

# 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.*

### PORK POT STICKERS 10

*Kimchi. Seaweed Salad. Ponzu.*

### CALAMARI 12

*Fried. Honey Chili Glaze.  
Pickled Vegetables.*

### TIGER SHRIMP 12

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

### LITTLENECK CLAMS 14

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

### MUSSELS 12

*Steamed. Coconut Rice.  
Sautéed Vegetables. Green Curry Sauce.*

### FISH TACOS 13

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

### CRAB CAKE 12

*Pan Seared. Remoulade. Mixed Greens*

## 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. Roasted Vegetables. Blistered Cherry Tomatoes. Pepper Vinaigrette.*

### AHI TUNA 27

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

### RAINBOW TROUT 26

*Seared. Bacon Stewed Lentils. Horseradish Vinaigrette.*

### SEAFOOD STEW 27

*Tomato Broth. Seafood Medley. Potatoes. Spinach. Onions & Peppers. Grilled Baguette.*

### FRIED CHICKEN 22

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

### 10 OZ PRIME SIRLOIN STEAK 29

*Grilled. Creamed Spinach. Beer Battered Onion Rings. Smoked Truffle Butter.*

### SEAFOOD PASTA 27

*Fettuccine. Lobster. Bay Scallops. Lemon Cream Sauce. Tomato. Spinach.*

## STARTERS & SIDES

### ONION RINGS 6

### TRUFFLE PARMESAN FRIES 6

### PARKER HOUSE ROLLS 5

### FRIED CLAM STRIPS 7

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