

SHULAS

S T E A K H O U S E

Lunch & Carry Out Menu | 11:30 AM to 4:00PM

Starters

French Onion Soup 15

Caramelized Onions, Croutons, Provolone, Gruyère

Colossal Shrimp Cocktail 21

Rémoulade, Cocktail Sauce, Lemon

Crispy Calamari 19

Thai Chili Sauce, Peanuts, Black Sesame Seeds, Scallions, Cilantro

Blackened Tenderloin Tips 28

Cajun Spice, Béarnaise, Shula's BBQ Sauce

Salads

Shula's House Salad 16

Tomato, Bacon, Parmesan, Carrots, Egg, Scallions, Croutons, Green Goddess Dressing

Grilled Chicken Cobb Salad 20

Grilled Chicken, Avocado, Tomato, Boiled Egg, Red Onion, Bacon, Crisp Greens, Gorgonzola Crumbles, Blue Cheese Dressing

Black & Blue Salad 25

Blackened Tenderloin Tips, Gorgonzola, Red Onions, Tomato, Crispy Onions, Mixed Greens, Blue Cheese Dressing

Spinach Salad 16

Spinach and Romaine, Dried Cranberries, Candied Pecans, Goat Cheese, Sunflower Seeds, Strawberries, Balsamic Dressing

Caesar Salad 16

Sweet Gem Lettuce, Parmesan, Herb Garlic Croutons, Caesar Dressing

Wedge Salad 16

Baby Iceberg Lettuce, Tomato Jam, Bacon Jam, Heirloom Cherry Tomatoes, Blue Cheese Dressing

Add:

Chicken +10

Salmon +12

Grilled Shrimp +12

Blackened Tenderloin Tips +14

Knife & Fork Sandwiches

All Sandwiches served with choice of Steak Fries, Sweet Fries or Seasonal Fruit

Shula Burger 23

Blend of Premium Black Angus Chuck Short Rib & Brisket, Tomato Jam, Aged Cheddar, Leaf Lettuce, Red Wine Onions, Béarnaise Mayo

Traditional Burger 23

Blend of Premium Black Angus Chuck Short Rib & Brisket, Lettuce, Tomato, Onion, Pickle, Choice of Cheese, Brioche Roll

Crab Cake Sandwich 26

Rémoulade Sauce, Lettuce, Tomato, Brioche Roll

Steak Sandwich 28

Char-grilled with Gruyère Cheese, Garlic Herb Mayo, Red Onion Jam, Toasted Ciabatta Roll

Grilled Chicken Sandwich 18

Marinated Breast with Jack Cheese, Baby Greens, Tomato, Red Onion, Brioche Roll

Reuben Sandwich 18

Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Grilled Rye Bread

Mediterranean Vegetable Wrap 16

Julienne Peppers, Grilled Zucchini, Red Onion, Baby Greens, Tomato, Basil and Cannellini Bean Spread, Whole Wheat Wrap

Add:

Cheese +2

Applewood Bacon +3

Bread Service Available Upon Request



Prices exclusive of tax and gratuity. For parties of 6 or more, an 22% service charge will be added.

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw oysters. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs.

SHULAS

STEAK HOUSE

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From the Grill

STEAKS

Proudly Serving Premium, Aged to Perfection, Linz Heritage Angus Beef

7oz Filet Mignon 56

Wine Pairing: Daou Cabernet 18 / 72

10oz Filet Mignon 68

14oz New York Strip 60

Wine Pairing: Dona Paula Estate Malbec 19 / 72

16oz Cajun Ribeye 72

Wine Pairing: Antinori Peppoli Chianti 19 / 75

22oz Bone-In Ribeye 99



ENHANCEMENTS +6

Chimichurri / Brandy Peppercorn Cream
Béarnaise Sauce / Horseradish Cream

ACCOMPANIMENTS

Lobster Tail +42 / Shrimp +12

CHEF'S DAILY MARKET FISH - MKT

Entrées

Vegetarian Bowl 22

Chickpeas, Quinoa, Cucumber, Avocado, Greens,
Beets, Green Goddess Dressing

Pan Seared Salmon 39

Carrot Purée, Asparagus, Caper Agrodolce

Asian Salmon 39

Pan-Seared Crisp Salmon, Asian Slaw, Pickled
Ginger, Wasabi Cream, Teriyaki Drizzle

Sous Vide Chicken 37

Pan Roasted Chicken, Sherry Chicken Jus,
Pomme Purée, Sautéed Greens

Sides

Poached Asparagus 14

Sautéed Spinach 14

Steak Fries 13

Sweet Potato Fries 13

Pomme Purée 13

Fresh Seasonal Vegetables 10

Fresh Seasonal Fruit 8

Coleslaw 8

Desserts

Key Lime Pie 14

Traditional Key West Recipe

Cheesecake 14

Light and Creamy with Raspberry Coulis,
Almond Tuile

Chocolate Seven Layer Cake 14

Raspberry Coulis, Whipped Cream

Crème Brûlée 12

Velvety Custard Topped with
Hardened Caramelized Sugar

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