



Starters

ALMOND TREE HOUSE SALAD	\$18
<i>Crunchy almonds, romaine, kale and smoked bacon in a creamy anchovy dressing</i>  	
LETTUCE WEDGE	\$16
<i>Avocado, tomatoes, bacon with blue cheese crumble dressing</i>	
BURRATA MOZZARELLA	\$25
<i>with vine ripened tomatoes, basil pesto and black olive tapenade</i>  	
FRIED GREEN TOMATOES	\$15
<i>Crispy buttermilk fried with chipotle aioli</i> 	
PULLED BRAISED SHORT RIB	\$22
<i>Slow cooked beef short rib biscuits with house pickle</i>	
SMOKEY JOES WINGS	\$18
<i>House seasoned and smoked chicken wings with Alabama dip</i> 	
SHRIMP MAC ‘N’ CHEESE	\$28
<i>Creamy elbow mac, bubbling with a three-cheese crust</i>	
BAKED CAMEMBERT	\$32
<i>Ideal for 2 people sharing, crunchy sour dough and house chutney</i>	
SEAFOOD CHOWDER	\$22
<i>Native creamy chowder ‘New Provo Style’</i>	
GRATIN ‘NORMANDE’	\$18
<i>French onion soup with swiss glazed crouton</i>	
ESCARGOT	\$21
<i>with garlic, herb and lemon butter on toasted sour dough bread</i>	

Entrée Skillet Dishes

OLD BAY SEASONED SHRIMPS	\$36
<i>Served on creamy grits and arugula</i> 	
MAMAS FRIED CHICKEN	\$29
<i>Buttermilk fried chicken, biscuit, grilled jalapeno and house hot sauce</i>	
DAILY CATCH	\$44
<i>Fried or grilled native fish in caper butter herb sauce</i> 	
‘STACK N RACK’ BABY BACK BBQ RIBS	\$40
<i>Sticky and messy served with biscuit, Rasta rings and house slaw</i>	
FISHERMANS PIE	\$38
<i>Salmon , mahi, shrimp and bay scallop tossed in a creamy white wine sauce topped with a potato crust</i>	
SMOKED TEXAN BEEF SHORT RIBS	\$48
<i>Smoked and slow braised served with creamed mash, jus and chimichurri</i> 	
12 OZ NEW YORK STRIP STEAK	\$52
<i>Marinated, seasoned and flame grilled with chimichurri</i> 	
‘SPAG BOL’	\$35
<i>Spaghetti bolognaise with freshly shaved aged parmesan cheese</i>	
CHEESY BAKED BEEF LASAGNE	\$42
<i>with layers of pasta, 3 cheese, herbs and tomato sauce</i>	

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.



Vegetarian



Gluten Free



Contains Nuts

Creative Comfort Food with a Shore Club Twist



Entrée Skillet Dishes

GNOCCHI	\$32
<i>Blue cheese, truffle cream sauce, toasted pine nuts and sundried tomato</i> V N	
ALMOND TREE BURGER	\$22
<i>Our signature 8oz beef patty with braised short rib, cheddar cheese and Rasta rings</i>	

Sides

MAC ‘N’ CHEESE	\$16
<i>Creamy elbow mac, bubbling with a three-cheese crust</i> V	
JOHN DOE FRIES	\$10
<i>French fries with garlic anchovy dip</i>	
HARICOT VERT	\$10
<i>Sauté French beans with garlic butter</i> V N	
CORN COB	
<i>Garlic butter herb grilled, toasted with parmesan and panko</i> V \$10	
MASH	
<i>Creamy, dreamy, buttery mashed potato</i> N \$10	

Daily Features

Ask your server about today's featured entrees and desserts.

V Vegetarian N Gluten Free N Contains Nuts

Almond Tree Eye Candy

SKILLET TART TARTAIN	\$18	MISSISSIPPI MUD CAKE	\$18
<i>Caramelized spiced Granny Smith apples with a short crust pastry base with elderflower ice cream</i>		<i>Chocolate lovers favorite with Tahitian vanilla ice cream</i>	
COCONUT MERINGUE CREAM PIE	\$18	BANANA FOSTER	\$18
<i>Coconut pastry cream with dulce de leche sauce and toasted meringue</i>		<i>Classic caramelized bananas in Bambarra rum with caramel and crème brûlée ice cream</i>	

Wood Fired Pizza

All pizzas are 10” and hand made to order.

TRADITIONAL MARGHERITA	\$22
<i>Italian tomato, mozzarella and fresh basil leaf</i> V	
LONG BAY HAWAIIAN	\$22
<i>Italian tomato, Jerk chicken, pineapple and mushrooms</i>	
CLASSIC PEPPERONI	\$24
<i>Italian tomato, mozzarella and pepperoni. Add jalapeños if you like it HOT!</i>	
SHORE CLUB SHRIMP ITALIA	\$22
<i>Italian tomato, aubergine, calabrese sausage, parmesan, basil and mozzarella</i>	
MEATY	\$24
<i>Italian tomato, bacon, pepperoni, ham, pork sausage and mozzarella</i>	
WOOD CALEBRESE	\$24
<i>Italian tomato, sausage, jalapeños, pesto, peppers, Buffalo mozzarella and rocket leaves</i>	
FUNGI	\$22
<i>Portobello mushrooms, infused truffle oil and parmesan</i> V	
FLORENTINA	\$22
<i>Italian tomato, spinach, free range egg, mozzarella, garlic and black olives (served unsliced)</i> V	
SOFIA	\$25
<i>Italian tomato, fresh Buffalo mozzarella, garden basil leaf - Chef's Favorite!</i> V	