



Lake George
**SHORELINE
RESTAURANT**

LakeGeorgeShoreline.com | 518-668-4644 | 2 Kurosaka Lane, Lake George, NY 12845

Appetizers

Fried Calamari

Lightly breaded and seasoned. Served with marinara sauce. 13

Captain's Crab Cake

A handmade crab cake cooked to perfection, with lumps of crab meat topped with our house sauce. 14

Shoreline Chicken Wings

Ten crispy jumbo wings tossed in our spicy buffalo sauce. Served with celery & bleu cheese dressing. 13

Pot Stickers

Five Chinese pork dumplings deep fried and served with a Szechwan dipping sauce. 10 ●

Mozzarella Sticks

Five deep fried mozzarella sticks served with marinara sauce. 10 ■

Coconut Shrimp

Half a dozen shrimp, hand breaded with coconut and served with a delicious orange marmalade dipping sauce. 10

Steamed Clams

One dozen littleneck clams, steamed and served with white wine garlic butter clam broth, tomatoes and scallions. 13 ▲

Eggplant Roulade

A thinly sliced, breaded cutlet stuffed with creamy ricotta cheese, Pecorino Romano, and parsley. Baked with mozzarella cheese and marinara sauce. 10 ■

Caprese Salad

Fresh tomato topped with mozzarella, basil and drizzled with balsamic glaze. 11 ▲■

Steamed Mussels

A heaping one pound serving of freshly steamed mussels served with a scallion, tomato, white wine garlic butter. 13 ▲

Shrimp Cocktail

Four jumbo shrimp served with our homemade cocktail sauce. 12 ●▲

Chowders & Bisques

Lobster Bisque

Puree of lobster meat simmered with small pieces of lobster meat, sherry, butter, spices and cream. 10

Corn and Crab Chowder

Sweet, whole kernel corn and succulent crab meat in a creamy broth with a zesty blend of herbs and spices. 9

New England Clam Chowder

Thick and creamy chowder, loaded with chopped tender clams, hearty pieces of potato and a delicious combination of fresh herbs. 9

Broccoli Cheddar Soup

Creamy melted cheddar cheese with fresh chunks of broccoli. 8 ■

Dairy Free ● | Gluten Free ▲ | Vegetarian ■

We respectfully request no separate checks. For your convenience an 18% gratuity will be added to parties of 6 or more.

Salads

Farm to Table

We bring our produce in weekly from local farms making our greens as fresh as possible.

Iceberg Wedge Salad

A wedge of crisp iceberg topped with crumbled bacon, fresh tomato and chunky bleu cheese dressing. 13 ▲

Spinach & Strawberry Salad

Fresh baby spinach topped with fresh cut strawberries, goat cheese, cranberries, sliced almonds, grape tomatoes, crisp cucumbers, and red onions. Drizzled with a lite berry vinaigrette. 15.
Add grilled chicken 5. ▲ ■

Grilled Chicken & Shrimp Caesar

Grilled chicken and shrimp tossed with romaine lettuce, homemade croutons, Caesar dressing and topped with Asiago cheese. 19

Shoreline House Salad

Mixed field greens tossed with tomatoes, onions, grated carrots, cucumbers, and homemade croutons. Topped with your choice of dressing: Balsamic Vinaigrette, Bleu Cheese, Caesar, Honey Mustard, Italian, Ranch or Thousand Island. 9 ■

Lobster Salad

A mixture of fresh lobster meat, chopped celery, mayonnaise and fresh herbs. Served on a bed of mixed field greens with tomatoes, cucumbers and onions. 21 ▲

Grilled Salmon Citrus Salad

Grilled King Salmon served over mixed field greens with crumbled feta cheese, sliced almonds, tomatoes and onions. Drizzled with our orange ginger dressing. 20 ▲

Pan-Fried Goat Cheese Salad

Breaded pan-fried goat cheese, sliced apple, toasted nuts, cranberries, grated carrots and onions served over mixed field greens. 17 ■

Burgers

Shoreline's Famous Burger

A juicy, charbroiled, half pound Angus burger topped with lettuce, tomato and onion on a fresh Kaiser roll. 16 ●

Barbeque, Bacon & Cheddar Burger

A juicy, charbroiled, half pound Angus burger topped with cheddar cheese, smoked bacon, onions, lettuce, tomato and barbeque sauce on a fresh Kaiser roll. 17

Famous "Fuzzy" Burger

A juicy, charbroiled, half pound Angus burger topped with shredded pulled pork, our BBQ sauce, cheddar cheese, onion, lettuce and tomato all on a fresh Kaiser roll. 18

Farmhouse Burger

A juicy, charbroiled, half pound Angus burger topped with fried egg, bacon, lettuce, tomato, onion and aioli on a fresh Kaiser roll. 17

All of our beef burgers are 100% Angus Beef served with our delicious crispy French fries.

Substitute French Fries: Side Salad 3, Fruit 3

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All burgers are cooked to medium-well unless otherwise specified.

