

# SHAKERS

GOOD FOOD & DRINK

## STARTERS

- BAM BAM SHRIMP** crispy shrimp tossed in a creamy spicy sauce. 14
- CATFISH BITES** hand-breaded and flash-fried. Served with tartar sauce. 12
- SPINACH DIP** warm with freshly fried corn chips. 12.50
- FLORENTINE PIZZA** crisp tortilla, creamed spinach, tomatoes, jalapeños, diced artichoke, green onion, Jack & cheddar cheeses. 11  
*Add grilled chicken* 3
- BUFFALO CHICKEN WINGS** ten kettle-sizzled, fresh jumbo wings served with choice of homemade Buttermilk Ranch or Blue Cheese dip. Choice of: Traditional Buffalo, BBQ or Sweet Thai Chile 14
- FRIED OYSTERS** flash-fried oysters served with tartar sauce. 12
- OLD BAY SHRIMP** a half-pound of shrimp steamed to order in Old Bay with cocktail sauce. 12
- TRADITIONAL NACHO PLATTER** freshly-fried corn chips topped with chili, cheese sauce, diced tomatoes, shredded lettuce, jalapeños and sour cream. 13
- QUESADILLA** toasted flour tortilla filled with melted cheese, grilled chicken, bacon, jalapeños, diced artichoke and grilled onions. Served with salsa fresca and sour cream. 11.50
- CHICKEN TENDERS** fresh, hand-breaded chicken tenderloins with Shakers honey-mustard sauce. 11.50
- ONION RINGS** fresh-cut jumbo onions hand-breaded and flash-fried. Served with honey-mustard. 9

## HOUSE SALADS

- Add any house salad to an entrée for \$4.75*
- TRADITIONAL HOUSE SALAD** lettuce, julienne carrots, red onion, tomato, croutons bacon, egg, and cheddar cheese. 6
- CAESAR SALAD** with Parmesan cheese and seasoned croutons. 6
- GORGONZOLA SALAD** sweet peppers, dried cranberries, Gorgonzola cheese, croutons, walnuts and mixed greens tossed in a honey-dill vinaigrette. 6
- DRESSINGS** Blue Cheese, Thousand Island, Ranch, Honey-Mustard, Balsamic Vinaigrette, Honey-Dill Vinaigrette

## SOUPS

- Bowl* 6 • *With meal* 4.50
- Chicken Tortilla • Tomato Bisque  
Shakers Chili • Baked Potato  
French Onion

- SOUTHERN FRIED CHICKEN** chicken tenders, ham, cheddar, tomatoes, julienne carrots, croutons, almonds and mixed greens, choice of dressing. 14.75
- COBB SALAD** iceberg and romaine lettuce, rows of grilled chicken, blue cheese crumbles, avocado, egg, chopped bacon, tomatoes and choice of dressing. 14.75
- CHICKEN ALMOND SALAD** all-white meat chicken salad in a crisp tortilla bowl on a bed of salad greens with tomatoes, julienne carrots, toasted almonds and choice of dressing. 13
- BBQ CHICKEN CHOPPED SALAD** sliced grilled chicken, cilantro, mixed greens, julienne carrots, roasted corn & black beans and tortilla strips in a chipotle-ranch dressing with a BBQ drizzle. 13.50
- FETA CHICKEN** sliced grilled chicken, sweet peppers, julienne carrots, feta cheese, walnuts and mixed greens with a honey-dill vinaigrette. 13.50
- CAESAR SALAD** with Parmesan cheese and seasoned croutons.  
*grilled chicken* 13 *grilled salmon* 14 *sirloin steak\** 15

## STEAKS, CHOPS & RIBS

- Shakers is proud to serve Angus beef.*  
*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. 34
- SIRLOIN\*** 10-oz. finished with butter and sea salt. 24  
*lunch* 6-oz. 16
- SMOKEY MOUNTAIN BARBECUE RIBS** slow-cooked tender pork ribs with Shakers house barbecue sauce.  
Half-Rack 20 • Full Rack 27
- HOUSE RIBEYE\*** 12-oz. finished with butter and sea salt. 33
- SUPREME SIRLOIN\*** 10-oz. topped with shrimp, andouille sausage, crawfish, onions and peppers, in a Cajun cream sauce. 29
- GRILLED PORK CHOPS** two 6-oz. center cut boneless chops, grilled and honey-mustard glazed. 17 • *lunch* 14.50

