

# 347 GRILLE

BY COACH SHULA

## STARTERS

- SHRIMP COCKTAIL 21**  
Old Bay Court Bouillon, Atomic Cocktail
- CAST IRON MEATBALLS 17**  
Marinara Sauce, Mozzarella, Basil Pesto, Garlic Crostini's
- KOREAN CHICKEN WINGS 18**  
Gochujang Glaze, Furikake, Micro-Cilantro, Herbed Ranch
- SPINACH & ARTICHOKE DIP 16**  
Monterey Jack Cheese, House-Made Warm Tortilla Chips
- TUNA POKE STACK 24**  
Cucumber, Avocado, Pineapple, Wakame, Spicy Mayo, Potato Gaufrettes
- MARYLAND CRAB CAKES 23**  
Remoulade Sauce, Grilled Lemon
- \*BLACKENED TENDERLOIN TIPS 21**  
Béarnaise, Pickled Shallots
- RHODE ISLAND CALAMARI 18**  
Lightly Breaded, Spicy Tomato Sauce, Banana Peppers
- BLACK & BLUE CHIPS 14**  
Kettle Cooked Chips, Bleu Cheese, Bacon, Green Onion, Tomato
- CHEF'S DAILY SOUP 10**

## SALADS

- THE MARKET 14**  
Mixed Greens, Seasonal Vegetables, Eggs, Croutons, Cheddar Cheese, Balsamic Vinaigrette
- THE WEDGE 15**  
Crisp Iceberg Wedge, Crumbled Bleu Cheese, Bacon, Tomatoes, Red Onion, Bleu Cheese Dressing
- BURRATA SALAD 15**  
Heirloom Tomatoes, Extra Virgin Olive Oil, Balsamic Glaze, Basil Pesto
- CAESAR SALAD 13**  
Crisp Romaine, Parmesan, Rustic Croutons, Classic Caesar Dressing
- AHI TUNA SALAD 25**  
Mesclun and Cabbage Mix, Seared Ahi Tuna, Thread Noodles, Bell Pepper, Cucumber, Mandarin Oranges, Fresh Herbs, Peanuts, Soy Ginger Vinaigrette
- Add Chicken +7, \*Blackened Tips +10, \*Grilled Shrimp +15 \*Salmon +15

## ENTRÉES

- \*DAILY FRESH FISH MKT**  
Pan-Seared, Grilled or Blackened. Whipped Potatoes, Haricot Verts
- COFFEE & CHILI RUBBED PORKCHOP 39**  
Au Gratin Potatoes, Baby Carrots, Apple Brandy Demi
- \*MARYLAND CRAB CAKES 43**  
Jumbo Lump Crab, Remoulade, Grilled Lemon, Whipped Potatoes, Haricot Verts
- BRAISED SHORT RIB 38**  
Whipped Potatoes, Broccoli, Demi Glaze
- \*PAN-SEARED SALMON 38**  
Sweet Potato and Kale Hash, Citrus Beurre Blanc, Gremolata
- \*LINGUINI SEAFOOD SCAMPI 42**  
Market Fish, Bay Scallops, Shrimp, Chorizo, Cherry Tomatoes, Spinach
- FRIED HALF CHICKEN 30**  
Mac & Cheese, Cole Slaw, Honey Chipotle Glaze
- 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

- |                              |           |                       |           |
|------------------------------|-----------|-----------------------|-----------|
| <b>*7 OZ. FILET MIGNON</b>   | <b>49</b> | <b>*14 OZ RIBEYE</b>  | <b>57</b> |
| <b>*14 OZ NEW YORK STRIP</b> | <b>55</b> | <b>*10 OZ SIRLOIN</b> | <b>41</b> |

Grilled Shrimp 15 | Crab Cake 18 | Caramelized Onions 8 | Béarnaise 4  
Bleu Cheese Crusted 3 | Oscar Style 18 | Sautéed Mushrooms 8

## BURGERS & SANDWICHES

Shula Burgers are made from our signature blend of Premium Black Angus Chuck, Short Rib & Brisket  
Served with French Fries or Coleslaw

- SHULA BURGER 17**  
Two 4OZ Steakburger Patties, American Cheese, Zesty Sauce, LTOP
- FRENCH ONION BURGER 19**  
Two 4 OZ Steakburger Patties, Caramelized Onion, Gruyere Cheese, Garlic Mayo, Crushed Croutons
- CRAB CAKE SANDWICH 25**  
Lettuce, Tomato, Old Bay Aioli
- \*FRESH FISH SANDWICH 20**  
Blackened or Grilled, Lettuce, Tomato, Onion, Chef's Mayo
- CHICKEN SANDWICH 16**  
Roasted Red Pepper, Basil Pesto, Mozzarella, Arugula, Balsamic Glaze
- FRENCH DIP 20**  
Hand Shaved Roast Beef, Creamy Horseradish, Au Jus

## SIDES

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|--------------------------------|----------------------------------|
| <b>COLESLAW 8</b>              | <b>MAC AND CHEESE 12</b>         |
| <b>FRENCH FRIES 8</b>          | <b>LOADED BAKED POTATO 10</b>    |
| <b>WHIPPED POTATOES 10</b>     | <b>CHILI CRUNCH BROCCOLI 12</b>  |
| <b>ROASTED BABY CARROTS 12</b> | <b>CRISPY BRUSSEL SPROUTS 12</b> |
| <b>HARICOT VERT 10</b>         |                                  |

\*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.

### Private Dining at 347 Grille!

Let us book your next event! Our two private dining rooms can accommodate 12 to 40 guests for your next social or corporate special event. Scan the QR code for more info.

