



A LA CARTE

APPETIZERS

HOT

ESCARGOTS BOURGUIGNONNE	2.50	ESCARGOTS FORESTIERE	2.50
OYSTERS ROCKEFELLER	2.50	One-half dozen French snails cooked in Burgundy wine and placed on fresh mushrooms—tantalizing!	
CREPES BENGAL	2.25	OYSTERS CASINO	2.50
Delicate French crepes filled with crabmeat, enhanced with a hint of Curry		Fresh oysters with a blend of butter, green peppers, pimentos, and bacon	

COLD

SHORES SPECIAL SALAD	1.00	SHRIMP or CRABMEAT COCKTAIL SUPREME	1.50
With croutons, bacon, shredded eggs and green olives—try it with our special Sour Cream dressing		FRESH OYSTERS on a half-shell	2.50
		FRESH TROPICAL FRUIT SUPREME	.75

SOUPS

A steaming tureen of		ICED CURRY SUPREME	.75
FRENCH ONION SOUP GRATINEÉ	1.00	Vichyssoise with a touch of Curry	

SOUP DU JOUR 1.00

ENTREES

CHAR-BROILED NEW YORK CUT	6.50
TOP SIRLOIN	5.00
TERIYAKI STEAK , Ginger Shoyu sauce	4.50
PRIME RIBS of BEEF , Au Jus	5.00
STEAK N' LOBSTER	7.75
PETITE FILET , Tender filet wrapped with bacon	4.75

OUR CHEF SUGGESTS

CRUSTACEAN BROIL , A mouth watering beauty of piscatorial combination; baby lobster, crab legs and shrimp basted with Sherry butter	5.00
LOBSTER THERMIDOR , Tender morsels of lobster blended with a Sherry sauce,—exquisite!	6.50
TOURNEDOS du CHEF , A lavish alliance of tender filet and succulent chunks of lobster topped with sauce Bearnaise	6.25
VEAL SCALLOPINI OSCAR , Sauteed choice bits of Veal, sauce Bearnaise, crab legs, asparagus spears	6.00
LOBSTER MEDITERRANEAN , Succulent chunks of lobster, Artichoke Hearts, and mushrooms, blended with a white wine sauce, served in the shell	6.25
PEPPER STEAK FLAMBÉ , Choice New York steak encrusted with freshly ground peppercorns to preserve the natural juices; broiled as you like it then flamed at your table	7.50
SHRIMP NEPTUNE , Giant shrimp filled with crabmeat, topped with a savory white wine sauce,	5.00
TOP SIRLOIN FOR TWO , Broiled to perfection, flamed and carved at your table—served with a bouquetiere of garden vegetables; Bearnaise is the classic sauce!	14.00

The above served with

French Fries or Rice Pilaff • French Sour Dough Rolls and Home-Made Macadamia Nut Muffins

COMPLETE DINNERS 6.95

The chef takes special pride in presenting these selected dinners complete with Bananas Flambé prepared at your table, the crowning touch to your dining experience

Choice of One

Soup du Jour • Iced Curry Soup • Fresh Tropical Fruit Cup • Shores Special Salad

BREAST OF CHICKEN, FLAMED AT YOUR TABLE, Boneless breast of chicken, pineapple and ham stuffing served with a delicate orange sauce

FILET of MAHIMAHÍ, BROILED TO PERFECTION, to capture its delicate flavor; an Island favorite

FLAMING SHRIMP MADRAS, Jumbo shrimp sauteed and flamed at your table; blended with exotic herbs and spices with a hint of Curry.

PRIME RIBS of BEEF, Au Jus

POACHED MAHIMAHÍ, Delicately prepared, sauce Hollandaise—exquisite!

SHRIMP SCAMPI, Giant shrimp sauteed with garlic and various herbs

TASMANIAN SCALLOPS, with savory butter—a gourmet treat

LONDON BROIL, seared to enhance its natural flavor, Au Jus

SCALLOPS PACIFICA, Fresh mushrooms and shallots in a white-wine sauce

the above complimented with

French Fries or Rice Pilaff • French Sour Dough Rolls and Home-Made Macadamia Nut Muffins

and Your Choice of our Delightful Desserts

OUR FAMOUS BANANAS FLAMBÉ Prepared at your table—Bananas, brown sugar, lemon and orange, tropical liquers set aflame, then served over Vanilla ice cream

CHEESE CAKE Topped with blueberries or strawberries

COCONUT CREAM PIE

ICE CREAM or SHERBET

Beverages

DESSERTS

GRAND MARNIER SOUFFLÉ for two, the ultimate dessert; please allow a half hour for preparation of this elegant finale to your dinner **3.00**

OUR FAMOUS BANANAS FLAMBÉ Prepared at your table—Bananas, brown sugar, lemon and orange, tropical liquers set aflame, then served over Vanilla ice cream **1.50**

Petite BAKED ALASKA flamed with strawberries and brandy **1.50**

CHEESE CAKE Topped with blueberries or strawberries **1.00**

COCONUT CREAM PIE .60

ICE CREAM or SHERBET .50

LINGER OVER

Café Diablo, for 2 3.00

Prepared at your table, an intriguing combination of cognac, coffee and liquers set aflame—the grand finale.

EXECUTIVE CHEF
Santiago Yadao
SANTIAGO YADAO