

Starters

Lobster Bisque 12
Lobster Salad, Crostini

Lump Crab Cake 21
Remoulade, Slaw
🍷 **PAIRS WITH:** *Kim Crawford Sauvignon Blanc*

NOLA BBQ Jumbo Shrimp 21
Garlic Crostini, Cajun Spice, House BBQ

Fried Calamari 17
Marinara, Remoulade

Shrimp Cocktail 21
Cocktail Sauce, Remoulade, Horseradish

Seared Tuna* 21
Soy, Radish, Avocado, Ginger

Thick Cut Nueske’s Bacon 15
Bourbon-Honey Glaze, Tomato Jam

Shula’s Butcher Board 20
Premium Selection of Artisan Meats & Cheeses, Accoutrements

Salads

Chicken +16 | Salmon +13 | Shrimp (3) +21

Shula's House Salad 13
Tomato, Bacon, Parmesan, Cucumbers, Carrots, Egg, Scallions, Green Goddess Dressing

Wedge 14
Tomato Jam, Blue Cheese Dressing, Blue Cheese Crumbles, Bacon Jam

Tomato & Burrata 15
Pickled Shallots, Basil Pesto, EVOO

Caesar Salad 12
Parmesan Dressing, Garlic Croutons

SHULA CUT STEAKS

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

7 oz. Filet Mignon* 51

10 oz. Filet Mignon* 65

24 oz. Porterhouse* 85

16 oz. New York Strip* 85

🍷 **PAIRS WITH:** *Borne of Fire Cabernet Sauvignon*

22 oz. Dry Aged Cowboy (Bone-In)* 78

SAUCES +6

Béarnaise / Red Wine Demi / Peppercorn Sauce
Hollandaise / Horseradish Cream / Beurre Blanc

ENHANCEMENTS

Oscar Style +14
Blue Cheese Crusted +8

MAKE IT A SURF & TURF*

Add Jumbo Scallops (2) +16
Add Jumbo Grilled Shrimp (2) +14

Entrées

Atlantic Salmon Filet* 34
Honey Glaze, Carrot Purée, Sautéed Spinach

Pan Roasted Sea Bass* 53
Piccata Sauce, Vegetable Medley

Jumbo Lump Crab Cakes 41
Remoulade, Slaw

Roasted Chicken* 29
Wild Mushrooms, Madeira-Chicken Jus
🍷 **PAIRS WITH:** *Meiomi Pinot Noir*

Seared Sea Scallops* 48
Cauliflower Purée, Arugula, White Wine Reduction

Surf & Turf* 79
7 oz Filet Mignon with Choice of Grilled Shrimp (5) or Scallops (5)

Sides

Potato Purée 12

Brussels Sprouts 15

Mac & Cheese 13

Broiled Asparagus 13

Roasted Broccoli 11

Truffle Fries 13

Roasted Wild Mushrooms 13

Sautéed Spinach 11

Hand Cut Fries 11

Loaded Jumbo Baked Potato 13

Lobster Mac 22

Creamed Corn 11

Dessert

Seven Layer Chocolate Cake 14
Chantilly Cream, Raspberry Coulis

Crème Brule 12
Fresh Berries

Cheesecake 12
Chantilly Cream, Raspberry Coulis

Chocolate Molten Lava Cake 18
Chantilly Cream

Key Lime Pie 12
Chantilly Cream

*Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food borne illness. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs.
Prices exclusive of tax and gratuity. For parties of 6 or more, 20% service charge will be added.