



## starters

### Bam Bam Shrimp

Crispy shrimp tossed in a creamy spicy sauce. 10

### Fried Oysters Rockefeller

**NEW** Flash-fried oysters on a bed of creamed spinach, topped with Parmesan cheese and bacon. 11

### Spinach Dip

Served warm with freshly fried corn chips. 9

### Tossed Wings

*Our wings rule the roost!*

Kettle-sizzled, fresh jumbo wings served with choice of homemade Buttermilk Ranch or Blue Cheese dip.

6-pc. 7 • 12-pc. 13 • 25-pc. 26

- Honey Garlic
- Traditional Buffalo
- Chipotle BBQ
- Sweet Thai Chile

### Chicken Tenders

Fresh, hand-breaded chicken tenderloins served with Shakers honey-mustard sauce. 5-pc 8 • 10-pc 15

### Florentine Pizza

Crisp tortilla, creamed spinach, tomatoes, jalapeños, diced artichoke, green onion, Monterey Jack and cheddar cheeses. 10  
Add grilled chicken 2

### Nacho Platter

Freshly-fried corn chips topped with chili, cheese sauce, diced tomatoes, shredded lettuce, jalapenos and sour cream. 10

### Quesadilla

Toasted flour tortilla filled with melted cheese, grilled chicken, bacon, jalapeños, diced artichoke and grilled onions. Served with salsa fresca and sour cream. 10

### Freshly Fried Potato Chips

Buffalo seasoned chips served with choice of blue cheese or ranch dipping sauce. 6

### Old Bay Shrimp

A half-pound of shrimp steamed to order in Old Bay with spicy cocktail sauce. 10

### Seared Sesame Ahi Tuna\*

Served rare with crispy wontons and wasabi dressed Napa cabbage. 10

### Crispy Calamari

Lightly breaded and flash-fried. Served with marinara and Creole remoulade. 9

### Onion Rings

Fresh-cut jumbo onions hand-breaded and flash fried. Served with honey-mustard. 7

## house salads

*Add any house salad to an entrée for \$3.5*

### Shakers House Salad

Chopped lettuce, bacon, tomato, red onion, julienne carrots, croutons & cheddar cheese. 5

### Gorgonzola Salad

Cucumbers, sweet peppers, dried cranberries, Gorgonzola cheese, croutons, walnuts and mixed greens tossed in a honey-dill vinaigrette. 5

### Caesar Salad

With shaved Parmesan cheese and seasoned croutons. 5

### dressings

- Ranch
- Blue Cheese
- Honey-Mustard
- Thousand Island
- Balsamic Vinaigrette
- Honey-Dill Vinaigrette
- Cilantro-Lime Vinaigrette

## soups

Bowl 5 • With meal 3.5

**Broccoli Cheese    Chicken Tortilla    French Onion    Chili & Chips    Creamy Potato**

# entrée salads



**SOUTHERN FRIED CHICKEN**

## **Southern Fried Chicken**

Chicken tenders, ham, cheddar, tomatoes, croutons, almonds and mixed greens. Choice of dressing. 11.5

## **Gorgonzola Salad**

Romaine hearts, iceberg lettuce, sweet peppers, cucumbers, dried cranberries, Gorgonzola cheese, walnuts and croutons with honey-dill vinaigrette.

With grilled chicken 11

With grilled salmon 12.5

With sirloin steak\* 13.5

## **Cobb Salad**

Iceberg and romaine lettuce, rows of grilled chicken, blue cheese crumbles, avocado, egg, chopped bacon, cucumber and diced tomato. Choice of dressing. 11.5

## **Buffalo Bleu Cheese**

### **Wedge**

Iceberg wedges topped with blue cheese dressing, buffalo tenders, diced tomatoes and blue cheese crumbles. 11

## **Feta Chicken**

Sliced grilled chicken, sweet peppers, cucumbers, feta cheese, walnuts and mixed greens with a honey-dill vinaigrette. 11

## **Dressings**

Blue Cheese, Thousand Island, Ranch, Honey-Mustard, Balsamic Vinaigrette, Honey-Dill Vinaigrette, Cilantro-Lime Vinaigrette

## **Wasabi Tuna Salad\***

Sesame seared ahi tuna served rare with napa cabbage, spinach, red onions, diced cucumber, tomato, sesame seeds and crispy wontons in a creamy wasabi dressing. 14

## **Santa Fe Salad**

Sliced grilled chicken, mixed greens, roasted corn & black bean salsa, tortilla strips and salsa fresca in a cilantro-lime vinaigrette. 11

## **Spinach Salad**

Baby spinach, blue cheese crumbles, bacon, sliced egg, red onion, mushrooms, Mandarin oranges and balsamic vinaigrette.