### ENTRÉE ADDITIONS:

- CAJUN SUPREME SAUCE** shrimp, andouille sausage, crawfish, onions and peppers in a Cajun cream sauce. 7
- (5) GRILLED OR FRIED SHRIMP** 9
- SAUTÉED MUSHROOMS** 3
- BLUE CHEESE CRUMBLES** 3
- CRAB CAKE** 11

## CHICKEN

- SUPREME CHICKEN** grilled 8 oz chicken breast topped with shrimp, andouille sausage, crawfish, onions and peppers in a savory cream sauce. 20
- GRILLED CHICKEN CHESAPEAKE** grilled double breast of chicken topped with baby shrimp, crabmeat and sautéed mushrooms in a light cream sauce. Served with choice of two sides. 19.50 • *lunch* 16
- CHEESY CHICKEN AND MUSHROOMS** panko breaded double breast of chicken sautéed and topped with supreme sauce, mushrooms and mozzarella cheese. Choice of two sides. 19.50 • *lunch* 16
- HONEY GLAZED CHICKEN** grilled boneless chicken breast served with two sides. 17
- CHICKEN MARSALA** chicken breast pan fried in panko bread crumbs and topped with a mushroom Marsala cream sauce. Served with choice of two sides 19.50
- CHICKEN CORDON BLEU** boneless breast of chicken stuffed with ham and Swiss cheese, flash-fried and topped with supreme sauce. Choice of two sides. 19 • *lunch* 16
- CHICKEN TENDER PLATTER** hand-breaded chicken tenders served with honey-mustard sauce.  
SMALL: tenders, coleslaw, one side 16.50  
REGULAR: tenders, two sides 19
- PARMESAN CHICKEN** panko breaded boneless breast of chicken topped with sautéed mushrooms, marinara, melted mozzarella and Parmesan cheeses. Served with two sides. 19.50

## RICE & PASTA BOWLS

- CREOLE CATFISH BOWL** fried catfish filet served on a bed of rice and creamed spinach. Topped with shrimp, andouille sausage, crawfish, onions, peppers in a creole cream sauce. 19
- SALMON ALFREDO** Grilled salmon filet cajun seasoned and served on fettuccine alfredo with garlic bread. 20
- CHICKEN STIR-FRY** crispy chicken, mixed vegetables and water chest-nuts sautéed in a zesty Asian sauce with wontons and sesame seeds. Served over rice. 18
- BAKED SPAGHETTI** meat sauce, mozzarella cheese and Parmesan cheese over pasta. Served with garlic bread. 16
- CAJUN CHICKEN PASTA** shaved grilled chicken breast sautéed in a creamy Alfredo sauce with tomatoes. Served over fettuccine with garlic bread. 18

## ENTRÉE SALADS

- AHI TUNA SALAD\*** seasoned and seared ahi tuna served rare with napa cabbage, spinach, red onions, julienne carrots, tomatoes, sesame seeds and crispy wontons in a creamy wasabi dressing. 17
- GORGONZOLA SALAD** romaine hearts, iceberg lettuce, sweet peppers, julienne carrots, dried cranberries, Gorgonzola cheese, walnuts and croutons with honey-dill vinaigrette. *grilled chicken* 14 *grilled salmon* 15 *sirloin steak\** 16
- SPINACH SALAD** baby spinach, blue cheese crumbles, bacon, sliced egg, red onion, julienne carrots, mandarin oranges and choice of dressing. *grilled chicken* 14 *grilled salmon* 15 *sirloin steak\** 16
- ASIAN CHICKEN SALAD** chopped salad greens, sliced grilled chicken, crispy wontons, sweet peppers, julienne carrots, mandarin oranges and water chestnuts in a sesame-ginger vinaigrette with peanut drizzle and toasted sesame seeds. 13.50
- TACO SALAD** crisp flour tortilla shell, lettuce, chili, cheddar cheese, tomatoes, julienne carrots and sour cream. 13

