

DINNER

APPETIZERS

HOUSE SALAD 7

*Mesclun. Tomato. Cucumber.
Red Onion. Croutons. House Vinaigrette.*

SHRIMP CAESAR 10

*Romaine Lettuce. Shaved Parmesan.
Poached Shrimp. Cherry Tomatoes. Lemon.*

LITTLENECK CLAMS 14

*Steamed. White Wine Butter Sauce.
Onions, Spinach & Sausage.*

CALAMARI 12

*Fried. Honey Chili Glaze.
Pickled Vegetables.*

TIGER SHRIMP 12

*Coconut Shrimp. Baja Slaw. Salsa Verde.
Pico de Gallo.*

PORK POT STICKERS 10

Kimchi. Seaweed Salad. Ponzu.

MUSSELS 12

*Steamed. Italian Sausage.
Hungarian Peppers. Sherry Cream Sauce.*

CEVICHE 11

*Shrimp & Bay Scallop.
Red Pepper & Onion. Tortilla Chips.*

FISH TACOS 13

*Grilled Swordfish. Slaw. Pico de Gallo.
Baja Sauce.*

ENTREES

JUMBO COD 25

Pan Seared. Noodles. Mussels. Shrimp. Red Onion & Peppers. Carrots. Shiitake Mushrooms. Miso Butter Broth.

LAKE VICTORIA PERCH 26

Seared. Seafood Paella - Spanish Rice, Littleneck Clams, Shrimp, Bay Scallops & Andouille. Romesco Sauce.

FAROE ISLAND SALMON 25

Blackened. Red Quinoa. Fall Vegetables. Blistered Cherry Tomatoes. Corn Fritters. Pepper Vinaigrette.

AHI TUNA 27

Seared. Shrimp Fried Rice. Vegetable Potstickers. Ponza Glaze.

RAINBOW TROUT 26

Seared. Bacon Stewed Lentils. Horseradish Vinaigrette.

CIOPPINO 27

Tomato Broth. Seafood Medley. Baguette. Peppadew Rouille.

FRIED CHICKEN 22

Boneless Breast Meat. Black Beans & Rice. Sauteed Green Beans. Citrus Chili Sauce.

10 OZ PRIME SIRLOIN STEAK 29

Grilled. Truffle Parmesan Fries. Sauteed Green Beans. Garlic Herb Butter.

SHRIMP PASTA 24

Linguine. Lemon Cream Sauce. Tomato. Arugula

STARTERS & SIDES

SMOKED CLAM DIP 6

TRUFFLE PARMESAN FRIES 6

PARKER HOUSE ROLLS 5

FRIED CLAM STRIPS 7

*** Please note, an 18% gratuity will be added to parties of 5 or more.*

Please visit us at Shango, our New Orleans Bistro & Wine Bar, located at 3260 Main Street in Buffalo.