



Appetizers

Tuna Tartare* 12

Soy, radish, avocado, ginger, chili wontons

Jumbo Shrimp Cocktail 13

Chipotle cocktail, lemon

Crispy Calamari 10

Parsley, spicy tomato

Tomato Bisque 6

Basil, cream, red pepper

French Onion Soup 9

Salads

Add: chicken 5 shrimp 8 steak* 12 crab 14

Wedge Salad 11

Apple wood-smoked bacon, tomato jam, blue cheese, heirloom tomatoes

Chopped Salad 11

Feta cheese, olives, tomato, field greens, lemon-oregano vinaigrette

Caesar Salad 8

Lemon, parmesan, crisp romaine, croutons

Cobb Salad 14

Avocado, tomato, boiled egg, bacon, chiffonade greens, cheddar cheese, tarragon vinaigrette

Lunch Special

Soup & Salad 10

Tomato basil bisque and caesar or wedge salad

Soup & Half Sandwich 10

Tomato basil bisque and half pimento and bacon grilled cheese

Sandwiches

Served with choice of fries or house salad

Shula Burger* 13

Cheese selection, lettuce, tomato, onion, pickle

Crispy Chicken Sandwich 12

Pimento cheese, shredded napa, bbq gastrique

Veggie Burger 12

Chickpeas, shredded cucumber tzatziki, arugula, tomato jam

BLT Sandwich 13

Thick-cut bacon, herb mayo, arugula, slice tomato

Steak Sandwich* 18

Gruyère cheese, herb mayo, red onion jam, ciabatta roll

Entrées

All steaks offered from the dinner menu available upon request

Half Chicken 17

Pomme purée, spinach, & lemon-thyme chicken jus

Seared Scallops* 18

Saffron, fennel creamed corn, beurre blanc

Roasted Salmon* 17

Fricassee asparagus, warm béarnaise vinaigrette

Sides

Poached Asparagus 5

Béarnaise vinaigrette

Creamed or Sautéed Spinach 5

Steak Fries 5

Malt aioli

Pomme Purée 5

Green Beans 5

Napa Coleslaw 4

Desserts

Seasonal Fruit & Sorbet 5

Carrot Cake 6

Key Lime Pie 5

Seven Layer Chocolate Cake 6

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 foodborne 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.

Prices exclusive of tax and gratuity.

For parties of 6 or more, an 18% service charge will be added.