



# THE VERANDAHS

AT SHOALS CLUB

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## AN ELEVATED OUTDOOR DINING EXPERIENCE

Welcome to The Verandahs, the Shoals Club's new al fresco dining venue offering a sophisticated menu a step above typical poolside fare. We invite you to enjoy unmatched views of Cape Fear, while savoring our creatively composed salads, sandwiches and entrees, all made with the freshest seasonal ingredients.

## STARTERS

**TEMPURA LOBSTER | \$16**  
lobster tail, with green chili sauce

**SEARED TUNA | \$14 GF**  
ahi tuna, sesame, jalapeno, green onion, sriracha aioli, togarashi cucumbers

**VIETNAMESE SPRING ROLLS | \$12**  
pork belly, carrot and cilantro filling with Nuoc Mam sauce

**TZATZIKI DIP | \$10 v**  
house made curry potato chips, cucumber yogurt dip, pickled onion, mint

## SALADS

**TACO SALAD | \$14 v**  
artisan lettuce, napa cabbage, black bean and corn relish, heirloom tomatoes, green tomato pico, jalapeno vinaigrette, tortilla

**KALE SALAD | \$16 GF**  
baby kale, quinoa, feta, pecans, avocado, bacon, raspberry white balsamic vinaigrette

**CHICKEN CHOPPED SALAD | \$18 GF**  
romaine, grilled chicken, tomatoes, cucumbers, red onion, pickled egg, blue cheese dressing

## ENTREES

**\*ADOBO STEAK | \$24**  
grilled hanger steak with adobo rub, green chili aioli and plantain mash

**SOFT SHELL CRAB | \$20**  
tempura fried, mango, cucumber relish, sweet potato fries

**SMOKED PORK BELLY | \$18**  
with hoppin' John hash and pickled snap peas

**SALMON | \$20 GF**  
pan seared salmon, quinoa and carrot slaw, zesty remoulade

**FLATBREAD | \$16 v**  
heirloom tomatoes, mozzarella, garden pesto, basil

**CHICKEN & WAFFLE | \$18**  
tequila tamarind glaze, green chili corn waffle, avocado and kale

## SANDWICHES

*(all served with Rosemary Fries & Roasted Garlic Aioli)*

**WASABI CRAB CAKE SANDWICH | \$18**  
NC blue crab, wasabi aioli, avocado, fennel radish slaw, challah bun

**VEGGIE WRAP | \$14 v**  
sweet potato falafel, pickled jalapeno, carrot slaw, cilantro sour cream, kale, spinach tortilla

**\*GRASS-FED BURGER | \$22**  
blue cheese, bacon, caramelized onion, lettuce, sweet pickles, challah bun

## JUNIOR MENU

*(12 and under only please)*

**FISH & CHIPS | \$14**  
beer battered cod and fries

**BEEF SLIDERS | \$14**  
3 beef patties on egg buns, white cheddar cheese, sweet pickles and house made chips

**VEGGIE PIES | \$12 v**  
curried potato and spinach patty with cucumber yogurt dip

**PETITE SALMON | \$16**  
grilled salmon, vegetable of the day and house made chips

**PETITE FILET | \$18**  
4-oz grilled filet, vegetable of the day and house made chips

**GRILLED CHICKEN | \$14**  
4-oz grilled chicken breast, vegetable of the day and house made chips

## DESSERTS

**BREAD PUDDING BITES | \$10**  
fried cinnamon dough and butterscotch sauce

**FLOURLESS CHOCOLATE TORTE | \$10 GF**  
fresh berries, whipped cream & mint

**COCONUT CAKE | \$10**  
vanilla cake, coconut custard, mango sauce, mint

## NON-ALCOHOLIC BEVERAGES

**FRESH BREWED ICED TEA**  
(unsweetened) (free refills)..... 3

**SOFT DRINK**  
Coca Cola, Sprite, Diet Coke (free refills)..... 3

**FIJI ARTESIAN WATER** ..... 3 (500ml) | 5 (1L)

**SAN PELLEGRINO SPARKLING MINERAL WATER**..... 3 (500ml) | 5 (1L)

**ISLAND RUSH COOLER**  
lemonade, coconut, blue curacao syrup, Red Bull..... 6

**TROPICAL LEMONADE**  
fresh lemonade, mango, guava, ginger..... 5

**TRADE WINDS TEA**  
fresh lemonade, iced tea, mango, guava, ginger ..... 5

**BEACH BOTTOM PUNCH**  
blue curacao syrup, orange, lemonade, Sprite, passion fruit ..... 5

## SPECIALTY COCKTAILS

**STARFISH MARGARITA**  
tequila, blood orange, peach, sour mix..... 11

**THEODOSIA'S SPARKLING SANGRIA**  
sparkling rose, blueberry, cranberry, Sprite.....15

**CAPTAIN CHARLIE'S SOUR**  
vodka, Cointreau, blueberry, sour mix..... 11

**MIDDLE ISLAND MULE**  
Grey Goose, fresh lime, ginger beer, orange, passion fruit, guava .....12

**SHOALS WATCH**  
passion fruit, pomegranate, ginger, gin, Cointreau, lime, pineapple, bitters.....12

**ROYAL JAMES**  
strawberry, pomegranate, champagne ..... 10

**EAST BEACH LUAU**  
mango, guava, ginger, coconut rum, lime juice, cranberry ..... 10

## WINE SELECTIONS

	Glass	Bottle
<b>PRIMARIUS PINOT GRIS</b> , Oregon.....	9	36
<b>13° CELSIUS SAUVIGNON BLANC</b> Marlborough, New Zealand .....	8	32
<b>OLD SOUL CHARDONNAY</b> , Lodi, California .....	9	36
<b>FOUR CELLARS BY LITTLE BIG TOWN CHARDONNAY</b> Washington .....	11	44
<b>SHOOTING STAR RIESLING</b> , Lake City, California.....	8	32
<b>BELLERUCHE BY M. CHAPOUTIER ROSÉ</b> Rhône Valley, France .....	9	36
<b>IMAGERY PINOT NOIR</b> , California.....	11	44
<b>RUTA 22 MALBEC</b> , Mendoza, Argentina .....	8	32
<b>BORNE OF FIRE CABERNET</b> , Columbia Valley, Washington....	12	48
<b>LOLEA WHITE SANGRIA</b> , Spain (187ml) .....	9	
<b>LOLEA RED SANGRIA</b> , Spain (187ml) .....	9	

## BEER SELECTIONS

**STANDARD SELECTION | 5**  
Bud Light | Coors Light | Michelob Ultra | Miller Lite

**PREMIUM SELECTIONS | 6**  
Stella Artois | Corona Light | Lieutenant Dank IPA  
Napoleon Complex APAvodka