

Shoals Club

WINTER DINNER

Starters

SEAFOOD TRIO *single 18/ table 49*

Half Shell Oysters, Chilled Shrimp,
King Crab Lettuce Wraps

BUTTERBEAN HUMMUS 11

Crudite, Smoked Paprika, Olive Oil

NASHVILLE HOT SHRIMP 14

Celery Leaf Aioli

Soups & Salads

SWEET POTATO BISQUE 9

Bacon, Pecans, Maple Chantilly

ENDIVE SALAD 14

Shaved Fennel-Carrot-Beet Root,
Maytag Bleu, Praline Pecans,
Blood Orange Vinaigrette

Mains

BRAISED SHORT RIB 38

Poblano Relish, Masa Grits,
Queso Fresca

GRILLED RED SNAPPER 38

Sweet Mango Curry Sauce,
"Katchumber", Basmati Rice Fritters

CATALAN FISHERMAN'S STEW 34

Red Snapper, Mussels, Shrimp, Chorizo,
Fennel, Tomato, Potato, Saffron

"BEST END OF" LAMB RACK 44

Spice Crusted, Baby Root Vegetables,
Freekah, Herb Sauce, Buttermilk Yogurt

BLOOD ORANGE DUCK BREAST 36

Blood Orange Glaze, Ginger Kale,
Turnip Fig Gratin

WILD RICE STIR FRY (V) 24

Mushrooms, Butternut Squash, Kimchee,
Endive Cashews

Desserts

CARDAMOM CREME BRULEE 8

PINEAPPLE MANGO SHORTCAKE 10

Coconut Ice Cream

CRANBERRY APPLE PIE 9

Vanilla Bean Whipped Cream

**Before placing your order or consuming any food, please alert your server about any allergy you or your party may have. As required by the State of North Carolina, we provide this information: *These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.