

Starters

Crispy Calamari 17
Black Sesame Seeds, Scallions, Thai Chili Sauce

Roasted Bone Marrow 16
Citrus Chimichurri, Bacon Jam, Grilled Crostini

Thick Cut Nueske’s Bacon 18
Maple Bourbon Glaze, Jalapeño Cheddar Grits, Mango Salsa

Sweet & Smokey Filet Tips 28
Sweet Corn Brûlée, Pickled Red Onions

Colossal Shrimp Cocktail 21
Atomic Cocktail Sauce, Lemon

Jumbo Lump Crab Cake 23
Old Bay Aioli, Lemon

Ahi Tuna Poke 21
Watermelon Radish, Mango, Avocado Mousse, Cucumber, Poke Sauce, Taro Chips

Soups & Salads

Chicken +16 | Salmon +15 | Shrimp (3) +21

Shula’s Classic French Onion Soup 13
Gruyère, Provolone, Croutons

Lobster Bisque 15
Lobster Chunks, Cream, Fennel, Croutons

The Market 16
Tomato, Bacon, Cucumbers, Carrots, Grated Eggs, Scallions, Shredded Cheddar, Balsamic Vinaigrette

Wedge 14
Iceberg Lettuce, Tomato-Bacon Jam, Crispy Shallots, Blue Cheese, Herbed Ranch

Caesar Salad 14
Romaine Lettuce, Parmesan Caesar Dressing, Garlic Croutons

Burrata Panzanella 20
Pesto Marinated Heirloom Tomatoes, Sourdough Croutons, Arugula, Balsamic Reduction

SHULA CUT STEAKS

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

7 oz. Filet Mignon* 53

14 oz. New York Strip* 60

24 oz. Porterhouse* 99

10 oz. Filet Mignon* 68

22 oz. Bone-In Cowboy Ribeye* 99

SAUCES +6

ENHANCEMENTS

ACCOMPANIMENTS

Béarnaise | Red Wine Demi | Mary Anne
Horseradish Cream | Chimichurri

Oscar Style +14
Blue Cheese Crusted +8

Jumbo Scallops (2) +16 | Jumbo Grilled Shrimp (2) +14
Bone Marrow +16 | 10 oz. Cold Water Lobster Tail + 70

Entrées

Atlantic Salmon Filet 34
Jumbo Asparagus, Carrot Puree, Caper Agrodolce

Miso Glazed Diver Scallops 48
Cauliflower Purée, Chili Crunch Broccolini

Seafood Cavattapi Pasta 38
Jumbo Lump Crab, Colossal Shrimp, Roasted Red Pepper, Wild Mushrooms, Tomatoes, Lobster Cream Sauce

Steak Mary Anne 49
Filet Medallions, Au Gratin Potatoes, Mary Anne Sauce

Lobster Frites 79
10 oz. Cold Water Lobster Tail, French Fries, Old Bay Aioli, Drawn Butter

Chicken Marsala 35
Bone-In, Whipped Potatoes, Wild Mushroom Sauce

Double Cut Pork Chop 39
14oz Bone-In, Jalapeño Cheddar Grits, Apple Butter

Sides

Chili Crunch Broccolini 15
Sesame Ginger Sauce, Crispy Chili Crunch

Brussels Sprouts 16
Tomato Bacon Jam, Crispy Shallots

Sautéed Wild Mushrooms 15
Sherry Gastrique, Garlic, Thyme

Loaded 1lb Baked Potato 13
Cheddar, Bacon, Sour Cream, Scallion

Whipped Potatoes 13
Butter, Green Onions

Potatoes Au Gratin 16
White Cheddar, Boursin, Parmesan

Hand Cut Fries 13
Sea Salt, Ketchup
ADD:
Truffle +15

Sautéed Spinach 13
Shallots, Confit Garlic

Jumbo Asparagus 15
Parmesan, Lemon Aioli

Mac & Cheese 15
Cheddar, Gruyère, Toasted Breadcrumbs
ADD:
Lobster +7
Jumbo Lump Crab +7
Bacon +5

Desserts

Vanilla Bean Crème Brûlée 13
Vanilla Bean Crème, Raw Sugar, Mixed Berries

Carrot Cake 13
Warm Caramel Sauce, Whipped Cream, Cinnamon

Cheesecake 13
Raspberry Coulis, Whipped Cream, Mint

Florida Orange Sunshine Cake 13
Citrus Glaze, Whipped Cream Frosting, Passion Fruit Purée

Triple Layer Chocolate Cake 13
Chocolate Sauce, Chantilly Cream

Raspberry Brûlée Cheesecake 15
Whipped Cream, Chocolate Sticks

Key Lime Pie 13
Raspberry Coulis, Whipped 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.

