream cheese, tomato, onion, capers

Warm Tropical Fruit Quinoa 12

seasonal fruit, toasted almonds, grilled grapefruit, soy milk

Island Breakfast Ceviche 11.5

mango, pineapple, banana, strawberry, tangerine, dried cranberries, cilantro on plantain chips

Continental Island Breakfast 14

seasonal fruit, yogurt, and choice of croissant, muffin or toast choice of coffee or juice

Regional

Cajun Skillet* 15

andouille sausage, bacon, potato hash, peppers, onions, cheddar jack cheese, and cajun spice topped with two eggs sunny side up

"601" Eggs Benedict* 18

grilled shrimp, poached eggs, bacon, hollandaise on Cuban toast

Down Island French Toast 15

traditional or mango french toast, served with house made fruit compote and maple syrup

"El Cubano" Breakfast Panini* 13

shaved ham, Swiss cheese, and egg with dijon mayonnaise on Cuban bread

Duval Crawl Waffle* 15.5

two sunny side up eggs, béchamel, shaved turkey, bacon, avocado sun dried tomato sauce

Quench

Torrefazione Italia Coffee 3.5

regular or decaf

espresso, lattes and cappuccinos are also available

Selection of Tazo Teas 3.5

Selection of Juices Small-4 Large-6

orange, apple, grapefruit, V8, tomato, pineapple, cranberry

Parties of 6 or more will have a 20% Gratuity added

We only serve cage-free eggs, hormone free milk and naturally cured bacon

*Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of blood borne illness especially if you have certain medical conditions

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Food, Thoughtfully Sourced, Carefully Served - The Hyatt Philosophy

LUNCH

Create Your Own Salad 16

Select from each category to create a unique SHOR experience

G	T	D	P
R »Romaine	O »Cherry Tomato	R »Lemon Dijon	R Choice of One
E »Arugula	P »Cucumber	E »Passion Fruit Mango	O »5oz Prime Skirt Steak
E »Baby Spinach	P »Grilled Red Onion	S »Classic Caesar	T »5oz Chicken Breast
N »House Blend	I »Marinated Bell Peppers	S »Blue Cheese	E »5oz Gulf Stream Mahi Mahi
S	N »Avocado	I »Buttermilk Ranch	I »Shrimp \$2 each
	G »Dehydrated Cranberries	N »White Balsamic	N »Scallops \$6 each
	S »Toasted Almonds	G	S

Spicy Mahi Tacos 16

gulf stream Mahi-Mahi, chipotle mayo, Oaxaca cheese avocado, zesty cabbage with side of roasted salsa

Pulled Chicken Quesadilla 12

avocado, pico de gallo, Oaxaca cheese sour cream with side of roasted salsa

Mile Marker -0- Club Wrap 13

jerk chicken, bacon, boiled egg, avocado, tomato spinach and scotch bonnet tartar sauce in a spinach wrap with plantain chips

Veggie Power Wrap 13

tomato, zucchini, bell peppers, carrots quinoa, hummus, "island slaw" in a whole wheat wrap with veggie chips

Pulled Catch Lettuce Wraps 15

slow roasted and pulled Florida fresh catch, Bibb lettuce Thai chili sauce with blackened green beans

Award Winning Seafood Burger 16

scallops, shrimp, crab and Mahi-Mahi combined with rice & beans served on a brioche bun, chipotle mayo, grilled pineapple, island slaw with french fries

Mahi-Mahi Sandwich 16

Fried, Grilled or Blackened
Bibb lettuce, sliced avocado, tomato onions, scotch bonnet tartar sauce on a brioche bun with french fries

Cuban Panini 13

seasoned pork, sliced ham, swiss cheese, pickles, mustard mayo, grilled Cuban bread with plantain chips

Oysters on the Half Shell MP

half dozen, tropical cocktail sauce, fresh lemon

Key West Pink Shrimp "peel & eat" 12

half dozen, chilled, tropical cocktail sauce, fresh lemon

Calamari Fries 15

house made chili ketchup

Jumbo Lump Crab Cakes 16

lemon mustard sauce, papya relish

Key West Conch Chowder 9

roasted tomato "Florida Keys style" served with cilantro garlic toast

Florida Green Salad 10

house mixed greens, avocado, orange segments fresh hearts of palm, passion fruit mango dressing
Add: chicken \$5, shrimp \$2 each

Traditional Cobb Salad 16

grilled chicken, smoked bacon, egg, avocado, blue cheese, tomatoes, lemon dijon dressing

Warm Quinoa Salad (Vegan) 18

herb roasted Romas, seasonal mushrooms, grilled vegetables, toasted nuts, dried fruit, balsamic reduction

Create Your Own Grass Fed Burger 16

Select from each category to create a unique SHOR experience

T »Lettuce	C »American	E »Avocado	S »Fries
O »Tomato	H »White Cheddar	X »Bacon	I »Chips
P »Onion	E »Swiss	T »Jalapenos	D »Sweet Potato Fries \$2
P »Pickle	E »Yellow Cheddar	R »Guacamole	E »House Salad \$2
I »Tarragon Mayo	S »Blue Cheese Crumbles	A »Roasted Salsa	S »Caesar Salad \$2
N »Spicy Ketchup	E »Cheese Sauce	S »Caramelized Onions	»Fruit Cup \$3
G »Bourbon BBQ	\$2 Each	»Fried Egg	
S		\$2 Each	

*Please notify your server if you have any food allergies.

