

Starters

French Onion Soup 13

Gruyere, Parmesan, Fontina, Crouton

Lobster Bisque* 16

Sherry, Cream, Chive

Stuffed Onion Gratin 12

Gruyere & Herb Bread Filling, Bacon, Roasted Red Pepper Coulis

Jumbo Lump Crab Cake* 21

Old Bay, Remoulade

Nola BBQ Shrimp* 18

Cajun Spice, Garlic Crostinis

Crispy Calamari* 18

Thai Chili Sauce, Peanuts, Black Sesame Seeds, Scallions, Cilantro

Shrimp Cocktail* 24

Lemon, Cocktail Sauce

Creamy Spinach Dip 12

Grilled Bread

Salads

Shula's House Salad 6/11

Tomato, Bacon, Parmesan, Carrots, Egg, Scallions,
Green Goddess Dressing (Half or Full)

Caesar Salad 7/13

Parmesan Dressing, Garlic Croutons (Half or Full)

Wedge Salad 8/15

Tomato Jam, Blue Cheese Dressing,
Blue Cheese Crumbles, Bacon Jam (Half or Full)

Sandwiches

Add

Caramelized Onions +3 / Mushrooms +4 / Bacon +5

Served with Choice of Fries or Mixed Greens Salad

French Dip* 20

Tender Sliced Beef, Horseradish Cream, Au Jus

Shula Burger* 19

Tomato Jam, Cheddar, Leaf Lettuce, Béarnaise Mayo

Crab Cake Sandwich* 23

Remoulade, Lettuce, Tomato

Beyond Burger 18

Plant-Based Patty, Avocado, Lettuce, Tomato

Burger of the Month* 20

Our Mouthwatering Monthly Burger Special



*All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw items. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs.

Steaks

7oz Filet Mignon* 62
10oz Filet Mignon* 74
16oz New York Strip* 70



16oz Ribeye* 70
18oz Bone-In Cowboy Ribeye* 73
Surf & Turf* 90
7oz Filet, 4oz Lobster Tail, Béarnaise,
Drawn Butter

STYLINGS

Brandy-Peppercorn Cream +4 / Béarnaise +4
Red Wine-Blue Cheese Butter +4
Chipotle Butter +4

PAIRINGS

Grilled Shrimp (3)* +10
Oscar Style*
(Lump Crab, Asparagus, Béarnaise) +20

Entrées

Steak Frites* 40

6oz Hanger Steak, Steak Fries, Béarnaise Aioli

Jumbo Lump Crab Cakes* 42

Remoulade, Hand-Cut Fries

Grilled Airline Chicken* 30

Mushroom Risotto, Sherry-Chicken Jus, Asparagus

Braised Short Rib* 38

Red Wine Braised, Pomme Purée, Heirloom Carrots

Seared Scallops* 42

Red Curry Sweet Potato Purée, Thai Basil Coconut Cream, Snap Peas, Lemongrass

Salmon Filet* 29

Carrot Purée, Asparagus, Caper Agrodolce

Sides

Steamed Asparagus 10

Shaved Parmesan, Lemony Vinaigrette

Sautéed Brussel Sprouts 9

Bacon Jam, Lemon

Sautéed Spinach 9

Chili Flakes, Garlic, Lemon, EVOO

Pomme Purée 8

Butter, Chives

Roasted Wild Mushrooms 10

Lemon Zest

Steak Fries 6

Steamed Broccoli & Cheese 10

Cheddar Sauce

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