

Wines by the Glass



Bubbles	
Zonin, Prosecco, Italy	7
Roederer, Estate Brut, Anderson Valley	13
White Wines	
King Estate, Pinot Gris, Oregon	11
Conundrum, White Blend, California	9
Bonpas, Luberon Blanc, Rhone Valley, France	7
Sartori, Pinot Grigio, Friuli-Venezia Giulia, Italy	8
Alois Lageder, Pinot Grigio, Trentino-Alto Adige, Italy	10
Brancott, Sauvignon Blanc, Marlborough, New Zealand	10
Stags Leap Wine Cellar, Aveta, Sauvignon Blanc, Napa Valley	14
Benziger, Chardonnay, Sonoma County	8
Mommessin, Les Grandes Mises, Beaujolais Blanc, Burgundy, France	9
Franciscan, Chardonnay, Napa Valley	11
Ferrari-Carano, Chardonnay, Sonoma County	12
Hartford Court, Chardonnay, Russian River Valley	13
Fess Parker, Riesling, Santa Barbara, California	13
Dr Heyden, Riesling Oppenheimer Kabinett, Rheinhessen, Germany	10
Castello del Poggio, Moscato d'Asti, DOCG, Piedmont, Italy	9
JCB, Rosé N°5, Côtes de Provence, France	11
Red Wines	
10 Span Vineyards, Pinot Noir, California	8
Virginia Dare, Pinot Noir, Russian River Valley	10
Erath, Pinot Noir, Oregon	11
La Crema, Pinot Noir, Sonoma Coast	14
Morgan "12 Clones", Pinot Noir, Sta Lucia, Highlands	16
Ramsay, Merlot, North Coast, California	9
Northstar, Merlot, Columbia Valley, Washington	14
Frogs Leap, Merlot, Napa Valley	18
Columbia Crest, Grand Estate Cabernet, Columbia Valley, Washington	8
Raymond, Cabernet Sauvignon, Sommelier Selection, California	11
St. Francis, Cabernet Sauvignon, Sonoma	13
Charles Krug, Cabernet Sauvignon, Napa Valley	16
Sequoia Grove, Cabernet Sauvignon, Napa Valley	18
19 Crimes, "The Warden", Red Blend, South Eastern Australia	12
Stags Leap Wine Cellars, "Hands of Time", Red Blend, Napa Valley	16
Campo Viejo, Rioja Reserva, Spain	8
Trivento Golden Reserve, Malbec, Mendoza, Argentina	11
Edmeades, Zinfandel, Mendocino, California	9
Masi Campofiorin, Ripasso, Veneto, Italy	9
Domaine Brotte, GSM, Cotes du Rhone, France	10

Cocktails

The Parkshore	11	The Local	13
ZYR Vodka, Blue Cheese Stuffed Olives		Kozuba Vodka, Kozuba Cranberry Cordial, Bubbles	
Cucumber Gin Gimlet	12	Blue Umbrella	14
Hendricks Gin, Lillet, Cucumber Simple, Lime, Black Pepper		Fresh Blueberries, Basil, Veev Acai, Stoli Blueberry, Lime	
Barrel Aged Manhattan	16	St Germain Cocktail	9/34
Palm Ridge Reserve Florida Whiskey, Cocchi Vermouth, Luxardo Cherry		Prosecco, St Germain Elderflower, Soda, Orange Slice	
Handcrafted Old Fashioned	14	Metropolitan	12
Buffalo Trace Bourbon, Orange Bitters, Luxardo Maraschino		Pama Pomegranate, Absolut Citron, Cranberry Juice	
Pineapple Jalapeño Margarita	12	Dali Muse	12
Volcan Tequila, Fresh Pineapple, Sliced Jalapeño		Yazi Ginger Vodka, St. Germain, Lemon	

Coffees & Teas

- Kahwa Coffee**
- Espresso
- Double Espresso
- Cappuccino
- Cafe Latte
- Republic of Teas**
- Blackberry Sage
- Passion Fruit
- Pomegranate
- Ginger Peach (decaf)

Beer List

- Domestic/Craft**
- Bud Light
- Miller Lite
- Michelob Ultra
- Yuengling
- 3 Daughters
- Sierra Nevada Pale Ale
- New Belgium Fat Tire Amber Ale
- Florida Beer Swamp Ape
- Key West Southernmost Wheat
- Seasonal Local Brew
- Bell's Amber Ale
- Cigar City Jai Alai IPA
- Import**
- Corona
- Stella Artois
- Pilsner Urquell
- Amstel Light
- Guinness
- Strongbow Cider

Happy Hour

3pm-6pm • Monday-Friday
\$2 off ALL Mixed Drinks/Wine • \$1 off Beer

Daily 11am-6pm — Lunch Menu — Daily 11am-6pm

Burgers — Wraps — Sandwiches

<i>Choice of Parmesan Dusted Hand Cut Fries or Chilled Marinated Vegetable Salad</i>		
Build-A-Burger Applewood Smoked Bacon, Sautéed Onions, Sautéed Mushrooms, Cheddar Cheese, Blue Cheese. Add \$1 each ...14	Vegetable Wrap Spinach, Tomato, Avocado, Onion, Goat Cheese, Smoked Hummus, Toasted Sunflower Seeds, House Vinaigrette ...13	BLT Panini Arugula, Bacon, Tomato, Roasted Garlic Aioli, Sourdough ...14
Mozzarella Burger Fresh Burrata, Sautéed Mushrooms, Sundried Tomato, Balsamic Caramelized Onions ...15	Chicken Curry Salad Dried Cranberries, Watercress, Curry Aioli ...14	Roasted Chicken Panini Boursin Spread, Baby Spinach, Vine Ripe Tomato, Sourdough ...15
Parkshore Burger Aged Blue Cheese, Applewood Smoked Bacon, Sautéed Onions ...16	Shrimp Avocado Bacon Lettuce, Tomato, Horseradish, Mayonnaise ...15	Shaved Prime Tritip Steak Sautéed Onions, Horseradish, Gruyere Fondue, Au Jus, Brioche ...16

Tyson's Trio

Three Courses on One Plate
Our Server will Inform You Daily.

Salads

Baby Spinach Salad Roasted Beets, Red Onion, Goat Cheese, Warm Bacon Dressing... 12	Classic Caesar Salad Artisan Crostini, Shaved Parmesan...9
Heirloom Tomato & Mozzarella Salad Burrata, Basil Oil, Balsamic... 13	Sunflower Seed Crusted Chicken Salad Spring Greens, Dried Cranberries, Sprouts, Carrots, Honey Dijon Vinaigrette...16
Parkshore Salad Spring Greens, Blue Cheese, Candied Pecans, Dried Cranberries, Creamy Vinaigrette...9	Sesame Crusted Tuna Steak Spinach, Carrot, Red Onion, Tomato, Cucumber, Ginger Dressing, Daikon Sprouts...17

Add Chicken ...6 • Add Steak ...7 • Add Shrimp ...7 • Add Tuna ...8 • Add Salmon ...7
Grilled or Blackened

Parkshore Picnic

Your Choice of Small Caesar or Parkshore Salad, Entree & Mini Dessert ...18

Grilled Salmon Fillet Lemon Caper Butter, Angel Hair Pasta	Grilled Chicken Breast Spinach, Dried Tomatoes, Pancetta, White Beans, Creole Mustard Sauce
Grilled Sliced Prime Sirloin House Made Steak Sauce, Hand Cut Fries	Grilled Marinated Portabella Mushroom Aged Balsamic, Asparagus, Buttermilk Mashed Potatoes
Lump Blue Crab Cake Spicy Sweet Tomato Jam, Buttermilk Mashed Potatoes	Blackened Open Blue Cobia Sautéed Spinach, Hollandaise
Sautéed Jumbo Gulf Shrimp Herbs, Lemon, Garlic, Butter, Angel Hair Pasta	Pan Roasted Natural Pork Chop Leek Butter, Sweet Potato Mash
Grilled Tenderloin Brochettes Peppercorn Sauce, Buttermilk Mashed Potatoes	

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Wine Spectator Award of Excellence

