

Appetizers

LOBSTER BISQUE	13
TRADITIONAL BISQUE WITH LOBSTER MEAT, SOUR CREAM AND SHERRY	
FRENCH ONION SOUP	11
CARAMELIZED ONIONS IN A RICH BEEF BROTH WITH GRUYERE, PROVOLONE AND PARMESAN CHEESE	
MUSHROOM RAVIOLI	16
SAUTÉED SPINACH, FOREST MUSHROOMS, HERB DEMI	
THICK CUT BACON	16
JIM BEAM® BOURBON APPLES, MAPLE-BALSAMIC GLAZE	
BLACKENED SEA SCALLOPS*	18
SERVED ON PINEAPPLE-MANGO SALSA WITH AGAVE NECTAR	
SHRIMP COCKTAIL	18
LARGE GULF SHRIMP WITH SPICY COCKTAIL SAUCE, REMOULADE AND LEMON	
BBQ SHRIMP	17
STUFFED WITH BASIL, WRAPPED IN APPLEWOOD BACON WITH TANGY BBQ SAUCE	
BLACKENED TENDERLOIN TIPS	18
SEARED WITH CAJUN SPICES, SERVED WITH BÉARNAISE AND BBQ SAUCE	
SEARED AHI TUNA*	19
SEARED RARE WITH SWEET AND SOUR ASIAN SAUCE, PICKLED GINGER AND WASABI CREAM	
SHELLFISH TRIO	29
1/2 LOBSTER TAIL, GULF SHRIMP, JUMBO LUMP CRAB AND A TRIO OF SAUCES	
JUMBO LUMP CRAB CAKE	18
PAN-SEARED, REMOULADE SAUCE AND LEMON	
CALAMARI “FRIES”	14
LIGHTLY BREADED, FLASH FRIED, SERVED WITH TOMATO COULIS AND MUSTARD AIOLI	
OYSTERS ON THE HALF SHELL*	MKT
COCKTAIL SAUCE AND LEMON	
OYSTERS ROCKEFELLER*	MKT
TRADITIONAL PREPARATION WITH SPINACH, BREAD CRUMBS AND PERNOD	

Salads

SHULA’S HOUSE SALAD	11
ROMAINE, BABY GREENS, SEASONAL VEGETABLES AND CHOICE OF DRESSING	
CAESAR SALAD	12
ROMAINE HEARTS, SOURDOUGH CROUTONS, PARMESAN CHEESE AND CAESAR DRESSING	
BURRATA SALAD	13
RED AND YELLOW TOMATOES, ROASTED ARTICHOKEs, BASIL, PICKLED ONIONS, EXTRA VIRGIN OLIVE OIL, FRIED BASIL AND BALSAMIC GLAZE	
THE WEDGE	12
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 FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.