## FISH MARKET

- SALT & PEPPER CATFISH** lightly breaded, crispy fried with Shakers special salt and pepper blend. Served with tartar sauce.  
SMALL: One fillet, coleslaw, one side 16.50  
REGULAR: Two fillets, two sides 21
- SEAFOOD PLATTER** crispy fried catfish fillet, shrimp and oysters. Served with coleslaw, tartar sauce and choice of one side. 26
- FRIED ATLANTIC OYSTERS** served with coleslaw, tartar sauce and choice of one side. 21
- SALMON SALSA FRESCA** grilled fillet Cajun seasoned and finished with salsa fresca. Served with choice of two sides. 21 • *lunch* 16.50
- HONEY GLAZED SALMON** grilled fillet with honey-mustard glaze. Served with choice of two sides. 21 • *lunch* 16.50
- BLACKENED AHI TUNA\*** with Creole remoulade and choice of two sides. 22
- CHESAPEAKE CRAB CAKES** two hand-formed crab cakes lightly seasoned and pan seared. Served with Creole remoulade sauce and choice of two sides. 25
- FRIED SHRIMP** jumbo shrimp panko breaded and flash-fried. Served with choice of two sides. 19
- GRILLED SHRIMP** jumbo shrimp seasoned and grilled. Served with choice of two sides. 19
- SEAFOOD TRIO** grilled salmon fillet, grilled shrimp and a Chesapeake crab cake. Served with cocktail and remoulade sauce. Choice of two sides. 29

## SIDES

- French Fries • Au Gratin Potatoes  
Baked Idaho Potato  
Baked Sweet Potato  
Rice Pilaf • Mac & Cheese  
Cinnamon Apples • Creamed Spinach  
Coleslaw • Steamed Broccoli  
Sautéed Green Beans

### LUNCH ITEMS AVAILABLE UNTIL 3:00 PM DAILY

*\*Health Advisory:*  
*Items may be cooked to order.*  
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

SANDWICHES

Served with choice of one side.

CRISPY CHICKEN SANDWICH

buttermilk fried chicken breast, bread & butter pickles, lettuce, tomato, red onion and honey-mustard on a toasted brioche bun. 14.50

CLASSIC CHEESEBURGER\*

lettuce, tomato, red onion, mayo and choice of American, Swiss, cheddar or provolone cheese. 14.50

SMOKEY MOUNTAIN BBQ BURGER\*

smoked bacon, cheddar cheese, Shakers house BBQ sauce, lettuce, tomato, red onion and mayo. 15

PHILLY CHEESESTEAK

thinly sliced roast beef, grilled onions, peppers & melted white American cheese on a toasted sub roll. 14.50

CLUB SUB

smoked bacon, shaved ham, turkey, cheddar, lettuce, tomato and honey-mustard. 13.50

HOT SICILIAN grilled ham, pepperoni, mozzarella, lettuce, tomato, Italian dressing on French bread. 13.50

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. 14.50

AVOCADO CHICKEN GRILL

grilled chicken, Swiss cheese, avocado, baby spinach and Creole remoulade on a toasted brioche bun. 14.50

CRAB CAKE SANDWICH

hand-formed lump crab cake, lettuce, tomato & Cajun remoulade sauce on a toasted bun. 15.5

CHICKEN SALAD CHEDDAR MELT

Shakers homemade chicken salad, cheddar cheese and tomato on toasted English muffin halves. 13

BUFFALO CHICKEN WRAP

buffalo tenders, lettuce, tomato and blue cheese dressing. 14

CHICKEN TENDER BLT WRAP

chicken tenders, bacon, lettuce, tomato, cheddar, honey-mustard. 14.50

CANTINA TACOS

Stuffed flour tortillas with one side dish.