“Best Contemporary Cuisine”
Best of Tampa Bay

Golden Spoon Award
Florida Trend



Indoor - Outdoor Dining
Lunch & Dinner Daily

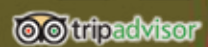


ParkshoreGrill.com

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Follow us on:



Starters

Blue Cheese Stuffed Meatballs
Cabernet Sauce ...10

Sonoma Goat Cheese Spinach Dip
Roasted Red Peppers, Olive Crostini ...11

Proper Ranch Beef Carpaccio
Peppercorn Seared, Shallots, Truffle Oil, Sea Salt, Capers, Shaved Parmesan ...14

Crispy Day Boat Calamari
Roasted Garlic Aioli, Citrus Tomato Salad, Micro Cilantro, Red Chili Sauce ...13

Chicken Chili Lettuce Wraps
Peanut Sauce, Crispy Wontons...12

Jumbo Gulf Shrimp Cocktail
Citrus Cocktail, Creole Mustard Sauce...14

Prince Edward Island Mussels
White Wine, Lemon, Herb, Tomato, Asiago Crostini, ...13

Lobster Toast
Maine Lobster Salad, Celery, Capers, Buttered Sourdough Toast...15

Jumbo Lump Blue Crab Cake
Pan Fried, Lemon Vinaigrette, Spicy Tomato Jam ...14

Smoked White Bean Hummus
Crispy Flatbread, Crudité, Toasted Hazelnuts ...10

Parkshore Oysters
Roasted, Applewood Smoked Bacon, Thyme, Parmesan Butter ...12

Chef's Selection of Oysters on the Half Shell
Select Oysters over shaved ice, Champagne Mignonette, Horseradish ...2.5 ea

Spice Seared Tuna
Ginger Vegetables, Sweet Soy ...15

Iced Seafood Bowl
King Crab, Shrimp, Oysters & Mussels with Citrus Cocktail,
Creole Mustard Sauce, Champagne Mignonette
1-2 people ...24 3-4 people ...48 5-6 people ...72

Salads

Parkshore Salad
Spring Greens, Candied Pecans,
Blue Cheese, Dried Cranberries,
Creamy Vinaigrette ...sm 5 ...lg 9

Classic Caesar Salad
Artisan Crostini,
Shaved Parmesan ...sm 5 ...lg 9

Baby Spinach Salad
Roasted Beets, Red Onion,
Goat Cheese, Warm
Bacon Dressing ...sm 6 ...lg 12

Wedge Salad
Iceberg Lettuce, Tomatoes, Red Onion,
Applewood Smoked Bacon,
Buttermilk Blue Cheese ...sm 6 ...lg 10

Crab & Avocado Salad
Lump Blue Crabmeat, Cucumber,
Citrus Vinaigrette, Tomato,
Spring Greens, Avocado,
Mango Chutney ...16

Heirloom Tomato & Mozzarella Salad
Burrata, Basil Oil, Balsamic ...13

Fresh Catch

Our Presentation of the Freshest Fish Available

Market Price

Park

Filet Mignon
Cabernet Demi Glace
8 oz ...26 • 12 oz ...36
Stags Leap Hands of Time

Prime Rib Eye 16 oz
Roasted Shallot Tarragon Butter ...38
Sequoia Grove Cabernet Sauvignon

**Prime Proper Ranch
New York Strip Steak 14 oz**
Balsamic Caramelized Onions ...38
Northstar Merlot

Prime Proper Ranch Sirloin 10 oz
House Made Steak Sauce ...26
Trivento Malbec

Roasted Domestic Rack of Lamb
Mustard Sauce, Fresh Mint Jelly, Demi Glace ...42
Frogs Leap Merlot

Shore

Roasted Organic Salmon Fillet
Shallot Tarragon Butter, Fresh Asparagus,
Hollandaise ...28
Morgan "12 Clones" Pinot Noir

Chili Blackened Yellowfin Tuna
Sweet Corn Salsa, Creole Mustard Sauce ...30
Conundrum White

Grilled Alaskan King Crab
Drawn Butter, Lemon ...Market Price
Stags Leap Aveta Sauvignon Blanc