With grilled chicken 11

With grilled salmon 12.5

With sirloin steak\* 13.5

## **Caesar Salad**

With shaved Parmesan cheese and seasoned croutons.

With grilled chicken 11

With grilled salmon 12.5

With sirloin steak\* 13.5

## **Asian Chicken Salad**

Chopped salad greens, sliced grilled chicken, crispy wontons, sweet peppers, Mandarin oranges and water chestnuts in a honey-dill vinaigrette with peanut sauce and toasted sesame seeds. 11

## **Chicken Almond Salad**

All-white meat chicken salad in a crisp tortilla bowl on a bed of salad greens with diced tomatoes and toasted almonds. Choice of dressing. 11

## **Taco Salad**

A crisp flour tortilla shell, shredded lettuce, chili, roasted corn & black bean salsa, cheddar cheese, diced tomatoes and sour cream. 11

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**PHILLY CHEESESTEAK**

# sandwiches

*Served with choice of one side.*

## **Crispy Chicken Sandwich**

Buttermilk fried chicken breast, bread & butter pickles, seasoned slaw and red onion on a toasted brioche bun. 11

## **Cheeseburger\***

Lettuce, tomato, red onion, mayo and your choice of American, Swiss, cheddar or provolone cheese. 11

## **Smokey Mountain BBQ Burger\***

Smoked bacon, cheddar cheese, Shakers house BBQ sauce, lettuce, tomato, red onion and mayo. 11

## **Philly Cheesesteak**

Thinly sliced roast beef with grilled onions and melted mozzarella on a toasted sub roll. 10.5

## **Honey Wheat Club Sub**

Smoked bacon, shaved ham, turkey, cheddar, lettuce, tomato and honey-mustard. 10

## **Cheddar Chicken Grill**

Grilled chicken breast, shaved ham, smoked bacon, cheddar cheese, lettuce, tomato, honey-mustard and red onion. Served on a toasted brioche bun. 11

## **Avocado Chicken Grill**

Grilled chicken, Swiss cheese, avocado, baby spinach and Creole remoulade on a toasted whole wheat bun. 10

## **Crab Cake Sandwich**

Hand-formed lump crab cake, lettuce, tomato and Cajun remoulade sauce on a toasted bun. 12

## **Hot Sicilian**

Grilled ham, pepperoni, mozzarella, lettuce, tomato, Italian dressing on French bread. 10

## **Grilled Tuna Sandwich**

Grilled yellowfin tuna, remoulade sauce, lettuce and tomato on a toasted bun. 10

## **Chicken Salad Cheddar Melt**

Shakers homemade chicken salad, cheddar cheese and tomato on toasted English muffin halves. 10

## **Buffalo Chicken Wrap**

Buffalo tenders, lettuce, tomato and blue cheese dressing. 11

## **Chicken Tender BLT Wrap**

Chicken tenders, bacon, lettuce, tomato, cheddar, honey-mustard. 11

# cantina tacos

*Stuffed flour tortillas with one side dish*

## **Bam Bam Shrimp Tacos**

Napa cabbage, chipotle ranch dressing and crispy fried Bam Bam shrimp in a creamy spicy sauce. 12

## **Fish Tacos**

Fried catfish, lettuce, salsa fresca, avocado and chipotle ranch drizzle. 11

## **Ahi Tuna Tacos\*** (2)

Lightly seared ahi tuna with Napa cabbage, cucumber, shredded carrot and wasabi drizzle. 12

## **Southwest Chicken Tacos**

Grilled chicken, shredded lettuce, roasted corn & black bean salsa, salsa fresca and chipotle ranch drizzle. 11

## **Crispy Avocado Tacos**

Flash-fried panko breaded avocado, roasted corn & black bean salsa, shredded lettuce, salsa fresca and chipotle ranch drizzle. 10



