

Appetizers

LOBSTER BISQUE

TRADITIONAL BISQUE WITH LOBSTER MEAT, SOUR CREAM AND SHERRY

FRENCH ONION SOUP

CARAMELIZED ONIONS IN A RICH BEEF BROTH WITH GRUYERE, PROVOLONE AND PARMESAN CHEESE

BLACKENED SEA SCALLOPS*

SERVED ON PINEAPPLE-MANGO SALSA WITH AGAVE NECTAR

SHRIMP COCKTAIL

LARGE GULF SHRIMP WITH SPICY COCKTAIL SAUCE, REMOULADE AND LEMON

BBQ SHRIMP

STUFFED WITH BASIL, WRAPPED IN APPLEWOOD BACON WITH TANGY BBQ SAUCE

BLACKENED TENDERLOIN TIPS

SEARED WITH CAJUN SPICES, SERVED WITH BÉARNAISE AND BBQ SAUCE

SEARED AHI TUNA*

SEARED RARE WITH SWEET AND SOUR ASIAN SAUCE, PICKLED GINGER AND WASABI CREAM

SHELLFISH TRIO

1/2 LOBSTER TAIL, GULF SHRIMP, JUMBO LUMP CRAB AND A TRIO OF SAUCES

JUMBO LUMP CRAB CAKE

PAN-SEARED, REMOULADE SAUCE AND LEMON

CALAMARI "FRIES"

LIGHTLY BREADED, FLASH FRIED, SERVED WITH TOMATO COULIS AND MUSTARD AIOLI

STONE CRABS (SEASONAL)*

SERVED BY THE PIECE WITH MUSTARD SAUCE AND LEMON

Salads

SHULA'S HOUSE SALAD

ROMAINE, BABY GREENS, SEASONAL VEGETABLES AND CHOICE OF DRESSING

CAESAR SALAD

ROMAINE HEARTS, SOURDOUGH CROUTONS, PARMESAN CHEESE AND CAESAR DRESSING

TOMATO & FRESH MOZZARELLA CHOP

TOMATOES, FRESH MOZZARELLA, BASIL, RED ONION, EXTRA VIRGIN OLIVE OIL AND BALSAMIC GLAZE

THE WEDGE

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

DAILY MARKET FISH*

PREPARED: PAN-SEARED, GRILLED OR BLACKENED
CHOICE OF: SWEET AND SOUR ASIAN SAUCE, BEURRE BLANC,
PINEAPPLE-MANGO SALSA OR RED PEPPER CHIMICHURRI

PAN-SEARED SEA SCALLOPS*

ROASTED CORN, BACON, ASPARAGUS AND TRUFFLE OIL

JUMBO LUMP CRAB CAKES

PAN-SEARED, REMOULADE AND LEMON

TWIN LOBSTER TAILS*

DRAWN BUTTER AND LEMON

STONE CRABS (SEASONAL)*

MUSTARD SAUCE AND LEMON

SURF & TURF*

BÉARNAISE, DRAWN BUTTER AND LEMON

FRENCH CUT CHICKEN BREAST

ROASTED GARLIC AND PEPPERCORN SAUCE

LAMB PORTERHOUSE

RED WINE-MINT DEMI

PRIME RIB

YORKSHIRE PUDDING AND AU JUS

STEAK MARY ANNE

FILET MIGNON MEDALLIONS WITH COGNAC-PEPPERCORN SAUCE

MIXED GRILL

FILET MIGNON MEDALLIONS WITH TWO OF THE FOLLOWING:
CRAB CAKE, MARKET FISH, BBQ SHRIMP OR SEARED SCALLOPS

FILET MIGNON TRIO

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!

6 oz. FILET MIGNON

8 oz. FILET MIGNON

12 oz. FILET MIGNON

16 oz. NEW YORK STRIP

20 oz. KANSAS CITY STRIP

14 oz. RIBEYE

22 oz. COWBOY RIBEYE

24 oz. PORTERHOUSE

48 oz. PORTERHOUSE

SIGNATURE SAUCES

RED WINE-HERB DEMI PEPPERCORN SAUCE
BÉARNAISE SAUCE RED PEPPER CHIMICHURRI

CLASSIC TOPPINGS

BLUE CHEESE CRUST | OSCAR STYLE | PEPPERCORN CRUST

MAKE ANY STEAK A SURF AND TURF

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.

Sides

ASPARAGUS

STEAMED AND SERVED WITH HOLLANDAISE

GRILLED ASPARAGUS

MARINATED, GRILLED AND DRIZZLED WITH BALSAMIC GLAZE

SPINACH

SAUTÉED WITH OLIVE OIL AND FRESH GARLIC

CREAMED SPINACH

SHALLOTS, GARLIC, CREAM SAUCE AND PARMESAN CHEESE

SAUTÉED MUSHROOMS

CARAMELIZED CRIMINI, BUTTON AND PORTOBELLOS WITH SHALLOTS, GARLIC, WHITE WINE AND FRESH HERBS

GREEN BEANS

WITH SWEET SOY SAUCE, RED PEPPERS AND ORANGES

ROASTED CORN

APPLEWOOD BACON, SHALLOTS, GARLIC, RED PEPPER AND FRESH THYME

CRAB MAC & CHEESE

GEMELLI PASTA, BOURSIN-SHERRY CREAM, FRESH HERBS, PARMESAN CHEESE, BREAD CRUMBS AND JUMBO LUMP CRAB

MASHED POTATOES

BUTTER, SOUR CREAM, PARMESAN CHEESE, NUTMEG, GARLIC AND SWEET CREAM

POTATO GRATIN

BOURSIN CREAM, WHITE CHEDDAR, SEASONED BREAD CRUMBS AND PARMESAN CRUST

JUMBO BAKED POTATO

SOUR CREAM, APPLEWOOD BACON, GREEN ONIONS AND CHEDDAR

TWICE BAKED POTATO

WITH APPLEWOOD BACON, WHITE CHEDDAR AND PARMESAN CHEESE

STEAK FRIES

NATURAL HOUSE CUT STEAK FRIES SEASONED WITH KOSHER SALT AND PEPPER

TRUFFLE FRIES

TOSSED WITH TRUFFLE OIL, PARMESAN CHEESE AND PARSLEY

The Shula Story

SHULA'S STEAK HOUSE IS A TRIBUTE TO THE 1972 UNDEFEATED

MIAMI DOLPHINS LED BY COACH DON SHULA.

THEIR 17-0 RECORD IS THE ONLY PERFECT SEASON IN NFL HISTORY.

HALL OF FAME COACH DON SHULA IS THE WINNINGEST COACH IN

NATIONAL FOOTBALL LEAGUE HISTORY WITH 347 CAREER WINS.

COACH SHULA BRINGS HIS "WINNING EDGE" APPROACH FROM FOOTBALL

TO HIS RESTAURANTS FOR A LEGENDARY DINING EXPERIENCE.

SHULA'S HAS 6 RESTAURANT CONCEPTS AND

OVER 30 LOCATIONS NATIONWIDE.

Shula's[®]
AMERICA'S
STEAK HOUSE
"STILL UNDEFEATED"

Shula's
STEAK & SPORTS **2**

Shula
BURGER

Shula's
GRILL
347

Shula's
ON THE BEACH

Shula's
BAR & GRILL