Handcrafted Cocktails

Premium Q Drinks Club Soda, Tonic, Ginger Beer, Ginger Ale, Red Grapefruit Juice, and Finest Call Single Press Juice Used Exclusively in Our Cocktails

Spiced Old Fashioned Maker's Mark, Filthy Black Cherries, Angostura Bitters, Cinnamon	16	Dirty Martini Tito's, Dry Vermouth, Filthy Olive Brine, Bleu Cheese Olives	14	Raspberry Lemonade Wheatley's Vodka, Fresh Raspberries, Lemon Juice	12
Maple Whiskey Sour Monkey Shoulder, Lemon Juice, Maple Syrup, Orange Bitters	14	Spicy Margarita Maestro Doble Tequila, Lime Juice, Cointreau, Agave Nectar, Jalapeño	14	Mocha Raspberry Espresso Martini Tito's, Kahlua, Espresso, Chocolate and Raspberry Drizzle, Frosted Raspberries	14
Strawberry Lemon Drop Grey Goose Citron, Limoncello Liqueur, Lemon Juice, Strawberry Purée	14	Bourbon Bloom Woodford Reserve Bourbon, St. Germain Liqueur, Lemon Juice, Blackberries	16		
Berry Mule Tito's, Ginger Beer, Lime Juice, Cranberry Juice, Fresh Strawberries	12	Cucumber Blueberry Martini Cucumber Vodka, Blueberry Vodka, Lemon Juice, Fresh Blueberries	14		

Wines by the Glass

SPARKLING		RED		6 OZ
Banfi Rosa Régale Piedmont, Italy	12	Rodney Strong, Merlot Sonoma County, CA		12
Fleur de Mer Rosé Côtes de Provence, France	15	Pessimist, Red Blend Paso Robles, CA		14
Mionetto Brut N.V. Prosecco Treviso, Italy	16	Bonanza, Cabernet Sauvignon Napa Valley, CA		15
Chateau Miraval, Rosé Côtes de Provence, France	17	Borne of Fire, Cabernet Sauvignon Columbia County, CA		15
Domaine Chandon Brut Rosé Napa Valley, CA	19	Cambria, Tepusquet Vineyards, Syrah Santa Maria, CA		15
WHITE	6 OZ	Federalist, Red Zinfandel Mendocino, CA		15
		Terrazes de los Andes, Malbec Mendoza, Argentina		15
		Daou Vineyards, Cabernet Sauvignon Paso Robles, Central Coast, CA		16
		Estancia, Pinot Noir Paso Robles, CA		16
		Unshackled by Prisoner, Cabernet Sauvignon Napa Valley, CA		17
		Erath Resplendente, Pinot Noir Willamette Valley, OR		17
		Meiomi, Pinot Noir Sonoma County, CA		18
		Antinori Peppoli, Chianti Chianti, Italy		18
		Migration, Pinot Noir Sonoma County, CA		20
Banfi Le Rime, Pinot Grigio Tuscany, Italy	10			
Blueberry Moscato Island Grove, Hawthorne, FL	10			
Castello Del Poggio Moscato Piedmont, Italy	10			
Banfi, San Angelo, Pinot Grigio Tuscany, Italy	12			
Ruffino Lumina Pinot Grigio Italy	12			
Wildsong, Sauvignon Blanc Hawks Bay, NZ	12			
Conundrum, White Blend Monterey County, CA	14			
Kim Crawford, Sauvignon Blanc Marlborough, NZ	15			
Eroica, Riesling Columbia Valley, WA	16			
La Crema, Chardonnay Sonoma Coast, CA	17			
Daou Vineyards, Chardonnay Paso Robles, CA	17			
Hands of Time, Chardonnay Napa Valley, CA	17			

Beer Selections

DRAFT		BOTTLES / CANS	
Guinness	13	Budweiser	10
Miller Lite	11	Coors Light	10
Samuel Adams Boston Lager	11	Michelob Ultra	10
Blue Moon	11	Miller Light	10
Michelob Ultra	11	Sam Adams	10
Swamphead Big Nose (Local)	11	Yuengling	10
First Magnitude 72 (Local)	12	Dos Equis Lager	11
Voodoo Ranger IPA	11	Corona	11
Modelo	11	Modelo	11
Stella Artois	12	Heineken	11
Coors Light	11	Heineken O.O	11
Seasonal/Special (Rotating)	11	Stella Artois	11
		Angry Orchard	11
		Dogfish Head 60 Minute IPA	11
		Truly	10
		72 First Magnitude Brown Ale (Local)	11
		Swamphead Big Nose IPA (Local)	11