

# Appetizers

<b>LOBSTER BISQUE</b>	<b>12</b>
TRADITIONAL BISQUE WITH LOBSTER MEAT, SOUR CREAM AND SHERRY	
<b>FRENCH ONION SOUP</b>	<b>9</b>
CARAMELIZED ONIONS IN A RICH BEEF BROTH WITH GRUYERE, PROVOLONE AND PARMESAN CHEESE	
<b>BLACKENED SEA SCALLOPS</b>	<b>16</b>
SERVED ON PINEAPPLE-MANGO SALSA WITH AGAVE NECTAR	
<b>SHRIMP COCKTAIL</b>	<b>15</b>
LARGE GULF SHRIMP WITH SPICY COCKTAIL SAUCE, REMOULADE AND LEMON	
<b>BBQ SHRIMP</b>	<b>17</b>
STUFFED WITH BASIL, WRAPPED IN APPLEWOOD BACON WITH TANGY BBQ SAUCE	
<b>BLACKENED TENDERLOIN TIPS</b>	<b>18</b>
SEARED WITH CAJUN SPICES, SERVED WITH BÉARNAISE AND BBQ SAUCE	
<b>SEARED AHI TUNA</b>	<b>MKT</b>
SEARED RARE WITH SWEET AND SOUR ASIAN SAUCE, PICKLED GINGER AND WASABI CREAM	
<b>SHELLFISH TRIO</b>	<b>27</b>
1/2 LOBSTER TAIL, GULF SHRIMP, JUMBO LUMP CRAB AND A TRIO OF SAUCES	
<b>JUMBO LUMP CRAB CAKE</b>	<b>MKT</b>
PAN-SEARED, REMOULADE SAUCE AND LEMON	
<b>CALAMARI “FRIES”</b>	<b>12</b>
LIGHTLY BREADED, FLASH FRIED, SERVED WITH TOMATO COULIS AND MUSTARD AIOLI	
<b>STONE CRABS (SEASONAL)</b>	<b>MKT</b>
SERVED BY THE PIECE WITH MUSTARD SAUCE AND LEMON	

# Salads

<b>SHULA’S HOUSE SALAD</b>	<b>9</b>
ROMAINE, BABY GREENS, SEASONAL VEGETABLES AND CHOICE OF DRESSING	
<b>CAESAR SALAD</b>	<b>9</b>
ROMAINE HEARTS, SOURDOUGH CROUTONS, PARMESAN CHEESE AND CAESAR DRESSING	
<b>TOMATO &amp; FRESH MOZZARELLA CHOP</b>	<b>9</b>
TOMATOES, FRESH MOZZARELLA, BASIL, RED ONION, EXTRA VIRGIN OLIVE OIL AND BALSAMIC GLAZE	
<b>THE WEDGE</b>	<b>9</b>
ICEBERG, RIPE TOMATOES, APPLEWOOD BACON, RED & GREEN ONIONS WITH BLUE CHEESE DRESSING	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# Entrées

<b>DAILY MARKET FISH</b>	<b>MKT</b>
PREPARED: PAN-SEARED, GRILLED OR BLACKENED CHOICE OF: SWEET AND SOUR ASIAN SAUCE, BEURRE BLANC, PINEAPPLE-MANGO SALSA OR RED PEPPER CHIMICHURRI	
<b>PAN-SEARED SEA SCALLOPS</b>	<b>35</b>
ROASTED CORN, BACON, ASPARAGUS AND TRUFFLE OIL	
<b>JUMBO LUMP CRAB CAKES</b>	<b>MKT</b>
PAN-SEARED, REMOULADE AND LEMON	
<b>TWIN LOBSTER TAILS</b>	<b>60</b>
DRAWN BUTTER AND LEMON	
<b>STONE CRABS (SEASONAL)</b>	<b>MKT</b>
MUSTARD SAUCE AND LEMON	
<b>SURF &amp; TURF</b>	<b>69</b>
BÉARNAISE, DRAWN BUTTER AND LEMON	
<b>FRENCH CUT CHICKEN BREAST</b>	<b>29</b>
ROASTED GARLIC AND PEPPERCORN SAUCE	
<b>LAMB PORTERHOUSE</b>	<b>39</b>
RED WINE-MINT DEMI	
<b>16/24 OZ. PRIME RIB – FRIDAYS &amp; SATURDAYS ONLY</b>	<b>41/46</b>
YORKSHIRE PUDDING AND AU JUS	
<b>STEAK MARY ANNE</b>	<b>47</b>
FILET MIGNON MEDALLIONS WITH COGNAC-PEPPERCORN SAUCE	
<b>MIXED GRILL</b>	<b>45</b>
FILET MIGNON MEDALLIONS WITH TWO OF THE FOLLOWING: CRAB CAKE, MARKET FISH, BBQ SHRIMP OR SEARED SCALLOPS	
<b>FILET MIGNON TRIO</b>	<b>45</b>
BLUE CHEESE CRUST, OSCAR STYLE, PEPPERCORN CRUST	

## The Shula Cut®

CENTER CUTS OF PREMIUM BLACK ANGUS BEEF  
HAND SELECTED AND AGED TO PERFECTION.

**STILL UNDEFEATED!**

<b>6 oz. FILET MIGNON</b>	<b>40</b>
<b>8 oz. FILET MIGNON</b>	<b>46</b>
<b>12 oz. FILET MIGNON</b>	<b>52</b>
<b>16 oz. NEW YORK STRIP</b>	<b>47</b>
<b>20 oz. KANSAS CITY STRIP</b>	<b>48</b>
<b>14 oz. RIBEYE</b>	<b>43</b>
<b>22 oz. COWBOY RIBEYE</b>	<b>52</b>
<b>24 oz. PORTERHOUSE</b>	<b>50</b>
<b>48 oz. PORTERHOUSE</b>	<b>96</b>
<b>SIGNATURE SAUCES</b>	<b>2</b>
RED WINE-HERB DEMI PEPPERCORN SAUCE BÉARNAISE SAUCE RED PEPPER CHIMICHURRI	
<b>CLASSIC TOPPINGS</b>	
BLUE CHEESE CRUST <b>5</b>   OSCAR STYLE <b>14</b>   PEPPERCORN CRUST <b>4</b>	
<b>MAKE ANY STEAK A SURF AND TURF</b>	<b>29</b>
ADD LOBSTER TAIL	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD  
BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN  
MEDICAL CONDITIONS.