



Appetizers

Lobster Bisque	12
French Onion Soup	8
BBQ Shrimp	16
Shrimp Cocktail	15
Lobster Cocktail	18
Cold Water Lobster Tail	38
Flash Fried, Broiled, Grilled or Steamed	
Oysters on the Half Shell* (Seasonal)	16
Jumbo Lump Crab Cake	18
Calamari "Fries"	13
Blackened Tenderloin Tips*	15
Appetizer Sampler*	27
BBQ Shrimp, Mini Crab Cakes and Beef Tips*	

Salads

Traditional Caesar Salad	8
Beefsteak Tomato & Gorgonzola Salad	9
Tomato & Fresh Mozzarella Chop Salad	10
The Wedge Salad	9

Entrees

Red Snapper*	35
Mahi Mahi*	31
Norwegian Salmon*	31
Jumbo Lump Crab Cakes	36
Cold Water Lobster Tails	78
Flash Fried, Broiled, Grilled or Steamed	
Surf and Turf*	76
Maine Lobster, 3 to 5 Pounds	Mkt
French Cut Chicken Breast	25
Lamb Loin Chops*	41
Prime Rib Au Jus* 16 oz.	36

THE SHULA CUT® is better than Prime

Filet Mignon* 12 oz.	44
Petite Filet Mignon* 8 oz.	38
Steak Mary Anne* 10 oz.	41
Cowboy Steak* 22 oz.	43
New York Strip* 16 oz.	40
Kansas City Strip* 20 oz.	42
Porterhouse* 24 oz.	45
Porterhouse* 48 oz.	86

Sides

Fresh Asparagus, Grilled or Steamed	11
Broccoli with Hollandaise Sauce	10
Sautéed Spinach	9
Creamed Spinach	9
Grilled Onions	7
Sautéed Mushrooms	9
Crab Mac & Cheese	12
Double Baked Potato	9
Jumbo Baked Potato	7
Steak House Fries	7
Hash Brown Potatoes	9
Lobster Mashed Potatoes	12

Desserts

Chocolate Soufflé for 2	15
Molten Lava Chocolate Cake	15
Chocolate Seven Layer Cake	9
Crème Brulee	9
Key Lime Pie	9
Cheesecake	9
Apple Cobbler	9

20% gratuity added to parties of six or more

*Eating raw or partially cooked seafood, shellfish, oysters or meats has the potential to cause illness in certain people