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

ARTISANAL CHEESE BOARD › 30 ✦
three new york cheeses, mixed berries, house-made jam, honeycomb, garlic herb crostinis

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

PETITE SHELLFISH PLATEAU › 50
four shrimp, four oysters, four littlenecks, six marinated mussels

BLUE POINT OYSTERS › 36
one dozen, mignonette, cocktail sauce

GRAND SHELLFISH PLATEAU › 115
whole maine lobster, four shrimp, six oysters, six littlenecks, one dozen marinated mussels

LITTLENECK CLAMS › 28
one dozen, mignonette, cocktail sauce

THREE-TIER SHELLFISH PLATEAU › 230
two whole maine lobsters, eight shrimp, one dozen oysters, one dozen littlenecks, two dozen marinated mussels

MAINE LOBSTER COCKTAIL › 48
lemon, cocktail sauce

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

ROASTED SQUASH & GARDEN SALAD › 27
roasted squash, dried cranberries, blue cheese, walnuts, maple 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 › 95
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 ✦
butternut squash risotto, acorn squash, lemon-honey vinaigrette, confit tomatoes

SEARED SCALLOPS › 42
wild mushrooms, peas, yellow squash, cous cous pilaf, grapefruit buerre blanc

WHOLE MARKET FISH › MP ✦
sautéed green beans, cracked yukon potatoes, ladolemono sauce

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

BUTTERNUT SQUASH 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 bechemal

DOUBLE-STUFFED LOADED BAKED POTATO › 25
crème fraîche, bacon jam, caviar, cheddar, wagyu tartare

EXECUTIVE CHEF JOHN MALONE

20% Gratuity Added To Parties 8 Or More

Please Notify Your Server Of Any Food Allergies

❖ Vegan ✦ Item Can Be Made Gluten Free