## CHICKEN TENDERS



# chicken & pasta

### **Grilled Chicken Chesapeake**

Grilled double breast of chicken topped with baby shrimp, crabmeat and sautéed button mushrooms in a light cream sauce. Served with choice of two sides. 15

### **Cajun Rice Bowl**

Seasoned rice, chicken, shrimp, crawfish and andouille sausage in a Creole tomato cream sauce. 16

### **Cheesy Chicken and Mushrooms**

Panko breaded double breast of chicken sautéed & topped with supreme sauce, button mushrooms and mozzarella cheese. Choice of two sides. 15.5

### **Chicken Tender Platter**

Hand-breaded chicken tenders served with honey-mustard sauce.

REGULAR: Seven tenders, two sides 15.5

SMALL: Five tenders, coleslaw, one side 13

### **Chicken Cordon Bleu**

Boneless breast of chicken stuffed with ham and Swiss cheese, flash-fried and topped with supreme sauce.

Choice of two sides. 15

### **Asian Chicken Stir-Fry**

Crispy chicken, mixed Asian vegetables and water chestnuts sautéed in a zesty Asian sauce with wontons and sesame seeds. Served over rice. 14

### **Parmesan Chicken**

Panko breaded boneless breast of chicken topped with sautéed mushrooms, marinara, melted mozzarella and Parmesan cheeses. Served on fettuccine. 15

### **Baked Spaghetti**

Meat sauce, mozzarella cheese and Parmesan cheese over pasta. Served with garlic bread. 13

### **Cajun Chicken Pasta**

Shaved grilled chicken breast sautéed in a creamy Cajun Alfredo sauce with diced tomatoes. Served over fettuccine with garlic bread. 14

### **Cilantro Lime Grilled Chicken**

Glazed boneless chicken breast served with two sides. 12.5

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## SALMON SALSA FRESCA



# fish market

### **Salt & Pepper Catfish**

Lightly breaded, crispy fried with Shakers special salt and pepper blend. Served with tartar sauce.

REGULAR: Two fillets, two sides 15.5

SMALL: One fillet, coleslaw, one side 13

### **Blackened Ahi Tuna\***

With Creole remoulade and choice of two sides 18

### **Chesapeake Crab Cakes**

Two hand-formed crab cakes lightly seasoned and pan seared. Served with Creole remoulade sauce and choice of two sides. 19

### **Mustard-Honey Glazed Salmon**

Char-grilled fillet with mustard-honey glaze. Served with choice of two sides. 17

### **Salmon Salsa Fresca**

Char-grilled fillet Cajun seasoned and finished with salsa fresca. Served with choice of two sides. 17

### **Seafood Trio**

Grilled salmon fillet, grilled shrimp and a Chesapeake crab cake. Served with cocktail and remoulade sauce.

Choice of one side. 24

### **Fried Oyster Platter**

Served with coleslaw, tartar sauce and choice of one side. 18

### **Fried Seafood Platter**

Crispy catfish fillet, shrimp and oysters. Served with coleslaw, tartar sauce and choice of one side. 19

### **Panko Fried Shrimp**

Jumbo shrimp panko breaded and flash-fried. Served with choice of two sides. 17

### **Grilled Shrimp**

Jumbo shrimp seasoned and char-grilled. Served with choice of two sides. 17

# sides

French Fries

Au Gratin Potatoes

Baked Idaho Potato

Baked Sweet Potato

Rice Pilaf

Mac & Cheese

Cinnamon Apples

Creamed Spinach

Steamed Broccoli

Sautéed Green Beans

Vegetable Medley

Coleslaw

FILET MIGNON

# steakhouse steaks, chops & prime rib

**Shakers is proud to serve Angus beef.** Angus beef is world renowned for its quality, superior flavor and network of farmers from across the nation. Each steak is hand cut and aged for exceptional tenderness and taste. Enjoy the great American steak!

