



300 Beach Drive NE, St. Petersburg

Florida 33701, 727-896-9463

[parkshoregrill.com](http://parkshoregrill.com)

### **SUNDAY BRUNCH**

Served from 11am to 3pm on Saturdays & Sundays

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

## **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...9

Chef's Selection of Oysters on the Half Shell  
Select oysters over shaved ice, mignonette and horseradish...2 each

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...16

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**

Chef's three-course feature. Our server will inform you daily.

## **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...12

### 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...9

### 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 \$4, Add steak \$5, 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...11

### Chicken Salad

Dried cranberries, watercress, curry aioli...10

### Vegetable Wrap

Baby spinach, tomato, onion, goat cheese, toasted sunflower seeds, house vinaigrette...9

## **Burgers**

Build-a-Burger Applewood smoked bacon, sautéed onions, sautéed mushrooms, cheddar cheese, blue cheese, add \$1 .....9

### 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...10

Grilled Portabella

Goat cheese and roasted red peppers...9

Sliced Steak

Caramelized onions, sautéed mushrooms and 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 shoe string fries

Lump Blue Crab Cake

Spicy sweet tomato jam and buttermilk mashed potatoes

Pecan Crusted Tilapia

sautéed spinach

Sautéed Jumbo Shrimp

Herbs, lemon, garlic, and butter tossed with angel hair pasta

Grilled Tenderloin Brochette

Peppercorn sauce and buttermilk mashed potatoes

Sautéed Chicken Breast

Chardonnay, boursin cheese, and sun dried tomatoes over angel hair pasta

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

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...16

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 bleu cheese center, cabernet sauce...8

Prince Edward Island Mussels

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

Sonoma Goat Cheese Spinach Dip

Olive crustini...9

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, bleu cheese, dried cranberries, creamy vinaigrette...sm 4.....lg 7

### 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...12

### Tomato and Buffalo Mozzarella Salad

Fresh basil, extra virgin olive oil, aged balsamic...9

## **PARK**

Filet Mignon 8 oz...24 12 oz...30

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...31

Niman Ranch Pork Chop 14oz.

Creole mustard and apricot chutney...22

Rib Eye 16oz

Mounted with roasted shallot tarragon butter...26

Mixed Grill

Filet Mignon, Berkshire Pork Belly and Lamb Chop...36

Veal Chop 14oz

Olive crusted, spicy garlic tomato sauce..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...32

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

### **Shore**

Fresh Catch  
The freshest fish available-our presentation...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 Salmon Fillet  
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.

## Lighter Side

Roasted Heritage Chicken  
Spinach, sun dried tomatoes and boursin cheese wine sauce...18

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...17

Pan Fried Grouper Cake  
Lemon caper sauce, buttermilk mashed potatoes...18

Grilled Sliced Petite Filet Mignon  
Sautéed onions and mushrooms, buttermilk mashed potatoes...20

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 5.00

Sharp Cheddar Mac and Cheese 6.00

Parkshore Scalloped Potatoes , Maytag blue cheese & caramelized onions 7.00

Hand Cut Fries 5.00

Crispy Ale Battered Vidalia Onion Stack 6.00

Sautéed Fresh Spinach with garlic and bronzed butter 6.00

Fresh Asparagus Hollandaise 7.00

Sautéed Mushrooms 6.00

Baked Idaho Potato , Caramelized shallots, smoked bacon, sour cream, sharp cheddar cheese 6.00

Maytag...4.00,

Green Peppercorn Sauce...3.00

Bearnaise...3.00,

Balsamic Carmelized Onions .....3.00