

# APPETIZERS

**JOE’S ITALIAN HOT PEPPERS ✦**  
*Secret Marinade, Aged Provolone,  
Toasted Ciabatta - 18*

**BEEF TARTAR ✦**  
*Cured Egg Yolk, Crispy Capers, Dijon Cream,  
Parmesan, House Made Crispy Potatoes - 25*

**GARLIC SHRIMP ✦**  
*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*

**GARLIC BREAD TOWER**  
*Warm Gorgonzola Cream - 15*

**CLAM POT ✦**  
*Chardonnay-Steamed Littlenecks,  
Roasted Garlic-Mashed Potatoes - 28*

**ARTISANAL CHEESE BOARD ✦**  
*Three New York Cheeses, Mixed Berries,  
House-Made Jam, Honeycomb,  
Garlic Herb Crostinis - 30*

**ZUCCHINI AND EGGPLANT CHIPS**  
*Tapenade, Tzatziki Sauce, Breaded Zucchini  
and Eggplant Chips, Parsley Oil - 17*

**CRAB CAKES**  
*Jumbo Lump Crab, Citrus Remoulade,  
Parsley Oil, Pea Shoots - 26*

**LAMB LOLLIPOPS ✦**  
*Mint Rosemary Aioli - 36*

**BURRATA AND PROSCIUTTO ✦**  
*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*

**SEARED TUNA SALAD ✦**  
*Avocado Crema, Mixed Greens, Shaved  
Brussels Sprouts, Ginger Sesame Dressing,  
Mandarin Oranges, Candied Almonds - 28*

**KALE SALAD ✦**  
*Kale, Goat Cheese, Roasted Butternut Squash,  
Cranberries, Brown Butter Maple Vinaigrette - 18*

**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 ① ✦**  
*Spring Mix, Cucumber, Tomato, Red Onion,  
Watermelon Radish, House-Made Balsamic - 16*

**CAESAR ✦**  
*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

**TRUFFLE MUSHROOM CAVATELLI**  
*Brown Butter Sauce, Crispy Sage, Sautéed Mushrooms - 28*

**FRA DIAVOLO**  
*Spaghetti, Jumbo Shrimp, Calamari,  
Littleneck Clams & Mussels, Fresh Herbs, Spicy Marinara - 38*

**SHORT RIB GNOCCHI**  
*Braised Short Rib Ragu, Gnocchi, Shaved Parmesan - 34*

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

**COD FRANCESE**  
*Potato Crusted Cod Francese, Spinach, Spaghetti - 32*

## LAND

**PROSCIUTTO STUFFED CHICKEN ✦**  
*Warm Potato Salad, Green Beans, Mozzarella,  
Grilled Scallion, Mustard Cream - 34*

**FILET MIGNON ✦**  
*6 oz Filet, Parmesan Smashed Yukon Gold Potatoes,  
Asparagus, Garlic Bordelaise - 48*

**NEW YORK STRIP ✦**  
*USDA Prime 14 oz NY Strip,  
Parmesan Smashed Yukon Gold Potatoes,  
Garlic Bordelaise - 45*

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

**TOMAHAWK RIBEYE FOR TWO ✦**  
*40 oz Bone In Ribeye, Roasted Garlic,  
Choice of Two Sides - 135*

**LOBSTER COLORADO ✦**  
*6 oz Filet, 8 oz Lobster Tail, Seared Pork Belly,  
Mashed Potato, Asparagus, Lobster Cream Sauce - 85*

## SEA

**GRILLED LOBSTER ✦**  
*Asparagus, Cracked Yukon Potatoes,  
Salmoriglio, Drawn Butter - 66*

**SEARED SALMON ✦**  
*Roasted Zucchini and Squash Risotto,  
Confit Tomato, Herb Cream Sauce - 36*

**SEARED SCALLOPS ✦**  
*Red Bliss Potatoes, Mussels, Zucchini,  
Herb White Wine Cream Sauce - 40*

**SEARED BRANZINO FILET ✦**  
*Whipped Polenta, Sundried Tomato Chutney,  
Shaved Brussels Sprouts, Herb Vinaigrette - 37*

**WHOLE MARKET FISH ✦**  
*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 - 24*

**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*

**SHADOWS BURGER ✦**  
*Joe’s Peppers, Provolone, Fried Egg, Caramelized  
Onions, Tomato, Toasted Brioche - 23*

**LOBSTER ROLL ✦**  
*Brown Butter, Slaw - 45*

**CRISPY CHICKEN SANDWICH**  
*Chipotle Mayo, Purple Cabbage,  
House-Made Pickles - 22*

**CRAB CAKE BLT**  
*Toasted Brioche Bun, Citrus Remoulade,  
Crispy Bacon, Lettuce, Tomato - 28*

**BOURBON BURGER ✦**  
*Cheddar Cheese, Bacon Jam,  
Crispy Onions, Siracha Mayo - 24*

**FRENCH DIP ✦**  
*Tender Sliced Prime Rib, Roasted Garlic Aioli,  
Demi Baguette, Au Jus - 27*

# SIDES

**BAKED MAC N’ CHEESE**  
*Toasted Bread Crumbs - 14*

**RISOTTO ✦**  
*Roasted Zucchini and Squash - 12*

**ROASTED BRUSSELS SPROUTS ✦**  
*Crispy Pork Belly, Brown Sugar Glaze - 12*

**MEXICAN STREET CORN ✦**  
*Garlic Aioli, Cotija Cheese, Cilantro,  
Ancho Chile Powder, Lime Wedge - 7*

**CURRY CAULIFLOWER ①**  
*Chickpeas, Coconut Milk, Pita Bread - 12*

**HAND-CUT POTATO WEDGES ✦**  
9

**CINNAMON SUGAR SWEET  
POTATO FRIES**  
7

**TRUFFLE PARMESAN FRIES**  
*Garlic Aioli - 8*

**POTATOES AU GRATIN ✦**  
*White Cheddar Bechemal - 12*