*Served with your choice of two sides.*

**Filet Mignon\*** 8-oz. center cut  
Finished with butter and sea salt. 24

**Ribeye Steak\*** 12 oz.  
Finished with butter and sea salt. 22

**Top Sirloin\*** 10-oz.  
Finished with butter and sea salt. 19

**Cajun Top Sirloin\*** 10-oz.  
Topped with shrimp, andouille sausage, crawfish, onions and peppers, in a Cajun cream sauce. 23

**Honey Glazed Pork Chops**  
Two center cut boneless chops, char-grilled & mustard-honey glazed. 14

**Hawaiian Pork Tenderloin**  
Grilled pork tenderloin marinated in pineapple juice, soy, brown sugar and fresh ginger. 15

## FRIDAY & SATURDAY NIGHT SPECIAL

### Herb-Roasted Prime Rib\*

*Friday & Saturday evenings only. Available from 5:00 p.m. Supply is limited.*

Served with any house salad and one side dish.

10-oz. 22 • 14-oz. 25

### Entrée Additions:

Cajun Supreme 5

*Shrimp, andouille sausage, crawfish, onions & peppers in a Cajun cream sauce*

Crab Cake 9 • Grilled or Fried Shrimp 8

Sautéed Button Mushrooms 3 • Blue Cheese Crumbles 3

## sides

French Fries

Au Gratin Potatoes

Baked Idaho Potato

Baked Sweet Potato

Rice Pilaf

Mac & Cheese

Cinnamon Apples

Creamed Spinach

Steamed Broccoli

Sautéed Green Beans

Vegetable Medley

Coleslaw

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# vegetarian

## **Plate of Four Vegetables**

Choose any four premium sides. 10

## **Black Bean Boca Burger**

With cheese, mayonnaise, lettuce, tomato and onion.

Served with your choice of one side. 9

## **Crispy Avocado Tacos**

Flash-fried panko breaded avocado, roasted corn and black bean salsa, shredded lettuce, salsa fresca and chipotle ranch drizzle. 10

## **Grilled Portabella Mushroom Sandwich**

Marinated portabella mushroom, baby spinach, red onion and chipotle ranch dressing on a toasted whole wheat bun.

Served with one side. 10

## **Fresh Vegetable Bake**

Portabella mushroom and creamed spinach baked over rice pilaf with marinara sauce and melted mozzarella. 11



**CHOCOLATE NUT BROWNIE**

## desserts

## **Mocha Mud Pie**

Chocolate, vanilla and coffee ice cream, all in an Oreo cookie crust.

Drizzled with Hershey's chocolate sauce. 5

## **Flash-Fried Banana Cheesecake**

Banana cheesecake wrapped in a cinnamon sugared tortilla and lightly fried.

Served with vanilla ice cream, all drizzled with caramel sauce. 5

## **Key Lime Pie**

The real thing, graham cracker crust, whipped cream. 4

## **Chocolate Nut Brownie**

A warm chocolate brownie topped with vanilla ice cream, walnuts and Hershey's chocolate sauce. 5

## **Traditional New York-Style Cheesecake**

Choice of cherry, strawberry, caramel or chocolate topping. 5

# wine

## RED WINES

	Glass	Bottle
<b>Joel Gott Cabernet Sauvignon</b> <i>California</i> A rich, well-structured wine with aromatics of mocha and plums followed by a long, balanced finish.	9	32
<b>Rhiannon Red Blend</b> <i>California</i> A smooth red blend with flavors of lush blackberry and raspberry.	7	22
<b>Silver Ridge Pinot Noir</b> <i>California</i> Smooth medium bodied wine with aromas of black cherry and a hint of toasty vanilla on the finish.	6.5	21
<b>La Puerta Malbec</b> <i>Argentina</i> Delicious flavors of ripened plum, dark cherries, and notes of subtle spice.	6.5	19
<b>Bogle Cabernet Sauvignon</b> <i>California</i> Deeply extracted and complex dark fruit enhance the full-bodied character of this lovely wine.	7	22

