

MENU

EXECUTIVE CHEF JOHN MALONE | FOLLOW US @SHADOWSONTHEHUDSON

APPETIZERS

JOE'S ITALIAN HOT PEPPERS †

Secret Marinade, Aged Provolone,
Toasted Ciabatta - 18

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

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 • Crab Cake 10

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

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 Ragù, Gnocchi, Shaved Parmesan - 34

PARMESAN CRUSTED CHICKEN

Bell & Evans, Rustic Tomato Cream Sauce,
House-Made Mozzarella, Basil Pesto, 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 - 55

RIBEYE †

16 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

LOBSTER MAC & CHEESE

Gruyère Béchamel, Butter Poached Lobster,
Lobster Butter, Scallion, Toasted Breadcrumbs - 46

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

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

HAND-CUT POTATO WEDGES

9

CINNAMON SUGAR SWEET

POTATO FRIES

7

TRUFFLE PARMESAN FRIES

Garlic Aioli - 8

POTATOES AU GRATIN

White Cheddar Bechemal - 12

FAMILY-STYLE MENU AVAILABLE
FOR PARTIES OF 10 OR MORE

SHADOWS
on the hudson