



STARTERS

French Onion Soup 10

House made, melted gruyere cheese, crostinis

Crispy Ravioli 13

Lightly breaded three cheese ravioli, warm tomato coulis

New Orleans BBQ Shrimp 19

Cajun spiced shrimp, lemon, garlic butter, toasted crostini

Shrimp Cocktail 22

Poached shrimp, classic cocktail sauce

Tenderloin Tips* 23

Blackened, bearnaise aioli, pickled shallots

Crab Cake 27

Two lump crab cakes, panko breaded and fried, remoulade and avocado butter

Pork Belly 21

Sous vide, crisped and glazed, sticky Korean BBQ

Spinach Artichoke Dip 13

Fresh tortilla chips

Crispy Gator Tail 20

Buttermilk dipped, remoulade

Ahi Tuna Tartare* 22

Diced, soy scallions, avocado butter, gochujang, crispy won tons

SALADS ADDITIONS: Grilled Chicken +9 | Grilled Shrimp +18 | Blackened Tenderloin Tips +19

House Salad 9/16

Mixed greens, plum tomatoes, cucumbers, carrots, Applewood smoked bacon, chopped egg, croutons, Shula's vinaigrette dressing

Spinach Salad 10/18

Spinach, sun dried cranberries, maple almonds, shaved Parmesan cheese, caramelized honey dressing

Caesar Salad 9/16

Baby romaine, rustic croutons, shaved Parmesan, Caesar dressing

Burrata Salad 18

Heirloom tomatoes, torn basil, pickled shallots, spinach pesto, burrata cheese, olive oil

Wedge Salad 17

Iceberg lettuce, cherry tomatoes, crisp bacon, green onions, blue cheese dressing

SHULA CUT STEAKS

OUR PROPRIETARY STANDARD FOR PREMIUM BLACK ANGUS BEEF, AGED TO PERFECTION

8 oz Center Cut Filet Mignon 69

14 oz Ribeye 67

14 oz NY Strip 66

20 oz Kansas City Strip 80

22 oz Dry-Aged Cowboy 130

STEAK ENHANCEMENTS:

Lobster Tail +40 | Grilled Shrimp +20 | Blue Cheese Butter +6

There is a **20% Automatic Gratuity** applied to all checks. This holds us accountable to exceptional service and provides a stable base income for all of our staff.

*Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



ENTRÉES

Filet Medallions 44

Smashed potatoes, seasonal vegetable, cognac-peppercorn sauce

Bucatini Carbonara 40

Creamy carbonara with a cajun twist, bucatini noodles, pork belly and pan seared shrimp

Mushroom Ravioli 38

Ravioli stuffed with crimini, portabella and mozzarella, sautéed spinach, fire roasted tomatoes, beurre blanc

Maryland Crab Cakes 54

Lump crab, mustard, Old Bay seasoning, remoulade and avocado butter, haricot verts

Pan Seared Scallops 38

Roasted poblano and corn risotto, herb oil, gremolata

14 oz Maple Glazed Pork Chop 43

Double-cut, maple mustard glaze, smashed potatoes, grilled asparagus

Maple Mustard Salmon 38

Pan-seared Atlantic salmon, maple mustard glaze, beurre blanc, with pomme purée, steamed broccoli

Daily Fresh Fish MKT

Grilled, blackened, or pan-seared, smashed potatoes, haricot verts

SANDWICHES ADDITION: Applewood Smoked Bacon +2

Shula Burger 18

A classic – perfectly seasoned, American cheese, lettuce, tomato, pickles, brioche bun

Chicken Sandwich 17

Grilled chicken, melted jack cheese, red onion, tomato, balsamic greens, chipotle spread, brioche bun

House of Blue Burger 19

Blue cheese, red onion jam, balsamic greens, brioche bun

Fish Sandwich 17

Fish of the day, grilled, blackened, or pan-seared, remoulade, lettuce, tomato, red onion, brioche bun

SIDES

Smashed Potatoes 8

Sweet Potato Fries 8

Roasted Poblano and Corn Risotto 9

Steamed Broccoli 8

Grilled Asparagus 9

Seasonal Vegetables 8

Loaded Baked Potato 8

Sautéed Mushrooms 9

French Fries 8

Mac & Cheese 11

Cobbled Broccoli 11

DESSERTS

Crème Brûlée 10

Chocolate Cake 10

Fried Brownie Sundae 10

Apple Bread Pudding 10

Key Lime Pie 10

Carrot Cake 10

Cheesecake 10

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