

SILVER SHORES



Appetizers

MOZZARELLA STICKS \$6

Fried mozzarella served with marinara

Gf * STEAK BITES \$13

6 oz. tenderloin tips sautéed in a cajun butter

SCALLOPS AND SAUSAGE \$14

Seared scallops and grilled Italian sausage with chopped tomatoes, drizzled with basil pesto

BANG BANG SHRIMP \$10

Yuengling battered fried shrimp coated in a sweet and spicy sauce

FRENCH ONION SOUP \$3.50 \$5

Cup or bowl topped with melted provolone and croutons

Gf PEEL N EAT SHRIMP \$14

One pound, steamed in beer and Old Bay

SOUP DU JOUR \$3 \$5

Cup or bowl of our homemade soup of the day

LOADED NACHOS \$10

Topped with BBQ pulled pork, jalapenos, cheddar jack and salsa

Gf STEAMED MUSSELS OR LITTLENECK CLAMS \$12

Pound of steamed mussels or littleneck clams in a garlic white wine sauce

SEA HAG DIP \$9

Artichoke, chicken, blended cheeses and spinach, served with homemade chips

ZUCCHINI PLANKS \$9

Lightly breaded topped with parmesan cheese

Salads

Dressings: House - sweet & sour, ranch, balsamic vinaigrette, creamy blue cheese, thousand island, Caesar, honey mustard, French, Italian, poppy-seed, crumbled blue cheese (\$1)

* CHICKEN \$12 STEAK \$16 SHRIMP \$13 SALADS

Mixed greens, tomato, cucumber, red onions, egg wedges, fries and cheese

DINNER SALAD \$5

Side salad featuring mixed greens, tomato, onion, cucumber, croutons

Add any of the following to the salads below

* Grilled or Crispy Chicken \$5 * Shrimp \$7 * Steak \$10 *

EVERYTHING SALAD \$10

Mixed greens, tomatoes, egg, onion, roasted red pepper, mushrooms, artichoke hearts and croutons

CAESAR SALAD \$7

Romaine tossed in creamy Caesar dressing with croutons and Parmesan

Gf PECAN CRAISIN FETA SALAD \$10

Mixed greens, candied pecans, raisins and feta with balsamic dressing

Sandwiches and Burgers

*Served with fries, homemade chips or coleslaw***lettuce, tomato, onion upon request*

CHEESEBURGER \$12

Grilled Angus reserve. Choice of American, Swiss, provolone or pepper jack.

BBQ BACON CHEDDAR ANGUS BURGER \$14

Grilled Angus BBQ burger served with crispy bacon and cheddar

MUSHROOM SWISS ANGUS BURGER \$13

Grilled Angus burger with Swiss cheese and grilled mushrooms

PULLED PORK \$10

BBQ pork on Kaiser roll with dill pickle slices

MEATBALL SUB \$10

Meatballs, marinara and melted provolone

TUSCAN CHICKEN \$10

Char-grilled chicken and melted provolone cheese topped with roasted red peppers

GRILLED REUBEN \$12

Lean corned beef, sauerkraut, Swiss cheese and thousand island

THE WHALER \$12

Fresh cod battered and fried served with lettuce and lemon.

Entrées

Choose two of the following: Baked Potato Loaded Baked (Bacon, Cheese, Scallions) \$3 Rice French Fries Pasta Vegetable Mashed Potatoes
Steamed Broccoli Coleslaw Sautéed Mushrooms or Onions (add \$2) Side Salad (add \$2)

CHICKEN ASIAGO \$17

Sautéed chicken with garlic, sun dried tomatoes, chives, and asiago cheese

Gf * FILET MIGNON \$29 \$33

6 or 8 oz. center cut steak, grilled to order, topped with garlic butter

CHICKEN MARSALA \$17

Chicken breast cutlets finished in a Marsala wine sauce with fresh mushrooms

JERK CHICKEN \$17

Grilled chicken cutlets marinated in jerk seasoning drizzled with mango sauce

Gf NY STRIP STEAK \$29

12 oz. Angus Reserve strip, seasoned and grilled to order. Add sautéed mushrooms or onions for additional cost.

