

Starters

New Orleans Style Shrimp 22

Cajun Spiced Shrimp, Lemon, Garlic Butter and
Toasted Crostinis

Tuna Tartare 22

Diced Ahi Tuna, Red Chili, Sesame Vinaigrette,
Avocado Cream, Crispy Wontons

Colossal Shrimp Cocktail 21

Poached Colossal Shrimp with Classic Cocktail
Sauce, Remoulade & Mustard Aioli

Maryland Style Crab Cake 23

Jumbo Lump Crab, Mustard, Old Bay Seasoning
with Remoulade Sauce

Thick Cut Nueske's Bacon 21

Bourbon-Honey Glaze, Tomato Jam, Cheddar Grits, White Cabbage & Fennel Slaw

Soups & Salads

French Onion Soup 14

Caramelized Onions and Croutons in a Rich Beef Broth with Gruyere and Provolone Cheese

Tomato Burrata Salad 16

Basil Pesto, Extra Virgin Olive Oil, Balsamic Vinaigrette

The Wedge Salad 15

Iceberg Lettuce, Tomatoes, Bacon Jam, Blue Cheese Dressing

Shula's House Salad 15

Tomatoes, Bacon, Ricotta Salata, Carrots, Scallions, Apple Cider Vinaigrette

Traditional Caesar Salad 15

Little Gem Romaine Lettuce, Croutons, Parmesan Cheese, House-Made Caesar Dressing

Entrées

Half Roasted Chicken 38

Sun-Dried Tomatoes and Shallot Jus

Coaches Cut Prime Rib 54

Herb Crusted and Served with Yorkshire Pudding and Au Jus
Limited Availability

Maryland Style Crab Cakes 46

Jumbo Lump Crab, Mustard, Old Bay Seasoning with Remoulade Sauce

Norwegian Salmon 39

Sautéed, Grilled or Blackened with Choice of Beurre Blanc or Hollandaise

Miso Glazed Halibut 40

Ginger Vinaigrette

Daily Market Fish MP

Sautéed, Grilled or Blackened with Choice of Beurre Blanc or Hollandaise

From the Grill

STEAKS

Proudly Serving Premium, Aged to Perfection, Linz Heritage Angus Beef

10oz Filet 68

12oz Filet 74

16oz Prime NY Strip 72

22oz Cowboy Ribeye 75

24oz Black Angus Porterhouse 70

42oz Prime Tomahawk 155

OSCAR-STYLE ANY STEAK 14

SAUCES 5

Béarnaise Sauce / Hollandaise Sauce

Horseradish Cream / Beurre Blanc

Sides

Fresh Jumbo Asparagus Spears 14

Grilled with Meyer Lemon or Steamed with Hollandaise Sauce

Broccoli 13

Steamed Crowns with House Cheese Sauce

Baked Potato 12

Cheddar Cheese, Sour Cream, Bacon, Butter, Chives

Macaroni & Cheese 14

Cavatappi Pasta, Gouda & Cheddar Cheese Sauce, Bread Crumbs

Mashed Potatoes 13

Roasted Garlic & Butter

Spinach 14

Sautéed or Creamed

Caramelized Brussels Sprouts 14

Bacon, Onions, Lemon Juice

Sautéed Mushrooms 14

Seasonal Organic Mushrooms, Garlic Thyme Oil

Prices exclusive of tax and gratuity. For parties of 6 or more, an 18% service charge will be added.

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 oysters. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs.