

STARTERS

- JOE’S ITALIAN HOT PEPPERS › 18** 
secret marinade, aged provolone,
toasted ciabatta
- GARLIC SHRIMP › 25** 
garlic baguette, confit tomatoes,
garlic, lemon, white wine
- FRIED CALAMARI › 21**
crispy flash-fried calamari,
house-made marinara

- BUFFALO CALAMARI › 21**
house-made buffalo sauce,
gorgonzola drizzle
- LOBSTER CARGOT › 40** 
lobster garlic sauce, herb bread
crumb, grilled baguette, gruyère
cheese, lemon zest
- LAMB LOLLIPOPS › 36** 
mint rosemary aioli

- BURRATA AND PROSCIUTTO › 20** 
fresh arugula, baby tomatoes,
extra virgin olive oil, balsamic glaze,
prosciutto, crostinis
- CLAM POT › 28** 
chardonnay-steamed littlenecks,
roasted garlic-mashed potatoes

- CRAB CAKES › 28**
jumbo lump crab, citrus remoulade,
parsley oil, pea shoots
- GRILLED OCTOPUS › 32** 
capers, sweet pea purée,
roasted red pepper, shaved radish,
Joe’s pepper vinaigrette
- SOUP OF THE DAY › 12**

THE RAW BAR

- SHRIMP COCKTAIL › 34**
lemon, cocktail sauce
- BLUE POINT OYSTERS › 36**
one dozen, mignonette, cocktail sauce
- LITTLENECK CLAMS › 28**
one dozen, mignonette, cocktail sauce
- MAINE LOBSTER COCKTAIL › 48**
lemon, cocktail sauce
- PETITE SHELLFISH PLATEAU › 50**
four shrimp, four oysters,
four littlenecks,
six marinated mussels
- GRAND SHELLFISH PLATEAU › 115**
whole maine lobster, four shrimp,
six oysters, six littlenecks, one dozen
marinated mussels
- THREE-TIER SHELLFISH PLATEAU › 230**
two whole maine lobsters, eight shrimp,
one dozen oysters, one dozen littlenecks,
two dozen marinated mussels
- KALUGA CAVIAR**
5 grams - 30 30 grams - 150

SALADS

- CRISPY CHICKEN › 22** 
romaine, roasted peppers,
grape tomatoes, red onion,
hard-boiled egg, grilled corn,
pecorino romano,
garlic brioche croutons,
parmesan peppercorn dressing
- SHRIMP WATERMELON SALAD › 27**
orzo, feta cheese, arugula,
fresh watermelon,
joe’s pepper vinaigrette
- SHADOWS SALAD › 16** 
spring mix, cucumber, tomato,
red onion, watermelon radish,
house-made balsamic
- CAESAR › 16** 
shaved grana padano,
garlic brioche croutons

ADD TO YOUR SALAD

CHICKEN 9 SALMON 10 SHRIMP 11 STEAK 12 CRAB CAKE 10

SANDWICHES

Served with French Fries or Coleslaw.
Upgrade to Sweet Potato Fries,
Truffle Parmesan Fries or Side Salad - 2

- SHADOWS BURGER › 23** 
Joe’s peppers, provolone, fried egg,
caramelized onions, tomato,
toasted brioche
- FRENCH DIP › 28** 
tender sliced prime rib, roasted
garlic aioli, demi baguette, au jus
- LOBSTER ROLL › 48**
choice of warm with tarragon butter
or cold with lemon-dill aioli and
cabbage, served on a toasted
house-made brioche roll

PASTA

- PARMESAN CRUSTED CHICKEN › 32**
bell & evans, rustic tomato cream
sauce, house-made mozzarella,
basil pesto, spaghetti
- TRUFFLE MUSHROOM CAVATELLI › 28**
brown butter sauce, crispy sage,
sautéed mushrooms
- SHORT RIB GNOCCHI › 35**
braised short rib ragu, gnocchi,
shaved parmesan
- FRA DIAVOLO › 38**
spaghetti, jumbo shrimp,
calamari, littleneck clams &
mussels, fresh herbs,
spicy marinara

LAND

- CONFIT FRENCH CUT CHICKEN › 35** 
potato pave, roasted red peppers,
french beans, sherry chicken jus
- FILET MIGNON › 49** 
6 oz filet, parmesan smashed yukon gold
potatoes, asparagus, garlic bordelaise
- NEW YORK STRIP › 55** 
usda prime 14 oz NY strip, parmesan
smashed yukon gold potatoes,
garlic bordelaise
- TOMAHAWK RIBEYE FOR TWO › 145** 
40 oz bone in ribeye, roasted garlic,
choice of two sides
- RIBEYE › 60** 
16 oz ribeye, potatoes au gratin,
asparagus, roasted garlic
- LOBSTER COLORADO › 89** 
6oz filet, 8oz lobster tail,
seared pork belly, mashed potato,
asparagus, lobster cream sauce
- DRY-AGED NY STRIP › 115**
28-day dry-aged bone-in NY strip,
broccolini, double-stuffed loaded
baked potato, peppercorn sauce
- WAGYU SKIRT STEAK › 74**
Snake River Farms gold skirt steak,
cajun fries, chimichurri,
roasted shitake mushrooms

