

Starters

Tuna Tartare 19

Soy, Radish, Avocado, Ginger, Chili Wontons

Jumbo Shrimp Cocktail 19

Cocktail Sauce, Lemon

Lobster Bisque 14

Chilled Lobster, Croutons, Cream, Chives

French Onion Soup 12

Caramelized Onions, Brandy, Croutons, Provolone, Gruyere

New Orleans BBQ Shrimp 18

Cajun Lemon Sauce, Garlic Crostini

Crispy Calamari 15

Mustard Aioli, Tomato Coulis

Blackened Tender Tips 19

Béarnaise Aioli, Pickled Shallots

Wedge Salad 15

Applewood Smoked Bacon, Blue Cheese, Tomato Jam

Salads

Add:

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

Black & Blue Salad 22

Blackened Tender Tips, Gorgonzola Cheese, Tomato, Crispy Onions, Mixed Greens, House-Made Blue Cheese Dressing

Caesar Salad 12

Focaccia Croutons, Shaved Parmesan, Lemon, Caesar Dressing

Crab Cobb Salad 24

Avocado, Tomato, Boiled Egg, Bacon, Chiffonade Greens, Cheddar Cheese, Green Goddess

Grilled Shrimp Greek 22

Cucumber, Heirloom Tomatoes, Olives, Greens, Red Onion, Feta, Lemon Oregano Vinaigrette

Sandwiches

Add:

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

Served with Choice of Fries or House Salad

Shula Burger 17

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

Pickle Brined Crispy Chicken 17

Pimento Cheese, Shredded Napa, BBQ Gastrique

Beyond Burger 16

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

French Dip 19

Au Jus, Baguette, Horseradish Sauce, Shaved Prime Rib

BLT Sandwich 15

Thick Cut Bacon, Herb Mayo, Arugula, Sliced Tomato

Crab Cake Sandwich 22

Remoulade Sauce, Lettuce, Tomato, Onion



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.

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

Healthy Bowls

Tuna Poke Bowl 22

Ginger Quinoa, Avocado, Cucumber, Scallions,
Pickled Watermelon, Greens, Kimchi Vinaigrette

Houston Bowl 19

Mixed Greens, Watermelon, Feta Cheese,
Dry Rubbed BBQ Chicken, Avocado,
Chipotle Vinaigrette

Vegan Bowl 17

Chickpeas, Quinoa, Cucumber, Avocado,
Greens, Beets, Lemon Tofu Dressing

Entrées

Half Chicken 28

Pomme Puree, Spinach, Sherry Chicken Jus

Pan Seared Salmon 24

Napa Slaw, Pickled Ginger, Wasabi Cream,
Teriyaki, Choice of Potato

Blackened Snapper 28

Topped with Cajun Crawfish,
Pomme Puree, Seasonal Vegetables

Seared Scallops 27

Saffron, Fennel Creamed Corn,
Lemon Gremolata

Pan Seared Chicken 20

Diced Fresh Mozzarella, Marinated Tomatoes,
Parmesan, Balsamic Glaze

Fish of the Day MKT

Pomme Puree, Seasonal Vegetables

Sides

Grilled Asparagus 8

Béarnaise Vinaigrette

Sautéed Wild Mushrooms 8

Lemon Thyme, Shallots, Garlic

Spinach 6

Sautéed

Steak Fries 6

Malt Aioli

Creamed Corn 8

Black Truffle

Side Salad 6

Tomato, Carrot, Cucumber

Seasonal Vegetables 6

Steamed, Garlic, Butter

Pomme Puree 6

Cole Slaw 6