PEPPER STEAK \$18

Filet tips sautéed with pepper and onions, simmered in a tomato beef sauce, served over rice or mashed potatoes

BBQ BABY BACK RIBS \$18 \$26

Half or full rack glazed with our smoky BBQ sauce

Ask your server about vegetarian options!

Gf Gluten Conscious items potentially run risk of cross contamination.

*Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food borne illness.

Seafood

Choose two of the following: Baked Potato Loaded Baked (Bacon, Cheese, Scallions) \$3 Rice French Fries Pasta Vegetable Mashed Potatoes Steamed Broccoli Colelaw Sautéed Mushrooms or Onions (add \$2) Side Salad (add \$2)

Gf JUMBO SCALLOPS \$28

Jumbo sea scallops pan seared and seasoned

CHEDDAR BAKED COD \$19

Cod fillet topped with cheddar and cracker crumbs, broiled in lemon butter and white wine

FRIED SHRIMP \$15

Butterflied fried shrimp with cocktail sauce

Gf BROILED COD FILLET \$17

Cod fillet broiled in Old Bay in light mix of lemon butter and white wine

Gf BLACKENED MAHI-MAHI \$20

Fresh Mahi filet, blackened and splashed with fresh citrus juices

Gf SHRIMP SCAMPI \$18

Sautéed shrimp in a butter garlic and wine sauce

Pasta Dishes *Served with house salad or cole slaw*

LOBSTER RAVIOLI \$19

Ravioli stuffed with lobster meat in a blush sauce with scallions and Parmesan. Choice of salad or coleslaw.

CHICKEN PARMESAN \$17

Fried chicken topped with marinara and provolone cheese served over spaghetti served with salad or coleslaw.

CAJUN CHICKEN FETTUCCINE \$19

Grilled chicken, Italian sausage and onions simmered in a cajun parmesan cream sauce

CLAMS OR MUSSELS OVER FETTUCCINI \$20

Choice of littleneck clams or steamed mussels in a butter white wine or marinara.

SPAGHETTI AND MEATBALLS \$15

Served with marinara sauce

SHRIMP OR PULLED PORK MAC N CHEESE 19:18

Penne in a 3 cheese sauce topped with your choice of grilled or fried shrimp or pulled pork

Kids Menu (ages 10 and under) \$6

Includes choice of soft drink or milk and french fries or applesauce - chicken tenders, mac n cheese, buttered noodles, spaghetti marinara, fried shrimp (3)

Desserts

Homemade pies \$4 Volcano Cake \$6 Pretzel Ball \$6 Sundaes \$4 Apple Awesome \$5 Chocolate Utopia Cake \$6



From the Bar



Try our famous ZOMBIE!

*BOTTLE BEER

Blue Moon	Labatts
Budweiser	Labatts Light
Bud Light	Angry Orchard
Coors Light	Mich Ultra
Corona	Mikes Hard Lemonade
Corona Light	Miller High Life
Heineken	Miller Light
1C Light	N/A Beer
Iron City	Stella Artois
Yuengling	Seagrams Berry Cooler
Twisted Tea	Busch Light
Guinness	Leinenkugel Summer Shandy
Modelo	Red Bridge (gluten free)
Twisted Tea	Mich Ultra Pure Gold
White Claw	

Seasonal Microbrews- just ask!

*WINE BY THE GLASS

Chardonnay
Pinot Noir
Sauvignon Blanc
Cabernet Sauvignon
Merlot
Riesling
White Zinfandel
Pinot Grigio
Moscato

*DRAFT BEER

Miller Light
Yuengling
Voo Doo-Love Child
North Country-Fire House
Rotating Draft



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