



Lake George  
**SHORELINE**  
**RESTAURANT**

[LakeGeorgeShoreline.com](http://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

Dairy Free ● | Gluten Free ▲ | Vegetarian ■

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

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

# 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

Dairy Free ● | Gluten Free ▲ | Vegetarian ■

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

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

# 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

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.