

Food Specials

BLACKENED SHRIMP NACHOS 16

Our crispy warm nachos topped with cajun spiced shrimp- cilantro, onions, jalapeños, sliced avocado and queso

GOAT CHEESE ARUGULA SALAD 14

Fresh arugula topped with goat cheese candied walnuts, &cranberries with raspberry vinaigrette
Add Chicken 5
Add Shrimp 8
Add Steak

TROPICAL SHRIMP QUESADILLA 16

Blackened shrimp with tropical salsa, bacon and cheddar cheese on a flour tortiilla served with one side

BRAISED PORK SHANK 25

Slow cooked braised pork shank with potatoes and carrots served with rice

SEAFOOD AL FORNO 27

Shrimp, sea scallops, and native haddock tossed with a garlic parmesan cheese sauce over penne pasta then baked with seasoned bread crumbs

Top Shelf Bar & Grill

Est. 2011

Drink Specials

FRENCH KISS MARTINI 10

Gin, lemon juice and prosecco

BELLINI 6

Our house champagne and your choice of fruit flavor

STRAWBERRY SANGRIA

Glass 10
Pitcher 32

CUPID LEMON DROP 11

Strawberry Lemon Drop

CHOCOLATE COVERED RASPBERRY 12

Featuring chocolate-covered raspberry stole, white chocolate liqueur and a splash of grenadine garnished with rich chocolate. A taste for the senses!

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. PLEASE INFORM YOUR SERVER FOR ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.