

APPETIZERS

JOE'S ITALIAN HOT PEPPERS ^{GF}

Secret Marinade, Aged Provolone,
Toasted Ciabatta - 18

GARLIC SHRIMP ^{GF}

Garlic Baguette, Confit Tomatoes,
Garlic, Lemon, White Wine - 24

FRIED CALAMARI

Crispy Flash-Fried Calamari,
House-Made Marinara - 21

BUFFALO CALAMARI

House-Made Buffalo Sauce,
Gorgonzola Drizzle - 21

GRILLED KUNG PAO BEEF KABOBS ^{GF}

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

GARLIC BREAD TOWER

Warm Gorgonzola Cream - 15

CLAM POT ^{GF}

Chardonnay-Steamer Littlenecks,
Roasted Garlic-Mashed Potatoes - 20

ARTISANAL CHEESE BOARD ^{GF}

Three New York Cheeses, Mixed Berries,
House-Made Jam, Honeycomb,
Garlic Herb Crostinis - 30

EGGPLANT CROQUET ^V

Red Pepper and Olive Tapenade, Salmoriglio - 15

CRAB CAKES

Jumbo Lump Crab, Citrus Remoulade,
Parsley Oil, Pea Shoots - 25

LAMB LOLLIPOPS

Mint Rosemary Aioli - 34

BURRATA AND PROSCIUTTO ^{GF}

Fresh Arugula, Baby Tomatoes, Extra Virgin Olive
Oil, Balsamic Glaze, Prosciutto, Crostinis - 20

SOUP OF THE DAY

12

SALADS

Add Chicken 9 • Salmon 10 • Shrimp 11
Steak 12 • Tuna 14 • Crab Cake 10

TUNA & MANDARIN SALAD ^{GF}

Crispy Ramen, Napa Cabbage, Carrots,
Toasted Almonds, Sesame Seeds,
Ginger Sesame Dressing - 28

SHRIMP & WATERMELON SALAD

Arugula, Orzo, Feta Cheese,
Joes Hot Pepper Vinaigrette - 26

CRISPY CHICKEN ^{GF}

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

SHADOWS SALAD ^V ^{GF}

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

CAESAR ^{GF}

Shaved Grana Padano, Garlic Brioche Croutons - 16

ENHANCEMENTS

LOBSTER TAIL

Drawn Butter - 36

CARAMELIZED ONIONS

5

SAUTÉED MUSHROOMS

6

ITALIAN HOT PEPPERS

10

MENU

EXECUTIVE CHEF JOHN MALONE | FOLLOW US @SHADOWSONTHEHUDSON

PASTA

SPAGHETTI VONGOLE

Long Island Cockles, Lemon Butter Sauce,
Herb Panko, Lemon Zest, Spaghetti - 30

TRUFFLE MUSHROOM CAVATELLI

Brown Butter Sauce, Crispy Sage, Sautéed Mushrooms - 26

FRA DIAVOLO

Spaghetti, Jumbo Shrimp, Calamari,
Cockles & Mussels, Fresh Herbs, Spicy Marinara - 38

SHORT RIB GNOCCHI

Braised Short Rib Ragu, Root Vegetables, Gnocchi - 34

PARMESAN CRUSTED CHICKEN

Bell & Evans, Rustic Tomato Cream Sauce,
House-Made Mozzarella, Basil Pesto, Spaghetti - 32

LAND

CHICKEN MILANESE

Pan Fried Bell & Evans Chicken Breast,
Arugula, Tomato, Red Onion, Fresh Lemon,
Olive Oil, Shaved Parmesan - 32

FILET MIGNON ^{GF}

6 oz Filet, Parmesan Smashed Yukon Gold Potatoes,
Asparagus, Garlic Bordelaise - 48

NEW YORK STRIP ^{GF}

USDA Prime 14 oz NY Strip,
Parmesan Smashed Yukon Gold Potatoes,
Garlic Butter - 45

RIBEYE ^{GF}

20 oz Ribeye, Potatoes Au Gratin,
Asparagus, Roasted Garlic - 58

TOMAHAWK RIBEYE FOR TWO ^{GF}

40 oz Bone In Ribeye, Roasted Garlic,
Choice of Two Sides - 135

SEA

GRILLED LOBSTER ^{GF}

Asparagus, Cracked Yukon Potatoes,
Salmoriglio, Drawn Butter - 66

SALMON ^{GF}

Hiddenford Salmon Filet, Asparagus Risotto,
Asparagus Tips, Citrus Burre Blanc - 35

SEARED SCALLOPS ^{GF}

Red Bliss Potatoes, Mussels, Zucchini,
Herb White Wine Cream Sauce - 40

BRONZINO ^{GF}

Olive Tapenade, Yukon Gold Potato, Spring Greens - 36

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, One Dozen Marinated Mussels - 98

THREE-TIER SHELLFISH PLATEAU

Two Whole Maine Lobsters, Eight Shrimp,
One Dozen Oysters, One Dozen Littlenecks,
Two Dozen Marinated Mussels - 196

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

EGGPLANT FRESCA

Basil, Confit Tomato, Mozzarella,
Arugula, Hot Honey, Demi Baguette - 17

SHADOWS BURGER ^{GF}

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

CHILLED LOBSTER ROLL ^{GF}

Poached Lobster, Lemon Tarragon Aioli,
Celery - 45

CRISPY CHICKEN SANDWICH

Chipotle Mayo, Purple Cabbage,
House-Made Pickles - 22

BOURBON BURGER ^{GF}

Cheddar Cheese, Bacon Jam,
Crispy Onions, Siracha Mayo - 24

FRENCH DIP ^{GF}

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

SIDES

BAKED MAC N' CHEESE

Toasted Bread Crumbs - 14

ASPARAGUS RISOTTO ^{GF}

Herb and Lemon Gremolata - 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

CURRY CAULIFLOWER ^V

Chickpeas, Coconut Milk, Pita Bread - 12

HAND-CUT POTATO WEDGES ^{GF}

9

CINNAMON SUGAR SWEET

POTATO FRIES ^{GF}

7

TRUFFLE PARMESAN FRIES ^{GF}

Garlic Aioli - 8

POTATOES AU GRATIN ^{GF}

White Cheddar Bechemal - 12

SHADOWS
on the hudson