



SHOOTERS

WATERFRONT CAFE CLEVELAND

1



Miller
Lite

starters

Homemade Soup of the Day Bowl 7

French Onion Soup Bowl 7.50

Classic gratin soup topped with provolone cheese, melted to a golden brown

Spinach & Artichoke Dip 14.50

Baby spinach, artichoke, roasted garlic, provolone, mozzarella, and asiago cheeses, served with crispy pita wedges and garnished with diced Bermuda onion and sour cream

Chicken Tenders 13.50

Hand Breaded fried tenders served with fries & honey mustard sauce

Walleye Nuggets 14.75

Flaky pieces of hand-breaded walleye, served with a side of fries and tarter sauce

Dockside Calamari 15.95

Lightly breaded calamari rings, served crispy with sides of marinara, creamy horseradish, and Thai chili sauce

Chicken Quesadilla 15.50

Grilled chicken breast, cheddar-jack and mozzarella cheeses, caramelized onions and peppers served with guacamole, sour cream, and salsa

Southwest Nachos 14.50

Freshly made tortilla chips topped with black beans, taco meat, jalapeños, red onion, corn, black olives, queso, and pico de gallo



Calamari Dibattista 16.50

Lightly breaded calamari rings, sautéed with extra virgin olive oil, fresh garlic, banana peppers, and roasted red peppers. Comes with sides of marinara, creamy horseradish, and Thai chili sauce



*Ahi Tuna 18

Seared, peppercorn crusted Ahi tuna with a Japanese wassabi & yuzu glaze and sweet chili sauce



*Shrimp Cocktail 14.75

Chilled fresh shrimp served with lemon and our zesty cocktail sauce



18% GRATUITY WILL BE ADDED FOR PARTIES OF SIX (6) OR MORE

We do not provide separate checks for parties of six or more.

* The Health Department recommends that all meat be served to a medium-well temperature to reduce foodborne illness.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

salads



Summer Salad 15.75
 Fresh spinach, candied almonds, dried cherries, feta cheese, grilled chicken breast, and fresh strawberries with a side of poppyseed dressing

Add grilled chicken breast to any salad 5

Add grilled salmon filet to any salad 8

Extra side of dressing 1

Dressings: Ranch, Raspberry Vinaigrette, Honey Mustard, Bleu Cheese, Caesar, Garlic Vinaigrette, Poppyseed, and Mediterranean

Chopped Salad 14.95
 Chopped iceberg lettuce, vine-ripe tomatoes, diced turkey breast, sliced egg, diced cucumbers, red onion, smoked bacon, shredded provolone cheese and choice of dressing on the side



Boardwalk Chicken Tender Salad 14
 Chopped iceberg lettuce, grape tomatoes, cucumbers, carrots, shredded cheddar-jack cheese, crispy chicken tenders, and a side of honey mustard dressing

Shoreline House Salad 6.75
 Our house salad with chopped iceberg lettuce, grape tomatoes, red onion, croutons, sunflower seeds, and a side of house vinaigrette dressing



Goat Cheese Salad 13.95
 Fresh mixed greens topped with candied walnuts, red onion, fresh goat cheese, dried cherries and cranberries, with a side of raspberry vinaigrette dressing

Greek Salad 13.95
 Crisp romaine lettuce, feta cheese, red onion, kalamata olives, cucumber, diced tomatoes, and a side of Mediterranean dressing



sandwiches & wraps

All sandwiches served with a sour dill pickle spear and choice of French fries or coleslaw

Substitute onion rings 2

Add shoreline house salad 3

Breaded Perch Sandwich 16.50

Two perch filets, breaded, and served golden on a toasted bun with lettuce, tomato, onion, and tartar sauce

Buffalo Chicken Wrap 14.95

Tomato tortilla filled with crispy tenders, tossed in a spicy buffalo sauce, tomatoes, shredded lettuce, and cheddar-jack cheese

Chicken BLT Wrap 14.95

Grilled chicken breast, crisp smoked bacon, shredded lettuce, diced tomatoes, and ranch dressing rolled into a fresh wheat wrap

Chicken Sandwich 14.95

Chicken breast served grilled or fried on a toasted kaiser bun, topped with crispy lettuce, juicy tomato, Bermuda onion, and a side of mayo

Shooters Club 13.95

Smoked chicken breast, bavarian ham, smoked bacon, American cheese, sliced tomato, mayo, and lettuce on toasted white bread