## WHITE WINES

<b>Estancia Unoaked Chardonnay</b> <i>California</i> Fresh flavors of tropical fruit and citrus with aromas of pear and lime.	8	25
<b>Wente Morning Fog Chardonnay</b> <i>California</i> Crisp flavors of apple and tropical fruit with subtle notes of oak and vanilla on the finish.	9	30
<b>Biagio Pinot Grigio</b> <i>Italy</i> Crisp and refreshing flavors. Elegant, soft and delicate with hints of lime on the finish.	6.5	19
<b>Castello Del Poggio Moscato</b> <i>Italy</i> Beautiful fruity flavors with notes of peach and apricot.	6.5	21
<b>Chateau Ste. Michelle Riesling</b> <i>Washington State</i> This wine offers crisp apple aromas and flavors with subtle mineral notes that pairs well with any food.	6.5	19
<b>Bogle Chardonnay</b> <i>California</i> Fresh fruit flavors intertwined with tones of spicy vanilla and nutmeg enhancing the creamy mouthfeel.	7	22
<b>Cupcake Sauvignon Blanc</b> <i>South Island, New Zealand</i> Complex with a vibrant zing. Flavors of Meyer lemons and Key limes, hints of grapefruit, gooseberry and citrus.	7	23

## SPARKLING WINES

	Split	
<b>Zonin Prosecco</b> <i>Italy</i> Dry and pleasantly fruity with notes of almonds and hints of fresh citrus.	6	23
<b>Freixenet Blanc de Blanc Cava</b> <i>Spain</i> A crisp dry Cava with a long and refreshing finish.	6.5	19
<b>JCB 21 Brut</b> <i>Burgundy, France</i> Delicious Burgundian Sparkling bursting with notes of lemon and fresh flavor.		39

## HOUSE WINES 5.5 glass

**Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon**



# hand-crafted cocktails

## PREMIUM BRANDS

### Vodka

Grey Goose, Ketel One, Tito's, Stolichnaya, Absolut

### Gin

Beefeater, Bombay Sapphire, Tanqueray

### Rum

Bacardi, Captain Morgan, Malibu, Meyers's

### Tequila

Patron Reposado, Patron Silver, Cuervo Gold, Cuervo Gold 1800, Cuervo Silver, Cuervo Silver 1800

### Bourbon

Woodford, Knob Creek, Maker's Mark, Jack Daniel's, Jameson, Crown Royal

### Scotch

Chivas Regal, Dewars, Glenlivet, J&B, Johnny Walker Red, Macallan

### Cognac & Cordials

Courvoisier, Hennessy, Remy, VSOP

## TEQUILA BASED COCKTAILS

### Mango Chili Margarita

Cuervo Silver 1800, Triple Sec, mango puree, sour splash, lime, dash of hot sauce. Chili powder and salt rim.

### Pineapple Margarita

Cuervo Gold 1800, Triple Sec, pineapple, lime and sour splash.

### Chambord Margarita

Cuervo Silver 1800, Cointreau, fresh lime, Chambord, sour splash.

## GIN BASED COCKTAILS

### Gin & Tonic

The classic, served with cucumber and lime.

### Elderflower Gin & Tonic

St. Germain, Bombay Sapphire, tonic.

## BOURBON BASED COCKTAILS

### Amaretto Southern

Jack Daniels, Disaronno, sour mix, splash of soda.

### Classic Manhattan

Woodford with bourbon soaked cherries.

### Bourbon Cherry Smash

Muddled cherries, Maker's Mark, simple syrup, soda, vanilla.

### Ginger Ball

Fireball, ginger beer.

### Dragon's Kiss

Fireball, cranberry juice.

## VODKA BASED COCKTAILS

### Dirty Goose

Grey Goose Vodka and olive juice garnished with a bleu cheese stuffed olive.

### Tropical Cosmopolitan

A new twist on an old favorite! Mango and strawberry infused vodka, muddled lime, cranberry juice.

### Raspberry Lemon Drop

Absolut Citron, Chambord, Triple Sec.

### Cucumber Martini

Tito's Vodka (or gin), muddled cucumber and lime, simple syrup.

### Salted Caramel Martini

Salted caramel vodka, Baileys, cream, salted rim.

### Cherry Limeade

Cherry vodka, lime juice, grenadine, Sierra Mist.

### Sex on the Sands

Raspberry Vodka, Chambord, sour mix, cranberry juice.

## RUM BASED COCKTAILS

### Coconut Blackberry Martini

Malibu, Chambord, milk, pineapple juice.

### Malibu Sunset

Malibu, pineapple juice, splash of grenadine.

### Day in the Shade

Captain Morgan, Malibu, pineapple, orange juice.

### The Perfect Storm

Captain Morgan, ginger beer, fresh lime.

### Malibu Island Cosmo

Malibu, Citron, lime juice, cranberry, pomegranate juice.