



Entrée Skillet Dishes

MAMAS FRIED CHICKEN	\$29
<i>Buttermilk fried chicken, biscuit, grilled jalapeno and house hot sauce</i>	
'STACK N RACK' BABY BACK BBQ RIBS	\$44
<i>Sticky and messy served with biscuit, Rasta rings and house slaw</i>	
SMOKED TEXAN BEEF SHORT RIBS	\$54
<i>Smoked and slow braised served with creamed mash, jus and chimichurri</i>	
CHEESY BAKED BEEF LASAGNE	\$44
<i>with layers of pasta, 3 cheese, herbs and tomato sauce</i>	
SEAFOOD FETTUCCINI	\$46
<i>Mixed seafood, shrimp scallop and black mussels in a rich cream and aged parmesan sauce</i>	
DAILY CATCH	\$48
<i>Blackened grilled fish in caper herb sauce</i>	
SKILLET BAKED SHEPARDS PIE	\$42
<i>Traditional lamb and vegetable stew topped with creamy potato puree</i>	
STEAK FRITES	\$52
<i>Grilled 12 oz strip steak with green peppercorn sauce and French fries</i>	
BUTTERNUT SQUASH RAVIOLI	\$39
<i>Butternut squash puree, basil pesto, aged parmesan and parsnip chips</i>	
FISH N CHIPS	\$42
<i>Crunchy beer battered strawberry grouper with truffle potato wedges, tartar sauce and mushy peas</i>	
ALMOND TREE BURGER	\$29
<i>Our signature 8oz beef patty with braised short rib, cheddar cheese and Rasta rings</i>	
SEAFOOD BOUILLABAISSE	\$48
<i>A classic rich French Seafood stew with Saffron, garlic rouille crouton and rice and peas</i>	

Sides

MAC 'N' CHEESE ✓	\$20
<i>Creamy elbow mac, bubbling with a three-cheese crust</i>	
JOHN DOE FRIES	\$12
<i>French fries with garlic anchovy dip</i>	
MASH 🌱	\$12
<i>Creamy, dreamy, buttery mashed potato</i>	
BAKED CORN RIBS ✓	\$12
<i>finished with garlic butter and spices</i>	
CAULIFLOWER CHEESE ✓	\$12
<i>Baked cauliflower with three cheese cream sauce</i>	
STUFFED MUSHROOM ✓	\$12
<i>Aged blue cheese, breadcrumbs and fresh parsley</i>	



Almond Tree Eye Candy

APPLE CRUMBLE	\$18
<i>Stewed Granny Smith Apples with a cinnamon crunch and honey drizzle ice cream</i>	
ALMOND TREE BAKED ALASKA	\$20
<i>Neapolitan ice cream, berry coulis and flambéed with Sappio spiced rum</i>	
CLASSIC TIRAMISU	\$20
<i>Served with Baileys and Kahlúa</i>	
BANOFFEE PIE	\$18
<i>Salted caramel and chocolate pie with vanilla cream</i>	



Starters



ALMOND TREE HOUSE SALAD **\$22**

Crunchy almonds, romaine, kale and smoked bacon in a creamy anchovy dressing  

LETTUCE WEDGE **\$18**

Avocado, tomatoes, bacon with blue cheese crumble dressing

BURRATA MOZZARELLA **\$25**

with vine ripened tomatoes, basil pesto and black olive tapenade  

PULLED BRAISED SHORT RIB **\$26**

Slow cooked beef short rib biscuits with house pickle

SMOKEY JOES WINGS **\$18**

House seasoned and smoked chicken wings with Alabama dip 

SHRIMP MAC 'N' CHEESE **\$28**

Creamy elbow mac, bubbling with a three-cheese crust

BAKED CAMEMBERT **\$32**

Ideal for 2 people sharing, crunchy sour dough and house chutney

SEAFOOD CHOWDER **\$24**

Native creamy chowder 'New Provo Style'

CRISPY LOADED POTATO SKINS **\$20**

Generously filled with smoked bacon, mature cheddar and a herb truffle sour cream

TUNA CARPACCIO **\$28**

Thinly sliced Ahi tuna with shaved fennel and dill salad, citrus dressing


CLAY OVEN BAKED GARLIC **\$18**


TRUFFLE CHEESE CIABATTA BREAD

CRISPY 'MAINE BLUE' CRAB CAKES **\$27**

Served with celeriac grain mustard remoulade, arugula and dill, pickle aioli

 Vegetarian

 Gluten Free

 Contains Nuts



Wood Fired Pizza

All pizzas are 10" and hand made to order.

TRADITIONAL MARGHERITA <i>Italian tomato, mozzarella and fresh basil leaf</i> ✓	\$25
LONG BAY HAWAIIAN <i>Italian tomato, Jerk chicken, pineapple and mushrooms</i>	\$26
CLASSIC PEPPERONI <i>Italian tomato, mozzarella and pepperoni. Add jalapeños if you like it HOT!</i>	\$26
SHORE CLUB SHRIMP ITALIA <i>Italian tomato, aubergine, calabrese sausage, parmesan, basil and mozzarella</i>	\$34
JUMBO LUMP CRAB PIZZA <i>Confit artichoke, fire roasted red peppers, avocado, arugula and spiced aioli</i>	\$36
MEATY <i>Italian tomato, bacon, pepperoni, ham, pork sausage and mozzarella</i>	\$28
WOOD CALEBRESE <i>Italian tomato, sausage, jalapeños, pesto, peppers, Buffalo mozzarella and rocket leaves</i>	\$26
FUNGI <i>Portobello mushrooms, white sauce with fresh truffle and parmesan</i> ✓	\$34
SOFIA <i>Italian tomato, fresh Buffalo mozzarella, garden basil leaf - Chef's Favorite!</i> ✓	\$28

Kindly notify one of our service team if you have any food allergies or intolerances.

15% service charge & 12% government tax will be added to your final check.

Creative Comfort Food
with a Shore Club Twist