French Dip 20.95

Shaved prime rib stuffed in a toasted hoagie roll with melted mozzarella and provolone cheese served with sides of au jus and creamy horseradish



BBQ Pulled Pork Stacker 16

Twelve-hour slow cooked pork shoulder, piled high on a toasted kaiser bun with melted pepper-jack cheese and crispy onion straws

Side Plates

- Seasonal Vegetable 5
- Basket of Fries 6
- Basket of Onion Rings 6
- Garlic Mashed 6
- Baked Potato 5
- Loaded Baked Potato 6.50
- Coleslaw 4
- Basket of Bread 4
- Dressings or Sauces 1



*Lobster Roll 22.95

Served hot with melted butter, or cold with lemon juice, dill, mayo, finely diced celery and green onion, on a toasted butter bun

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USDA Prime
Angus Midwestern
source verified
grain fed beef

Shooters' signature burgers

All burgers come on a toasted brioche bun with crisp lettuce, juicy tomato, Bermuda onion, dill pickle spear, and your choice of fries or coleslaw



*The Ultimate Burger 16.95

A juicy ½ lb. hand-pattied burger topped with shaved prime rib, sautéed onions & mushrooms, melted provolone and American cheeses, with a side of au jus

*Flats Burger 14.95

A juicy ½ lb. hand-pattied burger topped with American cheese, crisp lettuce, juicy tomato, and Bermuda onion on a toasted brioche bun

*Shooters Burger 14.95

A juicy ½ lb. hand-pattied burger with double thick bacon, sautéed mushrooms, and melted Swiss cheese



*All Day Breakfast Burger 16.95

A juicy ½ lb. hand-pattied burger topped with a crispy golden hash brown, hickory bacon, American cheese, fried egg, tomato, and spinach. Served with Ohio maple chipotle aioli

*The Impossible Burger 15.95

A delicious meaty vegetarian burger made from plant based ingredients including heme. topped with cheddar cheese, caramelized onions, lettuce and tomato



*Three Alarm Burger 14.95

A juicy ½ lb. hand-pattied burger topped with a variety of hot peppers including habanero and jalapeño, pepper-jack cheese, and hot sauce

Substitute chicken breast for no extra charge



*Mack Attack 16.95

Two 6 oz. prime burgers stacked with Shooters' secret sauce, lettuce, tomatoes, and American & Swiss cheeses

*Burke Lake BBQ Burger 16.95

A juicy ½ lb. hand-pattied burger topped with pulled pork in a tangy BBQ sauce, smoked cheddar cheese, homemade coleslaw, and crispy onion straws



entrées

Add a shoreline house salad to any entrée 3.50

*New York Strip Steak 37

Angus Reserve 12 oz. center-cut, 30-day aged, the most flavorful of the strip, hand-trimmed, char-grilled to temperature with seasonal vegetables and choice of potato



RARE
Very red, cool center
MEDIUM RARE
Warm, red center
MEDIUM
Pink center
MEDIUM WELL
Slightly pink center
WELL DONE
Cooked throughout, no pink



*Ribeye Steak 41

A 30-day aged bone-in 18 oz. juicy, tender, hand-trimmed Angus Reserve steak, chargrilled to temperature with seasonal vegetables and choice of potato



Shooters Perch Dinner 25

Lightly breaded perch served with a side of tartar sauce, coleslaw and fries

*Great Lakes Walleye Dinner 25

Served broiled or fried with a lemon-lime citrus aioli, seasoned vegetable and choice of potato

*Catfish Dinner 21.95

Served broiled or fried with a lemon-lime citrus aioli, seasoned vegetable and choice of potato

Fettuccine Alfredo 16.50

A rich parmesan cream sauce, topped with fettuccine pasta, and topped with shaved parmesan

with grilled chicken add 5 / shrimp add 6 / salmon add 9

*Shooters Seafood Alfredo 37.95

Lobster and shrimp served in a rich parmesan cream sauce, made fresh daily, tossed with fettuccine pasta, topped with shaved parmesan



Norwegian Seared Salmon 24.95

Seared salmon filet with a balsamic glaze served with seasonal vegetables and choice of potato

Rasta Pasta 16.75

Fettuccine pasta tossed in garlic asiago alfredo sauce with spinach, tomatoes, mushrooms, and topped with shaved parmesan

with grilled chicken add 5 / shrimp add 6 / salmon add 9



Boursin Chicken Dinner 17.95

Lightly breaded chicken breast stuffed with creamy boursin cheese served with seasonal vegetables and choice of potato



