



DINNER MENU

Served Tue-Sat until 10:45pm

Appetizers

Lobster Bisque 360 cal	12
French Onion Soup 530 cal	9
Shrimp Cocktail 120 cal	17
BBQ Shrimp 560 cal	17
Lobster Cocktail 120 cal	21
Cold Water Lobster Tail 120 cal	39
Jumbo Lump Crab Cake 460 cal	18
Calamari "Fries" 790 cal	16
Blackened Tenderloin Tips 470 cal	18
Oysters on the Half Shelf (Seasonal) 120 cal	14

Salads

Beefsteak Tomato & Gorgonzola Salad 760 cal	12
Caesar Salad 730 cal	12
The Wedge 425 cal	12
Tomato & Fresh Mozzarella Chop Salad 550 cal	13

The SHULA CUT®

The Best Beef Money Can Buy

Our custom center cuts of *Premium Black Angus Beef* accompanied with our aging process make up our award winning SHULA CUTS®.

SHULA CUT STEAKS

12 oz. SHULA CUT Filet Mignon 790 cal	44
8 oz. SHULA CUT Filet Mignon 510 cal	40
24 oz. SHULA CUT Porterhouse 1200 cal	45
48 oz. SHULA CUT Porterhouse 2400 cal	86
22 oz. SHULA CUT Cowboy 1270 cal	45
20 oz. SHULA CUT Kansas City Sirloin 1440 cal	44
16 oz. SHULA CUT New York Sirloin 1160 cal	43
10 oz. SHULA CUT Steak Mary Anne 720 cal	40

Shula's *Premium Black Angus Prime Rib*

Served Thursday - Saturday

Prime Rib Au Jus 16 oz. 1550 cal	38
Prime Rib Au Jus 24 oz. 2060 cal	44

Other Entrees

Florida Red Snapper 360 cal	36
Mahi Mahi 310 cal	29
Salmon 580 cal	29
Broiled Twin Lobster Tails 240 cal	78
Surf and Turf 630 cal (8 oz. Filet & Lobster Tail)	80
3.5 pound Maine Lobster 440 cal	Mkt
French Cut Chicken Breast 1330 cal	27
French Cut Chicken Breast (skinless) 750 cal	27
Lamb Loin Chops 1460 cal	39

Sides

Fresh Asparagus Grilled or Steamed 50 cal	11
Broccoli with Hollandaise Sauce 120 / 430 cal	9
Sautéed Spinach 60 cal	9
Creamed Spinach 460 cal	9
Grilled Onions 140 cal	8
Sautéed Mushrooms 130 cal	9
Crab Mac & Cheese 840 cal	13
Jumbo Baked Potato 290 cal	9
Hashbrown Potatoes 1490 cal	8
Lobster Mashed Potatoes 1150 cal	14
Double Baked Potato 360 cal	9
Steak Fries 610 cal	8

Desserts

Please allow these desserts 30 min to prepare

Warm Apple Cobbler 910 cal	12
Molten Chocolate Lava Cake (for 2) 1030 cal	18
Chocolate Soufflé (for 2) 760 cal	18

