

STARTERS

*CAST IRON MEATBALLS 17

Marinara Sauce, Mozzarella,
Basil Pesto, Garlic Crostini

*KOREAN CHICKEN WINGS 18

Gochujang Glaze, Furikake,
Micro-Cilantro, Herbed Ranch

SPINACH & ARTICHOKE DIP 16

Monterey Jack Cheese,
House-Made Warm Tortilla Chips

FRIED VEGETABLE POT STICKERS 16

Wakame, Pickled Ginger,
Wasabi Cube, Ponzu

*RHODE ISLAND CALAMARI 18

Lightly Breaded, Spicy Tomato Sauce,
Banana Peppers

BLACK & BLUE CHIPS 14

Kettle Cooked Chips, Bleu Cheese,
Bacon, Green Onion, Tomato

SALADS

THE MARKET 14

Mixed Greens,
Seasonal Vegetables, Eggs,
Croutons, Cheddar,
Herbed Ranch

THE WEDGE 15

Crisp Iceberg Wedge,
Crumbled Bleu Cheese, Bacon,
Tomatoes, Red Onion,
Bleu Cheese Dressing

BURRATA SALAD 15

Heirloom Tomatoes, Extra Virgin
Olive Oil, Balsamic Glaze, Basil Pesto

CAESAR SALAD 13

Crisp Romaine, Parmesan,
Rustic Croutons, Caesar Dressing

SHULA'S CHEF SALAD 15

Romaine Lettuce, Turkey, Ham,
Cheddar, Tomato, Egg,
Cucumber, Carrots, Bacon,
Croutons, Choice of Dressing

SIDE SALAD 8

SIDE CAESAR 7

ADD: *Chicken +7, *Blackened Tips +15,
*Grilled Shrimp +15, *Salmon +15

SEASONAL BOWLS AND SPECIALS

*ITALIAN MEATBALL FLATBREAD 17

Marinara, Ricotta, Parmesan,
Fresh Basil

*BBQ CHICKEN FLATBREAD 16

Julienne Red Onion,
Pickled Jalapeño,
Mozzarella, Cheddar,
House-Made BBQ Sauce

CAPATAVI PASTA 19

Chardonnay Cream Sauce,
Seasonal Vegetables,
Parmesan Cheese

FIVE GRAINS

VEGGIE BOWL 15

Red Quinoa, Barley, Wheatberry,
White Quinoa, Wild Rice,
Roasted Sweet Potato,
Crispy Panko Eggplant,
Crimini Mushrooms, Fresh Herbs

*ASIAN BOWL 16

Chicken, Rice Noodles,
Cabbage, Mango,
Avocado, Edamame,
Pickled Veggies,
Toasted Sesame Dressing

BURGERS AND SANDWICHES

Shula Burgers are made from our signature blend of
Premium Black Angus Chuck, Short Rib, and Brisket

Served with French Fries or Coleslaw

*SHULA BURGER 17

8 oz Steakburger Patty,
American Cheese, Lettuce, Tomato,
Onion, Pickle, Zesty Sauce

*MUSHROOM SWISS BURGER 19

Sautéed Mushrooms,
Swiss Cheese, Garlic Aioli

SHULA'S CLASSIC CLUB 15

Roasted Turkey, Bavarian Ham,
Applewood Smoked Bacon, Swiss Cheese,
Boston Bibb Lettuce, Garlic Aioli,
Sourdough Bread

*FRENCH DIP 20

Hand Shaved Roast Beef,
Creamy Horseradish, Au Jus
Add Cheese or Onion +4

*FRESH FISH SANDWICH 20

Blackened or Grilled, Lettuce,
Tomato, Onion, Chef's Mayo

*TURKEY RACHEL 15

Oven Roasted Turkey, Swiss Cheese,
Thousand Island Dressing,
Apple Cider Coleslaw

SHULA'S HOT CHICKEN SANDWICH 17

Pickle Brined Fried Chicken Breast, Nashville Hot Sauce,
Coleslaw, House Pickles

SOUP AND SALAD LUNCH SPECIAL

13

Choice of Side Caesar or House Salad
and a Bowl of Chef's Soup of the Day

ADD: Chicken* +7, Blackened Tips* +15, Grilled Shrimp* +15, Salmon* +15



Private Dining at 347 Grille!

Let us book your next event! Our two private dining rooms
can accommodate 12 to 40 guests for your next social or
corporate special event. Scan the QR code for more info.

*Eating raw or partially cooked seafood, shellfish, oysters or meats has the potential to cause illness in certain people. Selected menu items may commonly be served at less than fully cooked temperatures, but we would be happy to prepare them to any degree of doneness that you might prefer.