

PARKSHORE *Grill*

300 Beach Drive NE, St. Petersburg

Florida 33701, 727-896-9463

parkshoregrill.com

LUNCH

Starters

Traditional Jumbo Shrimp Cocktail

Citrus cocktail sauce and Creole mustard sauce...12

Butter Poached Garlic Shrimp

Fresh parsley, red chili, lemon...11

Sonoma Goat Cheese Spinach Dip

Olive crustini...10

Chef's Selection of Oysters on the Half Shell

Select oysters over shaved ice, mignonette and horseradish...Market price

Spiced Seared Tuna Sashimi

Cucumber salad, sweet soy ...12

Seafood Bowl

King crab, shrimp, oysters and mussels served over shaved ice with citrus cocktail, Creole mustard sauce and mignonette...19

Niman Beef Carpaccio

Peppercorn seared, shallots, truffle oil, sea salt, capers, shaved parmesan...11

Jumbo Lump Blue Crab Cake

Pan Fried, lemon vinaigrette, spicy tomato Jam...12

Stuffed Meatballs

Maytag bleu cheese center, cabernet sauce...8

Prince Edward Island Mussels

Wine, herbs, lemon, garlic, butter...11

Chicken Chili Lettuce Wraps
Peanut sauce...10

Portabella - Roasted Red Pepper Stack
Boursin cheese, aged balsamic, fresh watercress...9

Tyson's Trio Three Course Combo on One Plate

Three courses on one plate.

Salads

Sunflower Seed Crusted Chicken Salad
Spring greens, dried cranberries, sprouts, carrots, honey Dijon vinaigrette...13

Crab Avocado Salad
Lump blue crabmeat, avocado, tomato, cucumber, citrus vinaigrette, mango sauce...14

Sesame Crusted Tuna Steak
Fresh spinach, carrot, vidalia onion, tomato, cucumber, ginger dressing...14

Tomato and Buffalo Mozzarella Salad
Fresh basil, extra virgin olive oil, aged balsamic...10

Parkshore Salad
Spring greens, pecans, bleu cheese, dried cranberries, creamy vinaigrette...8

Classic Caesar Salad
Artisan croutons, shaved parmesan...8

Baby Spinach Salad
Roasted beets, red onion, goat cheese, warm bacon dressing...9

The Wedge Salad
Iceberg lettuce, tomatoes, red onion, smoked bacon, buttermilk blue cheese ...7
Add chicken 5, Add steak 6, Add shrimp 5, Add tuna 6, Add salmon 6,
Grilled or blackened

Sandwiches

Served with your choice of hand cut fries or marinated vegetable salad.

Wraps

Shrimp Avocado Bacon
Lettuce, tomato, and horseradish mayonnaise...12

Chicken Curry Salad
Dried cranberries, watercress, curry aioli...11

Vegetable Wrap

Baby spinach, tomato, onion, goat cheese, toasted sunflower seeds, house vinaigrette...10

Burgers

Build-a-Burger Applewood smoked bacon, sautéed onions, sautéed mushrooms, cheddar cheese, blue cheese, add \$110

3-Cheese Burger

Maytag blue, sharp cheddar and fresh mozzarella...11

Parkshore Burger

Maytag blue, applewood smoked bacon and caramelized onions...12

Paninis

Roasted Chicken,
boursin cheese, baby spinach, vine-ripe tomato...11

Grilled Portabella

Goat cheese and roasted red peppers...10

Sliced Steak

Caramelized onions, sautéed mushrooms , fresh mozzarella , horseradish sauce...12

PICNIC - Salad – Entrée – Dessert - \$16

Grilled Salmon Fillet Lemon caper butter sauce and angel hair pasta

Grilled Sliced House Sirloin House made steak sauce and hand cut fries

Lump Blue Crab Cake Spicy sweet tomato jam and buttermilk mashed potatoes

Pecan Crusted Tilapia Sautéed spinach, hollandaise

Sautéed Jumbo Shrimp Herbs, lemon, garlic, and butter tossed with angel hair pasta

Grilled Tenderloin Brochette Peppercorn sauce and buttermilk mashed potatoes

Grilled Chicken Breast Spinach, dried tomatoes, pancetta, white beans

Grilled Marinated Portabella Mushroom Aged balsamic, fresh mozzarella and buttermilk mashed potatoes

All above entrees are accompanied by your choice of our Parkshore Salad or Classic Caesar Salad,
fresh baked Ciabatta Bread and our chef's choice of dessert.

DINNER

Starters

Traditional Jumbo Shrimp Cocktail

Citrus cocktail sauce and Creole mustard sauce...12

Butter Poached Garlic Shrimp

Fresh parsley, red chili, lemon...11

Parkshore Oysters

Roasted, smoked bacon, garlic, thyme and parmesan cheese...12

Chef's Selection of Oysters on the Half Shell

Select oysters over shaved ice, mignonette and horseradish...market price

Spiced Seared Tuna Sashimi

Cucumber salad, sweet soy...11

Seafood Bowl

King crab, shrimp, oysters and mussels served over shaved ice with citrus cocktail, creole mustard sauce and mignonette...19