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Entrees

Haddock

Broiled New England Style Haddock with a seasoned bread crumb topping. Served with wild rice and seasonal vegetables. 21 ●

Mahi Mahi

Mahi Mahi lightly seasoned and grilled to perfection topped with a mango peppadew chutney. Served with wild rice and seasonal vegetables. 27

Baked Stuffed Sole

Baked sole fillet, rolled and stuffed with scallops and crab meat stuffing, then topped with a sherry lobster sauce. Served with wild rice and seasonal vegetables. 22 | Small 18

Eggplant Roulade

A thinly sliced, breaded cutlet stuffed with creamy ricotta cheese, Pecorino Romano, and parsley. Baked with mozzarella cheese and marinara sauce. Served with seasonal vegetables. 24 | Small 19 ■

Caprese Chicken

Marinated chicken breast grilled to perfection and topped with tomato, basil, mozzarella and a balsamic glaze. Served with wild rice and seasonal vegetables. 18▲

Chicken Florentine

A tender, moist chicken breast, stuffed with spinach and Swiss cheese, topped with a cream sauce. Served with wild rice and seasonal vegetables. 20

Strip Steak

A 12 oz. strip steak grilled to perfection. Served with seasonal vegetables and mashed potatoes with butter and sour cream. 27▲

Shoreline Prime Rib

(available until we run out)

A 14 oz. prime rib, slow-roasted daily with fresh herbs and spices. Served with au jus, seasonal vegetables and mashed potatoes. 26●

St. Louis Ribs

A slow-roasted rack of pork ribs with our bourbon barbeque sauce. Served with coleslaw, seasonal vegetables, mashed potatoes and cornbread. 25 | Half Rack 20

Jambalaya

A hearty and spirited Creole classic with a medley of long-grain rice, tender chunks of chicken, shrimp, smoked sausage, ham, onion and green bell peppers simmered in a tomato chicken stock and seasoned with chili peppers, garlic and thyme.

20 | Small 17

Chicken Cordon Bleu

Breaded chicken breast stuffed with ham and a blend of cheeses topped with a Béchamel Sauce. Coated with seasoned bread crumbs and served with wild rice and roasted vegetables. 20

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Add a glass of house wine to any entrée 6
Add a house salad to any entrée 4
Add a glass of house wine & house salad to any entrée 9

Steak Temperatures:

Rare: 125° F with a red, cool center
Medium Rare: 135° F with a red, warm center
Medium: 145° F with a pink, hot center
Medium Well: 155° F with a hint of pink, hot center
Well done: 165° F no pink, hot center

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Lite Fare

New England Style Fish Fry

A delicious beer-battered haddock fillet fried and served on a freshly baked roll. Served with coleslaw, tartar sauce and French fries. 18

Cajun Chicken Wrap

Grilled chicken, lettuce, tomato, cheddar cheese, bacon and chipotle aioli wrapped in a flour tortilla. Served with French fries. 17

Roast Turkey Club

The classic sandwich of freshly sliced roasted turkey, lettuce, tomato, onion, bacon and Swiss cheese on toasted bread with homemade garlic aioli. Served with French fries. 16

Barbeque Bourbon Pulled Pork

Pulled pork, slow cooked to perfection and served in our bourbon barbeque sauce on grilled ciabatta bread. Served with cole slaw and french fries. 17

Prime Rib Sandwich

Savory shaved Prime Rib with caramelized onions over a Hoagie roll with au jus and French fries. 19 ●

Veggie Wrap

A medley of avocado, zucchini, squash, carrots, eggplant, spinach and sprouts in a balsamic marinade, grilled to perfection. Wrapped in a flour tortilla with cheddar cheese. Served with French fries. 15 ■

Lobsters



Single Lobster

A fresh, one-pound lobster steamed and accompanied with drawn butter. Served with seasonal vegetables and baked potato with butter and sour cream. 22 ▲

Twin Lobster

Two one-pound lobsters steamed and accompanied by drawn butter. Served with roasted vegetables and baked potato with butter and sour cream. 33 ▲

Surf & Turf

A 12 oz. prime strip steak, seasoned and grilled to perfection with a one-pound steamed lobster. Served with seasonal vegetables and baked potato with butter and sour cream. 34 ▲

Lobster Roll

Fresh, succulent lobster meat blended with chopped celery, mayonnaise and a light seasoning on a freshly baked roll. Served with fruit and coleslaw. 21

Lobster Reuben

Fresh lobster meat, Swiss cheese, Thousand Island dressing and coleslaw served on grilled rye bread. Served with French fries. 21

Lobster & Asparagus Quesadilla

Lobster, asparagus, tomatoes, scallions and cheddar cheese grilled on an Asiago encrusted flour tortilla. Served with salsa and sour cream. 21

Lobster Macaroni & Cheese

A delicious blend of sharp white cheddar, grated Romano and gruyere cheeses, baked with elbow macaroni and lobster. 21

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