



Dinner Menu

Pre-courses

Crispy Calamari

Lightly seasoned and flash-fried, served with lemon and rémoulade sauce
8.95

Crab and Avocado Parfait

Hand-picked jumbo lump crabmeat gently folded with vine ripened tomatoes, cilantro crème fraîche, extra virgin olive oil and lime-marinated avocado, served with zesty plantain chips
14.95

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.)

Vegetable Maki Roll

With carrots, cucumber, chives, smoked tofu, shitake mushrooms and sweet red pepper, fanned with soy plum glaze
9.50

Grilled Vegetable Napoleon

Zucchini, yellow squash, red onion, portabella mushrooms, red peppers and Mozzarella cheese topped with basil essence balsamic syrup
11

Shrimp Bruléé

Baked shrimp with garlic butter, caramelized onions, Italian breadcrumbs, and sauce Mornay served with grilled Nann bread
11.95

Compositions from the Field

Shoals Signature Caesar

8.95

Chef's Favorite

Crisp frisee centered with Roquefort cheese, Anjou pears, dried cranberries, English cucumber and walnut vinaigrette
8.50

Simply Mixed Greens

Composed of spring mixed lettuces, red onion, carrot and cucumber, crowned with Parmesan cheese and Shoals Signature white balsamic vinaigrette
6.95



Compositions from the Sea

Local Blackened Mahi-Mahi

Served over a bed of roasted red pepper and shrimp risotto and broccolini crowned with a Valencia orange beurre blanc

31.50

New Zealand Mussels

Juicy green lip mussels stuffed with crabmeat oreganata accompanied with roasted red pepper and shrimp risotto cake with spring vegetable ragout

28.95

Sweet Potato Tortilla Crusted Local Grouper

Served with roasted garlic thyme sauce, summer truffle cauliflower puree and broccolini

32.50

Citrus Roasted Halibut En Papillote

Lean succulent halibut topped with crabmeat and citrus, baked in parchment and served with julienne mixed vegetables and jasmine rice

36.95

Mmmmmm Shrimp and Grits

Tender shrimp sautéed with “Nawlins” Andouille sausage, Vidalia onion, sweet bell pepper, exotic mushrooms and apple smoked bacon, tossed with a country ham velouté over stoned ground cheddar grits

28.95

Day Boat Fish of the Moment

Local day boat fish caught and prepared fresh daily with the season’s freshest locally grown vegetables. Ask your server what Chef has created for you this evening.

Market Price

Compositions from the Land

Oak Smoked Chicken

Ashley Farms organic breast of chicken delicately smoked and tossed with linguini, spinach, vine ripened tomato, green onion, fresh sage and shitake mushroom cream sauce

28.95

Oven Roasted Pork Tenderloin

Filled with cornbread and Andouille stuffing and served with herb duchess potatoes, asparagus and finished with blackberry demi-glace

27.95

Shoals Prime Filet Mignon

Grilled and served with baby Yukon potatoes and asparagus, finished with rosemary balsamic demi-glace

42

Charleston Chop

12-14 oz. American lamb panko and mint crusted, seared and accompanied with baby Yukon potatoes crowned with port wine demi-glace

39.95

All food is prepared fresh to order. Thank you for your patience. The Shoals Club supports local farmers and fisheries. A 20% gratuity will be added to parties of 8 or more.

*John Turner
Executive Chef*