



## Lounge Menu

### Southern Greens

#### **Shoals Caesar**

Crisp romaine lettuce torn and tossed with garlic caper dressing with imported white anchovies, pine nuts and Parmesan tuile

**6.95**

#### **Twisted House Salad**

Mixed greens, grilled tuna, beets, apples, celery, carrots and cashews with Champagne vinaigrette

**13.95**

#### **The Wedge**

Crispy iceberg lettuce, Maytag bleu cheese, green onions, apple smoked bacon, boiled egg, diced vine ripened tomatoes and toasted pine nuts finished with Champagne vinaigrette

**7.95**

### Teasers

#### **Cashew and Sesame Crusted Ahi Sashimi**

Perfectly seared, served with mango aioli, wakame salad and crisp won tons

**12.95**

#### **Oh My! Oysters Bienville**

Earthy mushrooms, chopped local shrimp, crabmeat, caramelized shallots, apple smoked bacon and Mozzarella cheese blend

**11.00 (½ Doz.) 16.95 (Doz.)**

#### **Crab and Avocado Parfait**

Hand-picked jumbo lump crabmeat gently folded with vine ripened tomatoes, cilantro crème fraiche, extra virgin olive oil and lime-marinated avocado, served with zesty plantain chips

**14.95**

#### **Crispy Calamari**

Lightly seasoned and flash-fried, served with lemon and rémoulade sauce

**8.95**

**Caribbean Grilled Sword Fish Kabob**

Northern Atlantic sword fish jerk marinated (mild), skewered with onions, yellow squash, and bell pepper, served with jicama slaw and vegetable chips

**13.95**

**Taste of Asia Sampler**

Trio of boneless crispy chicken wings served with sesame bourbon hoisin sauce, sriracha ketchup, and Thai peanut sauce

**9.50**

**Mains**

**Ashley Farms Grilled Herb Chicken**

Grilled chicken breast herb-rubbed and served with chef's choice of starch and seasonal vegetables

**13.95**

**Firecracker Tempura Lobster Tail**

Cold water sweet lobster flashed fried and served with Shoals secret firecracker aioli, accompanied with chef's choice of starch and seasonal vegetables

**19.95**

**Hanger Steak Frites**

Certified Angus beef marinated for eight hours with a special marinade of brown mustard, molasses, balsamic vinegar and other secrets, lightly smoked and grilled and served with haricot verts and frites

**17.95**

**Shoals Club "FOIE" Burger**

Eight ounces of finely ground New York strip, beef tenderloin and rib eye topped with Hudson Valley foie gras, grilled onions, arugula and fontina cheese. Served on a brioche bun with truffle frites

**17.95**

**John Turner  
Executive Chef**