

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

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, Frisée Salad, Crispy Focaccia, Beet Syrup, 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

Green Pea Soup 19
Cream of Peas, Crème Fraîche, Preserved Pea

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

SHULA CUT STEAKS

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

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

8oz Wagyu Denver Steak* 65

10oz Filet* 79

7oz Filet* 68

16oz Prime NY Strip* 79

22oz Cowboy Ribeye* 84

24oz Porterhouse* 96

28oz Tomahawk Ribeye* 125

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

Southern Fried Chicken* 42
Piri-Piri Sauce, Leek Agrodolce, Herb Slaw

Grilled Salmon 42
Vichyssoise, Grilled Alliums, Pickled Ramps, Snow Pea Salad

Maine Diver Sea Scallops 60
Burnt Garlic Spread, Leek Jam Mousseline, Smoked Pickled Vegetables, Parsnip

Churrasco Style Steak Frites* 53
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