

Starters

Lobster Bisque 14

Chilled Lobster, Croutons, Cream, Chives

French Onion Soup 12

Caramelized Onions, Brandy, Croutons, Provolone, Gruyere

Maryland Style Crab Cake 21

Jumbo Lump Crab, Remoulade Sauce, Avocado Mousse

Lobster Deviled Eggs 15

Shaved Truffle, Crème Fraiche, Chives, Lemon

Seared Scallops 17

Pomme Puree, Truffle Pan Sauce, Gaufrette

Wagyu Short Rib Slider 16

Philly Cheesesteak Sauce, Crispy Shallots

New Orleans BBQ Shrimp 18

Lemon, Olive Oil, Garlic Crostini

Wagyu Beef Meatball 17

Parmesan, Whipped Ricotta, Basil Persillade

Raw & Chilled

Tuna Tartare 19

Soy, Radish, Avocado, Ginger, Chili Wontons

Steak Tartare 18

Mustard Seeds, Capers, Cornichons, Lemon, Dijon, Gausfettes

Jumbo Shrimp Cocktail 19

Cocktail Sauce, Lemon

Crab Cocktail 19

Jumbo Lump Crab, Remoulade Sauce, Lemon

Salads

Add: Chicken +5 / Shrimp +9 / Steak +12 / Crab +14

Caesar Salad 12

Focaccia Croutons, Shaved Parmesan, Lemon

House Salad 9

Tomato, Carrot, Cucumber, Green Goddess

Kale Salad 15

Almonds, Cranberries, Parmesan, Caramelized Honey Vinaigrette

Wedge Salad 15

Applewood Smoked Bacon, Blue Cheese, Tomato Jam

Beet Salad 13

Citrus Goat Cheese, Arugula, Maple Almonds, Cider Vinaigrette

Sandwiches

Add: Cheese +1 / Mushroom +2 / Thick Cut Bacon +2

Sandwiches Served with Choice of Fries or Side Salad

Shula Burger 17

Brisket and Short Rib Grind, Cheese Selection, Lettuce, Tomato, Onion, Pickle

Beyond Burger 16

Plant-based Patty, Lettuce, Tomato, Onion, Pickle

French Dip 19

Au Jus, Baguette, Horseradish Sauce, Shaved Prime Rib

Crab Cake Sandwich 22

Remoulade Sauce, Lettuce, Tomato, Onion

From the Grill

STEAKS

6oz Filet 40
8oz Filet 45
10oz Filet 50
14oz Ribeye 47

SAUCES 4

Bordelaise / Béarnaise / Au Poivre /
Horseradish Cream / Chimichurri

DRY-AGED & PRIME

16oz Prime NY Strip 53
22oz Dry-Aged Bone In Ribeye 72
24oz Porterhouse 75

ACCOMPANIMENTS

Lobster +38 / Oscar +15 / Shrimp +14

BUTTERS 4

Black Truffle / Red Wine Blue Cheese

FOR THE TABLE

Cowboy Steak 72
8 or 10 Slices

Porterhouse 75
6 or 8 Slices

Entrées

Half Chicken 28

Pomme Puree, Spinach, Sherry Chicken Jus

Wagyu Braised Short Rib 36

Creamy Grits, Brussels Sprouts, BBQ Jus

Twin Maryland Crab Cakes 39

Jumbo Lump Crab, Remoulade Sauce, Lemon

Surf & Turf 79

6oz Filet, Lobster Tail, Béarnaise, Drawn Butter,
Lemon

Seared Scallops 42

Saffron, Fennel Creamed Corn, Lemon Gremolata

Norwegian Salmon 32

Grilled, Blackened, or Pan Seared
Lemon Caper Gremolata or Bearnaise

Fish of the Day MKT

Grilled, Blackened, or Pan Seared
Lemon Caper Gremolata or Bearnaise

Sides

VEGETABLES 10

Grilled Asparagus

Béarnaise Vinaigrette

Brussels Sprouts

Bacon, Lemon

Spinach

Sautéed

Garlicky Kale

Almonds, Parmesan

Broccoli

Cobbled or Steamed

Warm Beets

Goat Cheese, Sherry Gastrique

Creamed Corn

Black Truffle

Sautéed Wild Mushrooms

Lemon Thyme, Shallots & Garlic

POTATOES & MORE 8

Pomme Puree

Baked Potato

Fully Loaded

Hash Browns

Caramelized Onion And Thyme

Steak French Fries

Malt Aioli

Stone Ground Grits

Sea Salt Caramel

SIGNATURE MAC & CHEESE

Original 10

Aged Cheddar, Gouda Cheese, Parmesan, Mornay

Add: Truffle +5 / Lobster +10 / Crab +8

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, 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.