

APPETIZERS

JOE'S ITALIAN HOT PEPPERS ^{GF}

Secret Marinade, Aged Provolone,
Toasted Ciabatta - 18

FRIED CALAMARI

Crispy Flash-Fried Calamari,
House-Made Marinara - 20

BUFFALO CALAMARI

House-Made Buffalo Sauce,
Gorgonzola Drizzle - 20

MUSSELS ^{GF}

Tomato Broth, Wine, Garlic,
Roasted Red Pepper - 17

GRILLED KUNG PAO BEEF KABOBS

Marinated Beef Tips, Blistered Shishito Peppers,
Oven-Roasted Tomatoes, Sesame Seeds,
Kung Pao Sauce, Scallions - 25

GARLIC BREAD TOWER

Warm Gorgonzola Cream - 14

CLAM POT ^{GF}

Chardonnay-Steamed Littlenecks,
Roasted Garlic-Mashed Potatoes - 18

FOCACCIA

Rosemary and Sun-dried Tomato Focaccia,
Honey, Truffle Whipped Ricotta - 16

CRAB CAKES

Jumbo Lump Crab, Citrus Remoulade,
Parsley Oil, Pea Shoots - 24

BURRATA AND PROSCIUTTO ^{GF}

Fresh Arugula, Baby Tomatoes, Extra Virgin Olive
Oil, Balsamic Glaze, Prosciutto, Crostini's - 20

SOUP OF THE DAY

12

SALADS

CRISPY CHICKEN

Romaine, Roasted Peppers, Grape Tomatoes,
Red Onion, Hard-Boiled Egg, Grilled Corn,
Pecorino Romano, Garlic Brioche Croutons,
Parmesan Peppercorn Dressing - 22

SHADOWS SALAD ^{GF}

Spring Mix, Cucumber, Tomato, Red Onion,
Watermelon Radish, House-Made Balsamic - 16

CAESAR ^{GF}

Shaved Grana Padano,
Garlic Brioche Croutons - 16

WATERMELON SHRIMP

ORZO SALAD

Arugula, Crisp Cucumber, Joe's Hot
Pepper Vinaigrette, Crisp Watermelon - 25

ENHANCEMENTS

LOBSTER TAIL

Drawn Butter - 36

CARAMELIZED ONIONS

5

SAUTÉED MUSHROOMS

6

ITALIAN HOT PEPPERS

10

MENU

EXECUTIVE CHEF JOHN MALONE | FOLLOW US @SHADOWSONTHEHUDSON

FRESH PASTA

TRUFFLE MUSHROOM CAVATELLI

Garlic-Cream Sauce, Shaved Grana Padano,
Roasted Mixed Mushrooms - 26

FRA DIAVOLO

Fettuccine, Jumbo Shrimp, Calamari, De-shelled
Clams & Mussels, Fresh Herbs, Spicy Marinara - 38

SHORT RIB GNOCCHI

Braised Short Rib Ragu, Root Vegetables, Gnocchi - 34

PARMESAN CRUSTED CHICKEN

Rustic Tomato & Roasted Red Pepper Cream Sauce,
House-Made Mozzarella, Basil Pesto, Pache Pasta - 30

LOBSTER SCAMPI

Butter-Poached Lobster, House-Made Linguine,
Chili Flakes, Lemon, Parsley, Lemon Zest - 40

LAND

FRENCH CUT CHICKEN ^{GF}

Red Skin Mashed Potatoes, Sautéed Broccolini,
Mushroom Ragout - 32

HANGAR STEAK ^{GF}

Hand-Cut Potato Wedges, Chimichurri Sauce,
Fresh Herbs - 34

FILET MIGNON ^{GF}

Pommes Purée, Seasonal Vegetable,
Garlic Bordelaise - 47

NEW YORK STRIP ^{GF}

Garlic-Mashed Potatoes, Seasonal Vegetables,
Garlic Bordelaise - 43

ROASTED RACK OF LAMB ^{GF}

Green Pea Purée, Crispy Polenta,
Roasted Cherry Tomatoes, Lamb Mint Jus - 55

BONE IN RIBEYE ^{GF}

14 oz. Bone-In Ribeye, Potatoes au Gratin,
Seasonal Vegetables - 63

SEA

GRILLED LOBSTER

Parsley-Crab Stuffing, Asparagus,
Cracked Yukon Potatoes - 60

SEARED SALMON ^{GF}

Purple Potato Purée, Zucchini and Squash Ribbons,
Tomato Herb Cream Sauce - 33

SEARED TUNA ^{GF}

Carrot Purée, Miso Soy Glaze, Green Beans,
Baby Bok Choy, Sesame Seeds - 36

WHITE WINE GLAZED SCALLOPS

Corn Coulis, Couscous Pilaf, Micro Cilantro - 38

WHOLE MARKET FISH ^{GF}

Sautéed Green Beans, Cracked Yukon Potatoes,
Ladolemono Sauce - MP

RAW BAR

BLUE POINT OYSTERS

One Dozen, Mignonette,
Cocktail Sauce - 36

LITTLENECK CLAMS

One Dozen, Mignonette,
Cocktail Sauce - 28

SHRIMP COCKTAIL

Lemon, Cocktail Sauce - 22

MAINE LOBSTER COCKTAIL

Lemon, Cocktail Sauce - 38

PETITE SHELLFISH PLATEAU

Four Shrimp, Four Oysters,
Four Littlenecks, Six Marinated Mussels - 45

GRAND SHELLFISH PLATEAU

Whole Maine Lobster, Four Shrimp, Six Oysters,
Six Littlenecks, Dozen Marinated Mussels - 115

THREE-TIER SHELLFISH PLATEAU

Two Whole Maine Lobsters, Eight Shrimp,
Dozen Oysters, Dozen Littlenecks,
Two Dozen Marinated Mussels - 200

KALUGA CAVIAR

5 Grams - 20 30 Grams - 100

SANDWICHES

Served with French Fries or Coleslaw. Upgrade to Sweet
Potato Fries, Truffle Parmesan Fries or Side Salad - 2

SHADOWS BURGER ^{GF}

Joe's Peppers, Provolone, Fried Egg, Caramelized
Onions, Tomato, Toasted Brioche - 23

FRESH MAINE LOBSTER ROLL

Buttered Brioche Roll,
Fresh Radish, Lobster Salad - 40

CRISPY CHICKEN SANDWICH

Cilantro Mayo, Coleslaw,
Pickled Jalapeño Relish - 22

BOURBON BURGER ^{GF}

Cheddar Cheese, Bacon Jam,
Crispy Onions, Siracha Mayo - 23

FRENCH DIP ^{GF}

Tender Sliced Prime Rib, Roasted Garlic Aioli,
Demi Baguette, Au Jus - 26

VEGETARIAN BURGER ^{GF}

Brioche Bun, Avocado, Lettuce,
Tomato, Joe's Hot Pepper Aioli - 21

SIDES

BAKED MAC N' CHEESE

Toasted Bread Crumbs - 12

SWEET CORN RISOTTO

Red Onion Jam - 12

ROASTED BRUSSELS SPROUTS ^{GF}

Crispy Pork Belly, Brown Sugar Glaze - 12

MEXICAN STREET CORN ^{GF}

Garlic Aioli, Cotija Cheese, Cilantro,
Ancho Chile Powder, Lime Wedge - 7

HAND-CUT POTATO WEDGES

9

CINNAMON SUGAR SWEET

POTATO FRIES

7

TRUFFLE PARMESAN FRIES

Garlic Aioli - 8

POTATOES AU GRATIN

White Cheddar Bechemal - 12

SHADOWS
on the hudson