SEA

- GRILLED LOBSTER › 68** 
asparagus, cracked yukon potatoes,
salmoriglio, drawn butter
- SEARED SALMON › 37** 
lemon parsley risotto, roasted zucchini
and squash, honey vinaigrette
- WHOLE MARKET FISH › MP** 
sautéed green beans, cracked yukon
potatoes, ladolemono sauce
- SEARED SCALLOPS › 42**
wild mushrooms, peas, yellow squash,
cous cous pilaf, grapefruit buerre blanc
- HALIBUT › 58**
wild rice pilaf, corn salsa,
tomato coconut cream

ADD TO ANY ENTRÉE

- CARAMELIZED ONIONS › 5**
- SAUTÉED MUSHROOMS › 6**
- ITALIAN HOT PEPPERS › 10**
- LOBSTER TAIL WITH DRAWN BUTTER › 36**

SIDES

- BAKED MAC N’ CHEESE › 14**
toasted bread crumbs
- LEMON-PARSLEY RISOTTO › 12** 

HAND-CUT POTATO WEDGES › 9 
- ROASTED BRUSSELS SPROUTS › 12** 
crispy pork belly, brown sugar glaze
- CINNAMON SUGAR SWEET POTATO FRIES › 7**

TRUFFLE PARMESAN FRIES › 8
garlic aioli
- POTATOES AU GRATIN › 12** 
white cheddar bechamal
- DOUBLE-STUFFED LOADED BAKED POTATO › 25**
crème fraîche, bacon jam, caviar,
cheddar, wagyu tartare

COCKTAILS

SIGNATURE

BARREL-AGED MANHATTAN › 18

Woodinville Straight Rye Whiskey, sweet vermouth, angostura bitters

JAMAICAN SUNSET › 17

Captain Morgan, coconut rum, pama liqueur, pineapple & orange juice

PINEAPPLE INFUSED COSMO › 17

house-infused pineapple vodka, elderflower, cranberry, lemon

RASPBERRY MOJAVE › 16

spirits lab vodka, lime, mint, raspberry, lime

SOPRANO › 17

Bulls Head Bourbon, amaretto, lemon, angostura float

SEASONAL

MAI OH MAI › 17

Bacardi, Meyers Dark Rum, apricot brandy, Disaronno, orange, lime, angostura float

CUCUMBER HUGO › 18

Hendricks, elderflower, mint, cucumber, prosecco

HOUSE FLIGHT › 17

Buffalo Trace Bourbon, house-made amaro, amaro nonino, lemon

LA GAUVARITA › 18

Tequila Ocho Joven, Illegal Mezcal reposado, agave, gauva nectar, lime

BLONDE AMERICANO › 16

Barr Hill Gin, Luxardo Bitter Bianco, Mulassano Vermouth Bianco, Fever Tree Club

#FROZÉALLDAY › 15

Benmarl Rosé, seasonal fruit

PREMIUM

MID-HUDSON OLD FASHIONED › 22

Bulleit Bourbon Single Barrel – Shadows on the Hudson Private Label, Chartreuse Infused Lemon, Peychaud’s Bitters

176 MARGARITA › 21

Volcan de Mi Tierra Blanco Tequila, Cointreau, Lime, Agave

MARTINI RINALDI › 45

Soli Elite Vodka, Olive, Caviar & Blue Cheese Stuffed Olives



MOCKTAILS

LAVENDER SPRITZER › 9

ca’vescovado prosecco rosé, lemon, lavender

CUCUMBER MARTINI › 9

cucumber essence, lime, mint

BLOOD ORANGE AGUA FRESCA › 9

blood orange soda, agave, rosemary

WINES BY THE GLASS

SPARKLING

SOMMELIER FEATURED HALF BOTTLE

Le Colture | Prosecco di Valdobbiadene | Brut Fagher | Veneto, Italia
Palmer & Co. | Champagne | Brut | La Reserve | Champagne, France
Clos Pons | Cava | Reserve | Brut | Flocs | Catalunya, España
Alasia | Bracchetto d’Acqui | Piemonte, Italia
Ca’ Furlan | Moscato | Cuvée Adriana | Veneto, Italia
Villa Loren | Prosecco | Extra Dry | Veneto, Italia
Bisol | Prosecco Rosè “Jeio” Brut | Valdobbiadene, Italia

	Vintage	Price
(Half Bottle)	NV	30
(Half Bottle)	NV	42
	NV	15
(Sweet)	2024	12
(Sweet)	NV	13
	NV	13
	2023	14

WHITE

SOMMELIER FEATURED HALF BOTTLE

Tiefenbrunner | Pinot Grigio | Trentino-Alto Adige, Italia
Revelation by Goose Ridge | Riesling | Goose Gap, Washington
Solena | Pinot Gris | Willamette Valley, Oregon
Round Pond | Chardonnay “Kith & Kin” Russian River, California
Anselmo Mendes | Vinho Verde “Loureiro” | Minho, Portugal
Pierre Angulaire | Bordeaux Blanc | Bordeaux, France
Il Palazzo | Vermentino | IGT | Toscana, Italia