BAM BAM SHRIMP TACOS

napa cabbage, chipotle ranch and crispy fried Bam Bam shrimp in a creamy spicy sauce. 16

AVOCADO RANCH FISH TACOS

fried catfish, lettuce, salsa fresca, avocado and chipotle ranch drizzle. 14

AHI TUNA TACOS\* (2)

lightly seared ahi tuna with napa cabbage, shredded carrot and wasabi drizzle. 14

SOUTHWEST CHICKEN TACOS

grilled chicken, shredded lettuce, roasted corn & black bean salsa, salsa fresca and chipotle ranch drizzle. 13.50

CRISPY AVOCADO TACOS

flash-fried panko breaded avocado, roasted corn & black bean salsa, shredded lettuce, salsa fresca and chipotle ranch drizzle. 13

DESSERTS

MOCHA MUD PIE chocolate, vanilla and coffee ice cream, all in an Oreo cookie crust. Drizzled with Hershey’s chocolate sauce. 7

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. 7

TRADITIONAL NEW YORK-STYLE CHEESECAKE

choice of cherry, strawberry, caramel or chocolate topping. 7

CHOCOLATE NUT BROWNIE

a warm chocolate brownie topped with vanilla ice cream, walnuts and Hershey’s chocolate sauce. 7

KEY LIME PIE the real thing, graham cracker crust, whipped cream. 6

NO-MEAT OPTIONS



BURGER with choice of cheese, mayonnaise, lettuce, tomato and onion. Choice of one side. 13

FLORENTINE PIZZA crisp tortilla, creamed spinach, tomatoes, jalapeños, diced artichoke, green onion, Jack & cheddar cheeses. 10.50

CRISPY AVOCADO TACOS flash-fried panko breaded avocado, roasted corn & black bean salsa, shredded lettuce, salsa fresca and chipotle ranch drizzle. 13

PLATE OF FOUR VEGETABLES choose any four premium sides. 13

KIDS 10 and under, includes beverage

CHICKEN TENDERS Served with one side 8

CHEESEBURGER served with one side 7.75

FRIED POPCORN SHRIMP served with one side 7.75

GRILLED CHEESE SANDWICH served with one side 7.75

MACARONI AND CHEESE 7

SPAGHETTI with marinara or alfredo sauce 7

HOUSE WINES

Chardonnay, Oak Vineyards, California	8/30
Cabernet Sauvignon, Oak Vineyards, California	8/30
Merlot, Oak Vineyards, California	8/30
Rosé, La Playa, California	8/30

WHITE WINES

Chardonnay, Kendall Jackson, California	9/34
Rosé, Bonny Doon, California	9/34
Pinot Grigio, Cavazza, Italy	9/32
Moscato, Villa Monsignor, Italy	9/32
Reisling, Chateau Saint Michelle, Washington State	9/32
Sauvignon Blanc, Kim Crawford New Zealand	9/32

RED WINES

Cabernet Sauvignon, Ramsay, California	10/35
Merlot, Peirano Estate, California	9/32
Pinot Noir, Silver Ridge, California	9/32
Red Blend, Lapis Luna, California	9/32
Malbec, Cigar Box, California	8/30

SPARKLING

Zonin Prosecco, Italy	7 split
-----------------------	---------

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 MARGARITA Cuervo Silver 1800, Triple Sec, mango puree, sour splash, lime.

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

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

BOURBON BASED COCKTAILS

AMARETTO SOUTHERN Jack Daniel’s, Disaronno, sour mix, splash of soda.

BOURBON CHERRY SMASH Muddled cherries, Maker’s Mark, simple syrup, soda, vanilla.

GINGER BALL Fireball, ginger beer.

CLASSIC MANHATTAN Woodford with bourbon-soaked cherries.

RUM BASED COCKTAILS

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.

COCONUT BLACKBERRY MARTINI Malibu, Chambord, milk, pineapple juice.

MALIBU ISLAND COSMO Malibu, Citron, lime juice, cranberry, pomegranate juice.

VODKA BASED COCKTAILS

DIRTY GOOSE Grey Goose Vodka and olive juice garnished with a blue cheese stuffed olive.

RASPBERRY LEMON DROP Absolut Citron, Chambord, Triple Sec.

TROPICAL COSMOPOLITAN

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

SALTED CARAMEL MARTINI Salted caramel vodka, Baileys, cream, salted rim.

CHERRY LIMEADE Cherry vodka, lime juice, grenadine, Sierra Mist.

WATERMELON MARTINI Watermelon vodka, watermelon liqueur, cranberry juice, Sierra Mist.

SEX ON THE SANDS Raspberry Vodka, Chambord, sour mix, cranberry juice.

GIN BASED COCKTAILS

GIN & TONIC The classic, served with lime.

ELDERFLOWER GIN & TONIC St. Germain, Bombay Sapphire, tonic.