Parties of 6 or more will have 20% gratuity added

Chef de Cuisine: Peter Zemaitis

*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 risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of risk consult a physician. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

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SMALL PLATES

Lobster Bisque <i>Florida lobster, Sherry wine</i>	13
Florida Green Salad <i>GF</i> <i>local mixed greens, avocado, orange supreme, fresh hearts of palm, passion fruit mango dressing</i>	10
Rainbow Beet Salad <i>GF</i> <i>golden & candy striped beets, caramelized pecans, whipped goat cheese, tarragon sherry vinaigrette</i>	13
Arugula Salad <i>GF</i> <i>candied pecans, dried cranberries, blue cheese, apple, balsamic vinaigrette</i>	12
*Oysters on the Half Shell <i>GF</i> <i>half dozen, tropical cocktail sauce</i>	11
*Cracked Conch Ceviche <i>GF</i> <i>cantaloupe, honeydew, cilantro-lime marinade</i>	12
Peel & Eat Key West Pink Shrimp <i>GF</i> <i>chilled, tropical cocktail sauce</i>	12
Key West Seafood Hot Pot <i>coconut key lime broth, local seafood, grilled Ciabatta crostini</i>	16
Calamari Fries <i>house made chili ketchup</i>	15
Jumbo Lump Crab Cakes <i>lemon mustard sauce, papaya relish</i>	16
Local Fish Dip <i>Local caught fish, cream cheese, spices</i>	10

MAIN PLATES

* 10oz Angus Prime Skirt Steak <i>GF</i> <i>yucca chorizo hash, cilantro mojo, pickled onion, grilled scallion</i>	31
Local Florida Snapper <i>GF</i> <i>asparagus, artichoke, cherry tomato, garlic, lemon beurre blanc</i>	36
Sautéed Key West Pink Shrimp (U-12) <i>GF</i> <i>Pappardelle pasta, spicy tomato sauce, jumbo lump crab</i>	37
* 12oz Angus Ribeye and Fries <i>GF</i> <i>parmesan truffle fries, herb butter</i>	36
Key West Ale Braised Short Ribs <i>bourbon demi-glace, Baby Gouda mac n' cheese mushrooms, bacon lardons, crispy sweet potatoes</i>	34
* 7oz Angus Prime Tenderloin <i>GF</i> <i>sweet potato puree, roasted seasonal mushrooms, sherry demi-glace</i>	44
Joyce Farms All Natural Chicken Breast <i>GF</i> <i>Yukon gold potatoes, asparagus, sherry demi-glace</i>	29
Warm Quinoa Salad <i>GF</i> <i>herb roasted Romas, seasonal mushrooms, grilled vegetables, toasted nuts, dried fruit, balsamic reduction</i>	18
Pan Seared Local Catch of the Day <i>key lime coconut sauce, pickled mango, rock shrimp hush puppy</i>	39
Pecan and Sweet Potato Crusted Snapper <i>GF</i> <i>glazed carrots, broccoli puree, mango rum sauce</i>	34
Blackened Sea Scallop Chorizo Risotto <i>GF</i> <i>herb roasted Romas, gremolata, corn Substitute a Florida Lobster Tail or Key West Pink Shrimp</i>	43

We Will Cook Your Fresh Catch

*Choice of blackened, fried, grilled, pan seared fish
Florida green salad
Chef choice starch & veggies
Award winning Key Lime pie
\$28.95 per person*

~ Parties of 6 or more will have 20% gratuity added

Executive Chef: Daniel Higgins

GF ~ Items can be made Gluten-Free only upon request

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Sweet Bite

Chocolate Lava Cake

chocolate sauce, vanilla ice cream

Key Lime Crème Brulee

Key Lime Pie

vanilla bean whipped cream

1st place 2015

Key West Key Lime Festival

Classic Brownie Sundae

chocolate sauce, whipped cream, cherry

Ice Cream

Chocolate, Vanilla, Strawberry

Sweet Drink

Key Lime Pie Martini

Stoli Vanilla, key lime liquor, liquor 43

graham crust rim

14

Espresso Martini

Hangar One Vodka, Kahlua

italian espresso

12

Chocolate Martini

Hangar One Mandarin, raspberry liquor

chocolate syrup

12

not just Coffee

Island Coffee

Sailor Jerry rum, freshly brewed coffee

drop of whipped cream

Italian Coffee

Amaretto Disaronno, licor de café

italian coffee brew, cream

Kentucky Coffee

Woodford Reserve Bourbon, cream,

maple syrup, coffee

	6oz	Bottle
Sparkling Wines and Champagne		
*La Marca, Prosecco, Sparkling Wine, Italy	11	42
<i>Fleshy and vibrant bouquet of golden apple, white peach, and honeysuckle</i>		
Dom Pérignon, Brut, Champagne, France		275
<i>Notes of anise and dried ginger linger on the skin of fruits with a smooth, mellow, all-encompassing finish</i>		
Nicolas Feuillatte, Brut, Champagne, France		80
<i>Initially dominated by floral & white fruit aromas, notes of honeysuckle, apple and pear</i>		