Beef Carpaccio

Peppercorn seared, shallots, truffle oil, sea salt, capers, shaved parmesan...12

Jumbo Lump Blue Crab Cake

Pan fried, lemon vinaigrette, spicy tomato Jam...10

Stuffed Meatballs

Maytag blue cheese center, cabernet sauce...8

Prince Edward Island Mussels

Wine, herbs, lemon, garlic, butter...10

Sonoma Goat Cheese Spinach Dip

Olive crustini...10

Chicken Chili Lettuce Wraps

Peanut Sauce...10

Portabella - Roasted Red Pepper Stack

Boursin cheese, aged balsamic, fresh watercress...9

Salads

Parkshore Salad

Spring greens, pecans, blue cheese, dried cranberries, creamy vinaigrette...sm 4.....lg 8

Classic Caesar Salad

Artisan croutons, shaved parmesan...sm 4...lg 8

Baby Spinach Salad

Roasted beets, red onion, goat cheese, warm bacon dressing...sm 6....lg 9

The Wedge Salad

Iceberg lettuce, tomatoes, red onion, smoked bacon, buttermilk blue cheese...sm 5....lg 8

Crab Avocado Salad

Spring greens, lump blue crabmeat, avocado, tomato, cucumber, citrus vinaigrette, mango sauce...14

Tomato and Buffalo Mozzarella Salad

Fresh basil, extra virgin olive oil, aged balsamic...10

PARK

Filet Mignon 8 oz...24 12 oz...34

Finished with cabernet demi glace

Niman Ranch Sirloin 10 oz....18

House made steak sauce

Niman Ranch New York Strip Steak 14oz

Balsamic caramelized onions...32

Niman Ranch Pork Chop 14oz.

Creole mustard and apricot chutney...22

Rib Eye 16oz

Mounted with roasted shallot tarragon butter...27

Mixed Grill

Filet Mignon, Berkshire Pork Belly and Lamb Chop...35

Veal Chop 14oz

Olive crusted, spicy garlic tomato sauce, grilled fennel ..34

Beef Wellington

Filet mignon, portabella, liver pate, pastry wrapped, demi glace...26

Niman Ranch Rack of Lamb
Fresh mint jelly, grain mustard, demi glace...36

The Parkshore
Filet Mignon & Lobster Tail
Cabernet demi glace, lemon caper butter, buttermilk mashed potatoes, asparagus, hollandaise....38

Shore

Fresh Catch
Our presentation of the freshest fish available...Market

Twin Lobster Tails
Lemon caper butter, fresh herb salad....Market

Grilled Cobia
Chunky guacamole, red chili sauce, crispy pork lardons...24

Pan Seared Sea Scallops
Sautéed baby spinach with smoked bacon and a touch of cream, crispy potato...24

Pan Roasted Organic Salmon
Finished with a shallot tarragon butter and fresh asparagus...22

Chili - Blackened Yellow-Fin Tuna
Sweet corn salsa, creole mustard sauce...26

Jumbo Shrimp
Chorizo, lemon, thyme, butter, puff pastry...22

Grilled Alaskan King Crab
Drawn butter, lemon...34

Pecan Crusted Tilapia
Vanilla bean butter sauce 19

(Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions)

Tyson's Feature

Our chef's culinary tour from start to finish. Our servers will inform you daily.

Composed

Thyme Roasted Heritage Hen

Spinach, sun dried tomatoes, pancetta, white beans, natural jus...20

Herb Grilled Portabella Mushroom

Aged balsamic, Parkshore's Scalloped Potatoes...15

Hanger Steak and Fries

Green peppercorn sauce...16

Barbecue Spiced Shrimp

Mango sauce, buttermilk mashed potatoes...18

Pan Fried Grouper Cake

Lemon caper sauce, buttermilk mashed potatoes...18

Grilled Sliced Petite Filet Mignon

Sautéed onions and mushrooms, buttermilk mashed potatoes...22

Seafood Risotto

Lobster, mussels, shrimp, Cobia, saffron risotto...24

Lobster Pasta

Fresh tomato, tarragon, vodka, cream, angel hair pasta...24

Sides

Buttermilk Mashed New Potatoes 5

Sharp Cheddar Mac and Cheese 6

Parkshore Scalloped Potatoes, Maytag blue cheese & caramelized onions 7

Parmesan Dusted Hand Cut Fries 5

Crispy Ale Battered Vidalia Onion Rings 6

Sautéed Fresh Spinach with garlic and bronzed butter 6

Fresh Asparagus Hollandaise 7

Seasonal Organic Vegetables...6

Sautéed Mushrooms 6

Baked Idaho Potato 5, Caramelized shallots, smoked bacon, sour cream, sharp cheddar cheese +2

Maytag Blue Cheese...4

Bearnaise...3

WEEKEND BRUNCH

Served from 11am to 3pm on Saturday & 10am to 3pm on Sunday

Eggs Benedict

Chef's presentation of the day, potato hash...11

Banana - Stuffed French Toast,

Maple butter, candied spiced pecans, Applewood smoked bacon ...10

Cheese Blintzes

Fresh berry compote...9

Shrimp & Grits

Grilled andouille sausage....12

Smoked Salmon Plate

Red onion-mango jam, boursin cheese, crostini ...11

Omelette build your own.

Choose 3: Bacon, cheddar cheese, goat cheese, mushrooms, peppers, onions, tomato ..10

Sides

Andouille sausage...4

Applewood smoked bacon...3

Cheese grits...3

Potato hash ...3

Bloody Mary, Mimosa, or Screwdriver...5