

## APPETIZERS

### JOE'S ITALIAN HOT PEPPERS <sup>GF</sup>

Secret Marinade, Aged Provolone,  
Toasted Ciabatta - 18

### GARLIC SHRIMP <sup>GF</sup>

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

### FRIED CALAMARI

Crispy Flash-Fried Calamari,  
House-Made Marinara - 22

### BUFFALO CALAMARI

House-Made Buffalo Sauce,  
Gorgonzola Drizzle - 22

### GARLIC BREAD TOWER

Warm Gorgonzola Cream - 15

### CLAM POT <sup>GF</sup>

Chardonnay-Steamed Littlenecks,  
Roasted Garlic-Mashed Potatoes - 21

### ARTISANAL CHEESE BOARD <sup>GF</sup>

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

### EGGPLANT CROQUET <sup>V</sup>

Red Pepper and Olive Tapenade, Salmoriglio - 15

### CRAB CAKES

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

### LAMB LOLLIPOPS

Mint Rosemary Aioli - 35

### BURRATA AND PROSCIUTTO <sup>GF</sup>

Fresh Arugula, Baby Tomatoes, Extra Virgin Olive  
Oil, Balsamic Glaze, Prosciutto, Crostinis - 21

### SOUP OF THE DAY

12

## SALADS

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

### TUNA & MANDARIN SALAD <sup>GF</sup>

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 <sup>GF</sup>

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

### SHADOWS SALAD <sup>V</sup> <sup>GF</sup>

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

### CAESAR <sup>GF</sup>

Shaved Grana Padano, Garlic Brioche Croutons - 16

## ENHANCEMENTS

### LOBSTER TAIL

Drawn Butter - 36

### CARAMELIZED ONIONS

5

### SAUTÉED MUSHROOMS

6

### ITALIAN HOT PEPPERS

10

## Congratulations Graduates!

AS YOU VENTURE INTO THE FUTURE,  
STAY CURIOUS, STAY BRAVE, AND  
NEVER STOP BELIEVING IN THE  
POWER OF YOUR DREAMS.

EXECUTIVE CHEF JOHN MALONE | FOLLOW US @SHADOWSONTHEHUDSON

## PASTA

### TRUFFLE MUSHROOM CAVATELLI

Brown Butter Sauce, Crispy Sage, Sautéed Mushrooms - 29

### FRA DIAVOLO

Spaghetti, Jumbo Shrimp, Calamari,  
Cockles & Mussels, Fresh Herbs, Spicy Marinara - 39

### SHORT RIB GNOCCHI

Braised Short Rib Ragù, Root Vegetables, Gnocchi - 35

### PARMESAN CRUSTED CHICKEN

Bell & Evans, Rustic Tomato Cream Sauce,  
House-Made Mozzarella, Basil Pesto, Spaghetti - 33

## LAND

### CHICKEN MILANESE

Pan Fried Bell & Evans Chicken Breast,  
Arugula, Tomato, Red Onion, Fresh Lemon,  
Olive Oil, Shaved Parmesan - 33

### FILET MIGNON <sup>GF</sup>

6 oz Filet, Parmesan Smashed Yukon Gold Potatoes,  
Asparagus, Garlic Bordelaise - 49

### NEW YORK STRIP <sup>GF</sup>

USDA Prime 14 oz NY Strip,  
Parmesan Smashed Yukon Gold Potatoes,  
Garlic Butter - 47

### RIBEYE <sup>GF</sup>

20 oz Ribeye, Potatoes Au Gratin,  
Asparagus, Roasted Garlic - 61

### PRIME RIB <sup>GF</sup>

14oz, Asparagus, Mashed Potato,  
Horseradish Cream - 52

## SEA

### GRILLED LOBSTER <sup>GF</sup>

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

### SALMON <sup>GF</sup>

Hiddenford Salmon Filet, Asparagus Risotto,  
Asparagus Tips, Citrus Burre Blanc - 36

### SEARED SCALLOPS <sup>GF</sup>

Red Bliss Potatoes, Mussels, Zucchini,  
Herb White Wine Cream Sauce - 42

### BRANZINO <sup>GF</sup>

Olive Tapenade, Yukon Gold Potato, Spring Greens - 36

## 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

### CHILLED LOBSTER ROLL <sup>GF</sup>

Poached Lobster, Lemon Tarragon Aioli,  
Celery - 45

### CRISPY CHICKEN SANDWICH

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

### BOURBON BURGER <sup>GF</sup>

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

### FRENCH DIP <sup>GF</sup>

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

## SIDES

### BAKED MAC N' CHEESE

Toasted Bread Crumbs - 14

### ASPARAGUS RISOTTO <sup>GF</sup>

Herb and Lemon Gremolata - 12

### ROASTED BRUSSELS SPROUTS <sup>GF</sup>

Crispy Pork Belly, Brown Sugar Glaze - 12

### MEXICAN STREET CORN <sup>GF</sup>

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

### CURRY CAULIFLOWER <sup>V</sup>

Chickpeas, Coconut Milk, Pita Bread - 12

### HAND-CUT POTATO WEDGES <sup>GF</sup>

9

### CINNAMON SUGAR SWEET

POTATO FRIES <sup>GF</sup>

7

### TRUFFLE PARMESAN FRIES <sup>GF</sup>

Garlic Aioli - 8

### POTATOES AU GRATIN <sup>GF</sup>

White Cheddar Bechemal - 12

**SHADOWS**  
on the hudson