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desserts



New York Style Cheesecake 8

Served with strawberries and whipped cream



Chocolate Decadence 8

Dark chocolate cake layered with chocolate buttercream and chocolate mousse

Key Lime Pie 8

Refreshing lime custard resting in a classic graham cracker crust with whipped topping



Mega Ice Cream Sundae 8

Vanilla ice cream topped with chocolate syrup and whipped cream

coffee drinks



Fireball Coffee 8.75

Hot coffee, Fireball Whisky, butterscotch schnapps, and Irish creme liquor topped with whipped cream

Spanish Coffee 8.75

Hot coffee and Bacardi Rum topped with whipped cream

Irish Coffee 8.75

Hot coffee and Jameson Irish Whiskey topped with whipped cream... a classic



beverages

Free refills on soft drinks, coffee and tea

- Pepsi • Diet Pepsi • Sierra Mist
- Mug Root Beer • Dr. Pepper • Pink Lemonade 3
- Mug Root Beer Float w/ Vanilla Ice Cream 5
- Vanilla, Chocolate, Strawberry Shakes 5



- Milk 3
- Coffee/Tea 3
- Iced Tea 3
- Juice 3

RED BULLS
 Red Bull Energy Drink
 Red Bull Sugar Free
 Tropical Red Bull
 Coconut Red Bull



wines

WHITE

	Glass	Bottle
Hogue, Riesling, California Ripe peach aromas, crisp acidity and a sweet finish	8	28
Wente, Chardonnay, California Rich full bodied, with delicious well-balanced oak	9	34
Clos du Bois, Chardonnay California Aromas of apple blossom, ripe pear, and sweet lemon drop are complemented by toasty oak, spice, and cream.	9	34
Kenwood, Sauvignon Blanc, California Zesty Citrus and tropical fruit with a crisp refreshing finish	8	28
Nobilo Sauvignon Blanc, New Zealand Vibrant and refreshing with tropical fruit flavors like pineapple, elderflower, cantaloupe, citrus, and herbal notes.	9	34
Robert Mondavi Private Selection Pinot Grigio A dry, light-bodied, mouthwatering, creamy-textured white wine with tart lemon, fresh pear and herbs.	9	34
Hayes Ranch, Pinot Grigio, California Aromas and flavors of green apple and lime with a hint of mineral for a crisp classic taste	8	28
Belleruche, Rose, Côtes du Rhône Aromas of red fruits and citrus with a delicate fruity finish	9	34
Rex Goliath, Moscato, California Bright crisp and decadent with floral aromas and sweet flavors of peach and apricot	8	28

RED

	Glass	Bottle
Wente, Cabernet Sauvignon, California Big, rich, and ripe, lots of berries and cherry flavors	9	34
Tom Gore Cabernet Sauvignon, California Dark red in color with aromas of cherry and currant and notes of leather and tobacco leaf, along with hints of dark chocolate and mocha.	8	28
Diseño, Malbec, Argentina A rich wine with a hint of coffee complimented by blueberry, spice and chocolate	9	34
Hayes Ranch, Red Blend, California A blend of Cabernet Sauvignon, Petite Sirah, and Barbera	8	28
Kenwood, Pinot Noir, California Rich jammy aromas of strawberry and raspberry combine with spicy notes of nutmeg and vanilla	9	34
Mark West, Pinot Noir, California Medium-bodied with black cherry, cola, strawberry, plum, and soft tannins.	8	28

BY THE BOTTLE

	Bottle
Black Stallion, Chardonnay, California lush flavors of yellow apple, pear and coconut. Rich and full finish	39
Kim Crawford, Sauvignon Blanc, New Zealand Ripe tropical fruit flavor including passion fruit and melon	39
Oberon, Cabernet Sauvignon, Napa CA Vibrant red cherry, blackberry, and spice with a round finish	49
Meiomi, Pinot Noir Bold boysenberry, plum, cherry cola and toasty mocha flavors lend complexity and depth on the palate	34

CHAMPAGNE AND SPARKLING WINE

	Bottle
Riunite Sangria Split	7
M&R Asti Spumante Split	8
Maschio Prosecco Split	9
Korbel Sweet Rose	28
Moet & Chandon White Star, Champagne	100
Moet & Chandon Nectar Rose, Champagne	110
Dom Perignon Champagne	250

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