(Half Bottle)	2023	30
	2023	12
	2024	15
	2022	16
	2024	13
	2023	13
	2025	12

RED

SOMMELIER FEATURED HALF BOTTLE

Chateau Mont-Redon | Chateauneuf-du-pape | Vallé du Rhone, France
RouteStock | Pinot Noir | Sonoma Coast, California
Chiusa Grande | Cabernet Sauvignon | La Perla Rossa | Abruzzo, Italia
Cru Monplaisir | Bordeaux Supérieur | Bordeaux, France
Finca Abril | Malbec Reserva | Rapsodia | La Consulta Vineyard | Valle de Uco, Argentina
Coola Winery | Shiraz | McLaren Vale, South Australia
Yantra | Super Tuscan | Toscana, Italia

(Half Bottle)	2022	39
	2023	16
	2023	16
	2022	14
	2020	13
	2022	13
	2022	17

N/A

Ca’Vescovado | Prosecco Rosé | Veneto, Italia

(Non-Alcoholic)	NV	12
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ROSÉ

SOMMELIER FEATURED HALF BOTTLE

Hampton Water | Rosé | Languedoc-Roussion, France
Benmarl Winery | Marlboro Village Blush | Hudson River Region, New York
Peyrassol | Rosé | Réserve des Templiers | Côtes de Provence, France
Millbrook Winery | Rosé | Hunt Country | Millbrook, Hudson River Region

(Half Bottle)	2025	30
(Sweet)	NV	13
	2025	16
	2025	13

ORANGE

Fiegl | Ribolla Gialla | Oslavia | Collio | Friuli-Venezia Giulia, Italia
Materia Prima | Xarel-lo | Penedes, España

2023	16
2023	14

RESERVE WINES BY THE GLASS

WHITE

Plumpjack | Chardonnay | Napa Valley, California
Bodegas Albamar | Albariño | Rías Baixas, España
Domaine Durand | Sancerre | Vallée du Loire, France
Domaine Carrion | Chablis | Bourgogne, France

Vintage	Price
2022	29
2024	22
2025	24
2022	25

RED

Larkmead | Cabernet Sauvignon | Napa Valley, California
Visconti Della Rocca | Montepulciano D’Abruzzo Riserva | Abruzzo, Italia
Beronia | Rioja Gran Reserva | Rioja, España
Bergström | Pinot Noir | Cumberland Reserve | Willamette Valley, Oregon

2022	35
2020	18
2016	26
2022	35

SOMMELIER SELECTIONS BY THE GLASS

RED WHITE

Domaine Lassarat | Saint-Veran | Prestige | Bourgogne, France
Merry Edwards | Sauvignon Blanc | Russian River Valley, California
Marqués de Tomares | Rioja Blanco | Gran Reserva | Rioja, España
Freemark Abby | Chardonnay | Napa Valley, California

2022	22
2022	30
2016	30
2024	25

Domaine Gille | Bourgogone Cote D’Or | Grandes Creusottes | Bourgogne, France
Poggio La Torre | Chianti Riserva | Toscana, Italia
Caymus | Cabernet Sauvignon | Napa Valley, California
Barrua | Super Sardinian | Isola dei Nuraghi | Sardegna, Italia

2021	25
2017	18
2023	65
2017	25

BEER

BOTTLED & CANNED

CRAFT

JUICE BOMB › 10

Sloop Brewing Co. | NE IPA
Hopewell Jct., NY | 6.5% ABV

MILL HOUSE KÖLD ONE › 9

Mill House Brewing Company
German Kölsch
Poughkeepsie, NY | 4.6% ABV

WRENCH › 11

Industrial Arts Brewing | NE IPA
Beacon, NY | 7.1% ABV

PARADOX PILSNER › 9

Paradox Brewery | Czech
Bohemian Pilsner
North Hudson, NY | 5% ABV

ALLAGASH WHITE › 10

Allagash Brewing Company | Witbier
Portland, Maine | 5.2% ABV

BLONDE › 10

Mountain King Brewing Company
Catskills, NY | 4% ABV

IMPORTED

PERONI › 8

STELLA ARTOIS › 8
CORONA › 8

DOMESTIC

BUD LIGHT › 7

MICHELOB ULTRA › 7

CIDER

GINGER CITRUS CIDER › 9

Hudson North Cider Co
Newburgh, NY | 5% ABV

ROSE' CIDER › 10

Wolffer Estate
Sagaponack, NY | 6.9% ABV

NON-ALCOHOLIC

UPSIDE DAWN › 8

Athletic Brewing Co. | Golden Ale
Milford, CT | ABV <0.5%

SAFETY GLASSES IPA › 8

Industrial Arts Brewing | IPA
Beacon NY | ABV <0.5%