

Starters

- Bread Service 10**
Tomato Butter Whip, Balsamic Glaze
- Shrimp Cocktail 29**
Colossal Shrimp, Atomic Cocktail Sauce
- Braised Pork Belly 29**
Pickles, XO Sauce
- Creole Shrimp 31**
Garlic Crostini, Cajun Spice
- Arancini 21**
Saffron, English Pea, Roasted Pepper, Aioli

- Mini Crab Cakes 33**
Remoulade
- Polpette 29**
Pork and Beef Meatballs, Lemon Ricotta, Crispy Shallots
- Fried Calamari 31**
Tomato Coulis, Remoulade, Lemon
- Mozzco Burrata 23**
Arugula, Frisee, Truffle-Date Reduction, Crispy Focaccia, Prosciutto



Soups & Salads

ADDITIONS: Grilled Chicken +18 | Grilled Shrimp +22 | Grilled Salmon +24 | Sliced Filet +37

- French Onion Soup 19**
Gruyère, Parmesan, Fontina, Croutons, Chives
- Butternut Squash Soup 19**
Crème Fraiche, Smoked Honey, Granola
- Shula’s House Salad 18**
Artisan Greens, Cherry Tomato, Bacon, Carrots, Grated Egg, Green Goddess
- Caesar Salad 19**
Baby Gem Lettuce, Balsamic Caviar, Grana Padano, Croutons

From the Grill

STEAKS

Served with a Red Wine Green Peppercorn Demi-Glace and Béarnaise Sauce

8oz Wagyu Denver Steak* 65
7oz Filet* 67



10oz Filet* 79
16oz Prime NY Strip* 77

22oz Cowboy Ribeye* 84

Add-Ons: Blue Cheese Crust +5 | Pepper Crust +5 | Oscar Style +28
Pairings: Shrimp +22 | Lobster Tail +45 | Twin Lobster Tails +80

Entrées

- Jumbo Lump Crab Cakes* 57**
Remoulade, Kennebec Fries
- Chicken Divola* 42**
Fingerling Potato, Preserved Meyer Lemon, Calabrian Chili Jus
- Grilled Swordfish Steak* 61**
Squash Purée, Shaved Root Vegetable, Pistachio Chermoula
- Smoked Cobia 62**
Poached Lobster, Lobster Bisque, Mustard Greens
- Churrasco Style Steak Frites* 52**
Prime NY Strip 8oz, Chimichurri, Kennebec Fries
- Shula’s Angus Beef Burger* 36**
Aged White Cheddar, Lettuce, Tomato Jam, Tarragon Aioli, Kennebec Fries
- Smoked Cauliflower Steak 38**
Mint Pine Nut Pesto, Bulgur Wheat, Braised Greens, Pickled Fresno, Toasted Pine Nuts

Sides

- French-Style Baked Potato 14**
- Macaroni and Cheese 16**
- Creamy Spinach 14**
- Asparagus 15**
- Home-Made Fries 15**
- Broccolini 14**
- Elote Creamed Corn 15**
- Mashed Potatoes 15**
- Crispy Brussels 15**
- Mixed Mushrooms 15**

FEATURED DESSERT

Budino Dark Chocolate, Macerated Berries, Mint 16