

STARTERS

KOREAN CHICKEN WINGS 18

Gochujang Glaze, Furikake,
Micro-Cilantro, Herbed Ranch

RHODE ISLAND CALAMARI 18

Lightly Breaded, Spicy Tomato Sauce,
Banana Peppers

MARYLAND CRAB CAKES 23

Remoulade Sauce, Grilled Lemon

SPINACH & ARTICHOKE DIP 16

Monterey Jack Cheese,
House-Made Warm Tortilla Chips

SHRIMP COCKTAIL 21

Old Bay Court Bouillon,
Atomic Cocktail Sauce

CAULIFLOWER GOUDA SOUP 10

SALADS/BOWLS

SPINACH SALAD 15

Hard Boiled Egg Crumbles, Bacon,
Tomato, Red Onion, Poppy Vinaigrette

THE WEDGE 15

Crisp Iceberg Wedge,
Crumbled Bleu Cheese, Bacon,
Tomatoes, Red Onion,
Bleu Cheese Dressing

CAESAR SALAD 13

Crisp Romaine, Parmesan,
Rustic Croutons, Caesar Dressing

THE MARKET 14

Mixed Greens,
Seasonal Vegetables, Eggs,
Croutons, Cheddar,
Herbed Ranch

SIDE SALAD 8

SIDE CAESAR 7

ADD: Chicken* +7, Blackened Tips* +10,
Grilled Shrimp* +15, Salmon* +15

SIDES

French Fries

Green Beans

Mashed Potatoes

Macaroni and Cheese

Truffle Sweet Potato Mash

Vegetable Medley

Carrots

Broccoli

Brussel Sprouts

*Eating raw or partially cooked seafood, shellfish, oysters or meats has the potential to cause illness in certain people. Selected menu items may commonly be served at less than fully cooked temperatures, but we would be happy to prepare them to any degree of doneness that you might prefer.

347 GRILLE

BY COACH SHULA

Mother's Day

ALL DAY MENU

AVAILABLE MOTHER'S DAY
SUNDAY, MAY 10TH | 10:30AM TO 11PM

MOTHER'S DAY MENU FEATURES

SOUP

SHORE THING SEAFOOD BISQUE 12

SALAD

THE WEDGE MOM DESERVES 15

Chopped Iceberg, Classic Garnishes

ENTRÉES

SLOW ROASTED PRIME RIB 52

Potato Au Gratin, Grilled Asparagus,
Horseradish Cream & Au Jus

LAMB STROGANOFF PAPPARDELLE 19

Rich Creamy Mushroom Sauce

STUFFED WITH LOVE FLOUNDER 46

Crab Stuffing, Old Bay Beurre Blanc
Sauce, Rice Pilaf, Garlic Spinach,
Tomato Concasse

MOMMA'S BRUNCH BURGER 21

8 oz. Shula Burger Patty, Glazed Ham,
Bacon, Egg, Grilled Onion, Arugula,
Smoked Gouda Sauce, Cajun Parmesan
House Chips or French Fries

DESSERTS

STRAWBERRY "SHORTCAKE" CAKE 5

KEY LIME PIE 9

BRÛLÉE MY MIND CHEESECAKE 10

ENTRÉES

JUMBO LUMP CRAB CAKES 43

Remoulade, Grilled Lemon,
Whipped Potatoes, Haricot Verts

SHORT RIB 38

Whipped Potatoes, Broccoli,
Demi Glaze

PAN-SEARED SALMON 38

Sweet Potato and Kale Hash,
Citrus Beurre Blanc, Gremolata

PAPPARDELLE BOLOGNESE 28

San Marzano Ragu,
Whipped Ricotta, Basil

STEAKS

Proudly serving the Shula Cut - our proprietary standard for
premium black Angus beef, aged to perfection

Served with 1 Side of Your Choice

*7 OZ FILET MIGNON 49

*14 OZ NEW YORK STRIP 55

*14 OZ RIBEYE 57

Grilled Shrimp +15 | Crab Cake +18 | Caramelized Onions +8 | Béarnaise +4
Bleu Cheese Crusted +3 | Lump Crab Meat +14 | Sautéed Mushrooms +8