Twin Lobster Tails
Lemon Caper Butter, Watercress ...44
Roederer Estate Brut

Seafood Mixed Grill
Sea Scallops, Gulf Pink Shrimp,
Open Blue Cobia, Sauce Trio ...28
Mommessin Burgundy

The Parkshore

Filet Mignon & Lobster

Cabernet Demi Glace, Lemon Caper Butter,
Buttermilk Mashed Potatoes, Asparagus, Hollandaise ...46
Charles Krug Cabernet Sauvignon

Sides

Baked Idaho Potato ...5
Caramelized Onions, Smoked Bacon,
Sour Cream, Sharp Cheddar Cheese ...+2

**Buttermilk Mashed
New Potatoes ...5**

**Parkshore Scalloped
Potatoes ...8**
Blue Cheese, Caramelized Onions

**Sharp Cheddar
Mac & Cheese ...7**
Parmesan Panko Crust

Hand Cut Fries ...5
Parmesan dusted

Sweet Potato Puree ...6

Cilantro Jasmine Rice ...7

**Bacon Roasted
Brussel Sprouts ...7**

**Ale Battered Vidalia
Onion Rings ...8**
Roasted Red Pepper Sauce

Potato Hashbrowns ...7

Jumbo Asparagus ...7
Hollandaise

Sautéed Mushrooms ...6
Sherry Bronzed Butter

Sautéed Baby Spinach ...7
Garlic, Butter, Chardonnay

Seasonal Vegetables ...7
Local / Organic

**Balsamic Caramelized
Onions ...3**

Bearnaise Sauce ...3

Aged Blue Cheese ...5

Composed

Roasted Natural Airline Chicken Breast
Spinach, Dried Tomatoes, Pancetta, White Beans, Natural Jus ...25
Virginia Dare Pinot Noir

Roasted Cauliflower Wedge
Goat Cheese Polenta, Chimichurri, Smokey Braised Chickpeas ...22
Bonpas Luberon Blanc

Pan Fried Grouper Cake
Lemon Caper SAuce, Buttermilk Mashed Potatoes ...25
Benziger Chardonnay

**House Made Bacon Wrapped
Prime Meatloaf**
Madeira Green Peppercorn Sauce, Buttermilk Mashed Potatoes ...24
Edmeudes Zinfandel

Grilled Sliced Petite Filet Mignon
Sautéed Onions & Mushrooms, Buttermilk Mashed Potatoes ...26
St. Francis Cabernet Sauvignon

Seafood Risotto
Lobster, Mussels, Shrimp, Cobia, Saffron Risotto ...27
Campo Viejo Rioja Reserva

Lobster Pasta
Fresh Tomato, Tarragon, Vodka, Cream, Angel Hair Pasta ...28
Ferrari Carano Chardonnay

Jumbo Ale Battered Gulf Shrimp
Andouille Ragout, Avocado Rice ...25
Sartori Pinot Grigio

Grilled Open Blue Cobia
Avocado Puree, Red Chili Sauce, Crispy Pork Lardons...27
JCB No 5 Rose

Pan Seared Sea Scallops
Sautéed Baby Spinach, Applewood Smoked Bacon,
Cream, Crispy Potato ...26
Hartford Court Chardonnay

Grilled Creekstone Pork Chop
Grain Mustard Maple Jus, Sweet Potato Puree, Bacon Roasted Brussels ...28
La Crema Pinot Noir

Mixed Grill Trio
Lamb Chop, Filet Mignon, Pork Belly, Sauce Trio, Sweet Potato Puree ...36
Ramsay Merlot

Beef Wellington
Filet Mignon, Portabella, Liver Pate, Pastry Wrapped,
Sautéed Asparagus, Demi Glace ...32
Raymond Cabernet Sauvignon

Grilled Veal Chop
Roasted Tomatoes, Leek Butter, Goat Cheese Polenta,
Charred Lemon, Petite Basil ...38
Masi Campofiorin Ripasso

Tyson's Feature

Our Chef's Culinary Tour

From Start to Finish

Our Server will inform you daily

Private Dining Rooms & Catering Available

Please speak with a Manager for more information.