Rosé and White Wines

Château Beaulieu Coteaux D'Aix-En-Provence Rosé	13	55
<i>Bright and fruit forward with hints of guava and papaya and a white floral aroma</i>		
Anew, Riesling, Columbia Valley, Washington	15	55
<i>Refreshing with a harmonious balance of bright crispness, soft floral aromas, and fresh fruit flavors</i>		
*Canvas, Pinot Grigio, Veneto, Italy	11	39
<i>A taste of what's new from the Mondavi Family bottled exclusively for Hyatt</i>		
Adelsheim, Pinot Gris, Willamette Valley, Oregon		51
<i>Aromas of white peach, minerality and pear blossom lead to a gentle creaminess, rich texture, and long finish</i>		
*Murphy Goode, The Fumé, Sauvignon Blanc, North Coast California	12	45
<i>Bright citrus and light tropical fruit aromas, flavors of white peach and honeydew</i>		
*Sean Minor, Sauvignon Blanc, California	12	45
<i>Aromas of ruby grapefruit, citrus and ripe tropical fruit lead to a rich texture and a lingering finish</i>		
*Craggy Range, Sauvignon Blanc, New Zealand		67
<i>Crisp, clean and dry with flavors of fresh lime, lemongrass, and ripe nectarine</i>		
Deusa Nai, Albarino, Rias Baixas, DO, Spain		45
<i>Fresh and fragrant bouquet, mineral notes mingle with a hint of grapefruit and mandarins</i>		
*Canvas, Chardonnay, California	11	39
<i>Created Exclusively for Hyatt by Michael Mondavi</i>		
*Aviary, Chardonnay, Napa Valley, California	12	45
<i>Fresh aromas of tropical fruit, Bartlett pear, honeysuckle, and vanilla</i>		
Robert Mondavi Private Selection, Chardonnay, California		45
<i>Rich tropical fruit flavors buttressed by toasty oak tones</i>		
Cakebread Cellars, Chardonnay, Napa Valley		90
<i>Aromas of lemon custard, ripe golden apple and white peach, complemented by jasmine, buttercream</i>		

Red Wines

Albert Bichot, Chassagne-Montrachet Rouge, Burgundy, France		97
<i>Red fruit, plum and a hint of spice with fine and elegant tannins</i>		
*Canvas, Pinot Noir, California	11	39
<i>Created Exclusively for Hyatt by Michael Mondavi</i>		
Estancia, Pinot Noir, "Pinnacles Ranches", Monterey County, California		48
<i>Ripe blueberry, black cherry and plum balanced by rich creamy vanilla leading to a smooth lingering finish</i>		
*Primarius, Pinot Noir, Oregon	12	45
<i>Silky with layers of fruit that unfold on the palate</i>		
TintoNegro, Malbec, Uco Valley, Argentina	16	55
<i>Sweet bouquet of blueberry and black raspberry, licorice and spring flowers as well as a touch of oak.</i>		
*Canvas, Merlot, California	11	39
<i>Created Exclusively for Hyatt by Michael Mondavi</i>		
Banfi Rosso di Montalcino, DOC, Italy		67
<i>Fresh bouquet, with characteristics of violet, cherry and plum</i>		
Masi Costasera Amarone, Della Valpolicella, DOCG, Italy		99
<i>Baked fruit, plums and cherries on the nose with hints of coffee and cocoa on the palate</i>		
*Canvas, Cabernet Sauvignon, California	11	39
<i>Created Exclusively for Hyatt by Michael Mondavi</i>		
Rodney Strong, Cabernet Sauvignon, Sonoma County, California		59
<i>Rich with dark cherry, plum, and spice accompanied by crushed violet and black pepper</i>		
*William Hill Winery, Cabernet Sauvignon, Central Coast, California	13	47
<i>Flavors and aromas of dark cherry, ripe plum, and blueberry are complemented by sweet vanilla</i>		
Mettler, Cabernet Sauvignon, Lodi, California		59
<i>Full, rich, toasty aroma of smoked fruit with a hint of cinnamon</i>		
*Vivanco Reserva Rioja, Briones Spain	13	45
<i>Aromas of cinnamon and sage surrounded by fruity notes of cherries and blackberries</i>		
The Prisoner, Napa Valley, California		75
<i>Bold aromas of black cherry and plum are heightened by hints of oak and Madagascar vanilla</i>		

**Mondays Wine Special, half off bottles of wine*