

Appetizers

LOBSTER BISQUE	12
TRADITIONAL BISQUE WITH LOBSTER MEAT, SOUR CREAM AND SHERRY	
FRENCH ONION SOUP	10
CARAMELIZED ONIONS IN A RICH BEEF BROTH WITH GRUYERE, PROVOLONE AND PARMESAN CHEESE	
BLACKENED SEA SCALLOPS	14
SERVED ON PINEAPPLE-MANGO SALSA WITH AGAVE NECTAR	
SHRIMP COCKTAIL	15
LARGE GULF SHRIMP WITH SPICY COCKTAIL SAUCE, REMOULADE AND LEMON	
BBQ SHRIMP	19
STUFFED WITH BASIL, WRAPPED IN APPLEWOOD BACON WITH TANGY BBQ SAUCE	
BLACKENED TENDERLOIN TIPS	17
SEARED WITH CAJUN SPICES, SERVED WITH BÉARNAISE AND BBQ SAUCE	
SEARED AHI TUNA	MKT
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	20
PAN-SEARED, REMOULADE SAUCE AND LEMON	
CALAMARI “FRIES”	13
LIGHTLY BREADED, FLASH FRIED, SERVED WITH TOMATO COULIS AND MUSTARD AIOLI	

Salads

SHULA’S HOUSE SALAD	9
ROMAINE, BABY GREENS, SEASONAL VEGETABLES AND CHOICE OF DRESSING	
CAESAR SALAD	10
ROMAINE HEARTS, SOURDOUGH CROUTONS, PARMESAN CHEESE AND CAESAR DRESSING	
TOMATO & FRESH MOZZARELLA CHOP	10
TOMATOES, FRESH MOZZARELLA, BASIL, RED ONION, EXTRA VIRGIN OLIVE OIL AND BALSAMIC GLAZE	
THE WEDGE	9
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	MKT
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	36
ROASTED CORN, BACON, ASPARAGUS AND TRUFFLE OIL	
JUMBO LUMP CRAB CAKES	40
PAN-SEARED, REMOULADE AND LEMON	
FRENCH CUT CHICKEN BREAST	29
ROASTED GARLIC AND PEPPERCORN SAUCE	
LAMB PORTERHOUSE	44
RED WINE-MINT DEMI	
TWIN LOBSTER TAILS	66
DRAWN BUTTER AND LEMON	
SURF & TURF	67
BÉARNAISE, DRAWN BUTTER AND LEMON	
FILET MIGNON TRIO	45
BLUE CHEESE CRUST, OSCAR STYLE, PEPPERCORN CRUST	
STEAK MARY ANNE	44
FILET MIGNON MEDALLIONS WITH COGNAC-PEPPERCORN SAUCE	
MIXED GRILL	45
FILET MIGNON MEDALLIONS WITH TWO OF THE FOLLOWING: CRAB CAKE, MARKET FISH, BBQ SHRIMP OR SEARED SCALLOPS	

The Shula Cut[®]

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

STILL UNDEFEATED!

6 oz. FILET MIGNON	39
8 oz. FILET MIGNON	44
12 oz. FILET MIGNON	50
16 oz. NEW YORK STRIP	45
20 oz. KANSAS CITY STRIP	47
14 oz. RIBEYE	44
22 oz. COWBOY RIBEYE	50
24 oz. PORTERHOUSE	51
48 oz. PORTERHOUSE	90

SIGNATURE SAUCES 2

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

CLASSIC TOPPINGS

BLUE CHEESE CRUST **5** | OSCAR STYLE **12** | PEPPERCORN CRUST **4**

MAKE ANY STEAK A SURF AND TURF 29

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
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Sides

ASPARAGUS	10
STEAMED AND SERVED WITH HOLLANDAISE	
GRILLED ASPARAGUS	10
MARINATED, GRILLED AND DRIZZLED WITH BALSAMIC GLAZE	
SPINACH	9
SAUTÉED WITH OLIVE OIL AND FRESH GARLIC	
CREAMED SPINACH	9
SHALLOTS, GARLIC, CREAM SAUCE AND PARMESAN CHEESE	
SAUTÉED MUSHROOMS	10
CARAMELIZED CRIMINI, BUTTON AND PORTOBELLOS WITH SHALLOTS, GARLIC, WHITE WINE AND FRESH HERBS	
GREEN BEANS	9
WITH SWEET SOY SAUCE, RED PEPPERS AND ORANGES	
ROASTED CORN	8
APPLEWOOD BACON, SHALLOTS, GARLIC, RED PEPPER AND FRESH THYME	
CRAB MAC & CHEESE	15
GEMELLI PASTA, BOURSIN-SHERRY CREAM, FRESH HERBS, PARMESAN CHEESE, BREAD CRUMBS AND JUMBO LUMP CRAB	
MASHED POTATOES	8
BUTTER, SOUR CREAM, PARMESAN CHEESE, NUTMEG, GARLIC AND SWEET CREAM	
POTATO GRATIN	11
BOURSIN CREAM, WHITE CHEDDAR, SEASONED BREAD CRUMBS AND PARMESAN CRUST	
JUMBO BAKED POTATO	9
SOUR CREAM, APPLEWOOD BACON, GREEN ONIONS AND CHEDDAR	
TWICE BAKED POTATO	10
WITH APPLEWOOD BACON, WHITE CHEDDAR AND PARMESAN CHEESE	
STEAK FRIES	8
NATURAL HOUSE CUT STEAK FRIES SEASONED WITH KOSHER SALT AND PEPPER	
TRUFFLE FRIES	10
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"

