

# THE SHORES

## SAN DIEGO RESTAURANT WEEK 2023

50 PER PERSON

### FIRST COURSE

#### **WATERMELON JALAPEÑO SALAD**

*arugula, roasted pepitas, frisée, cotija cheese,  
mint cilantro vinaigrette*

#### **CARLSBAD BLACK MUSSELS**

*ancho chiles, chorizo, roasted garlic, añejo tequila,  
lime ciabatta*

#### **CEVICHE MIXTO TOSTADO**

*shrimp, fish, cilantro, lime, cucumber, serrano chile,  
avocado, jalapeño aioli*

#### **QUESO FUNDIDO**

*melted Mexican cheese blend, chorizo, roasted  
poblano peppers, pico, flour tortilla*

### MAIN COURSE

#### **BIRRIA SHORT RIB**

*corn purée, braised birria broth, seasonal  
vegetables, fresh cilantro, onion*

#### **BAJA FISH TRIO**

*grilled swordfish, blackened ahi tuna, seabass,  
cilantro potato mash, mango habanero chutney,  
roasted cauliflower, beurre blanc*

#### **GRILLED ADOBO OCTOPUS**

*purple cauliflower purée, bacon, caramelized  
onion, mashed fingerling potato, aji aioli, jalapeño  
crema*

#### **POMODORO LINGUINI**

*market vegetables, blistered tomatoes, burrata  
cheese, fresh basil*

### DESSERT

CHOICE OF

#### **HOMEMADE FLAN**

*chocolate sauce, salted caramel sauce, mixed  
berries*

#### **MUDD PIE**

*homemade whipped cream, strawberries*

*A 20% service charge will be added to parties of 8 or more.  
A 5% surcharge will be added to all guest check to defray the  
increase in California state wages. Tax and gratuity not included.*