

APPETIZERS

JOE'S ITALIAN HOT PEPPERS ✦

Secret Marinade, Aged Provolone,
Toasted Ciabatta - 18

GARLIC SHRIMP ✦

Garlic Baguette, Confit Tomatoes,
Garlic, Lemon, White Wine - 25

FRIED CALAMARI

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

BUFFALO CALAMARI

House-Made Buffalo Sauce,
Gorgonzola Drizzle - 21

LOBSTER CARGOT ✦

Lobster Garlic Sauce, Herb Bread Crumbs,
Grilled Baguette, Gruyère Cheese, Lemon Zest - 40

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

GRILLED OCTOPUS ✦

Capers, Sweet Pea Purée, Roasted Red Pepper,
Shaved Radish, Joe's Pepper Vinaigrette - 32

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 - 28

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

SHRIMP WATERMELON SALAD

Orzo, Feta Cheese, Arugula, Fresh Watermelon,
Joe's Pepper Vinaigrette - 27

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 - 40

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 - 35

PARMESAN CRUSTED CHICKEN

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

LAND

CONFIT FRENCH CUT CHICKEN ✦

Potato Pave, Roasted Red Peppers,
French Beans, Sherry Chicken Jus - 35

FILET MIGNON ✦

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

NEW YORK STRIP ✦

USDA Prime 14 oz NY Strip,
Parmesan Smashed Yukon Gold Potatoes,
Asparagus, Garlic Bordelaise - 56

RIBEYE ✦

16 oz Ribeye, Potatoes Au Gratin,
Asparagus, Roasted Garlic - 60

TOMAHAWK RIBEYE FOR TWO ✦

40 oz Bone In Ribeye, Roasted Garlic,
Choice of Two Sides - 145

LOBSTER COLORADO ✦

6 oz Filet, 8 oz Lobster Tail, Seared Pork Belly,
Mashed Potato, Asparagus, Lobster Cream Sauce - 89

SEA

BUTTER POACHED CHILEAN SEABASS ✦

Cannellini Beans, Roasted Corn, Confit Tomatoes,
Asparagus, Brown Butter Sauce - 56

GRILLED LOBSTER ✦

Asparagus, Cracked Yukon Potatoes,
Salmoriglio, Drawn Butter - 68

SEARED SALMON ✦

Lemon Parsley Risotto, Roasted Zucchini and Squash,
Honey Vinaigrette - 37

SEARED SCALLOPS

Wild Mushrooms, Peas, Yellow Squash,
Cous Cous Pilaf, Grapefruit Buerre Blanc - 42

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 - 34

MAINE LOBSTER COCKTAIL

Lemon, Cocktail Sauce - 48

PETITE SHELLFISH PLATEAU

Four Shrimp, Four Oysters,
Four Littlenecks, Six Marinated Mussels - 50

GRAND SHELLFISH PLATEAU

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

THREE-TIER SHELLFISH PLATEAU

Two Whole Maine Lobsters, Eight Shrimp,
One Dozen Oysters, One Dozen Littlenecks,
Two Dozen Marinated Mussels - 230

KALUGA CAVIAR

5 Grams - 30 30 Grams - 150

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 - 28

LOBSTER ROLL

Warm, Tarragon Butter Cold With Lemon
Dill Aioli, Toasted Brioche, Cabbage - 48

SIDES

BAKED MAC N' CHEESE

Toasted Bread Crumbs - 14

LEMON-PARSLEY RISOTTO ✦

12

SPINACH SOUFFLÉ ✦

10

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

SHADOWS
on the hudson