

## APPETIZERS

### JOE'S ITALIAN HOT PEPPERS <sup>GF</sup>

Secret Marinade, Aged Provolone,  
Toasted Ciabatta - 18

### FRIED CALAMARI

Crispy Flash-Fried Calamari,  
House-Made Marinara - 20

### BUFFALO CALAMARI

House-Made Buffalo Sauce,  
Gorgonzola Drizzle - 20

### MUSSELS <sup>GF</sup>

Tomato Broth, Wine, Garlic,  
Roasted Red Pepper - 17

### GRILLED KUNG PAO BEEF KABOBS

Marinated Beef Tips, Blistered Shishito Peppers,  
Oven-Roasted Tomatoes, Sesame Seeds,  
Kung Pao Sauce, Scallions - 25

### GARLIC BREAD TOWER

Warm Gorgonzola Cream - 14

### CLAM POT <sup>GF</sup>

Chardonnay-Steamed Littlenecks,  
Roasted Garlic-Mashed Potatoes - 20

### ARTISANAL CHEESE BOARD

Three New York Cheeses, Mixed Berries,  
House-Made Jam, Honeycomb,  
Garlic Herb Crostinis - 30

### FOCACCIA

Rosemary and Sun-dried Tomato Focaccia,  
Honey, Truffle Whipped Ricotta - 16

### CRAB CAKES

Jumbo Lump Crab, Citrus Remoulade,  
Parsley Oil, Pea Shoots - 24

### BURRATA AND PROSCIUTTO <sup>GF</sup>

Fresh Arugula, Baby Tomatoes, Extra Virgin Olive  
Oil, Balsamic Glaze, Prosciutto, Crostinis - 20

### SOUP OF THE DAY

12

## SALADS

### 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 <sup>GF</sup>

Spring Mix, Cucumber, Tomato, Red Onion,  
Watermelon Radish, House-Made Balsamic - 16

### CAESAR <sup>GF</sup>

Shaved Grana Padano,  
Garlic Brioche Croutons - 16

### SHRIMP WATERMELON SALAD

Arugula, Crisp Cucumber, Joe's Hot  
Pepper Vinaigrette, Crisp Watermelon - 25

## ENHANCEMENTS

### LOBSTER TAIL

Drawn Butter - 36

### CARAMELIZED ONIONS

5

### SAUTÉED MUSHROOMS

6

### ITALIAN HOT PEPPERS

10

# MENU

EXECUTIVE CHEF JOHN MALONE | FOLLOW US @SHADOWSONTHEHUDSON

## FRESH PASTA

### TRUFFLE MUSHROOM CAVATELLI

Garlic-Cream Sauce, Shaved Grana Padano,  
Roasted Mixed Mushrooms - 26

### FRA DIAVOLO

Fettuccine, Jumbo Shrimp, Calamari, De-shelled  
Clams & Mussels, Fresh Herbs, Spicy Marinara - 38

### SHORT RIB GNOCCHI

Braised Short Rib Ragu, Root Vegetables, Gnocchi - 34

### PARMESAN CRUSTED CHICKEN

Rustic Tomato & Roasted Red Pepper Cream Sauce,  
House-Made Mozzarella, Basil Pesto, Pache Pasta - 30

### LOBSTER SCAMPI

Butter-Poached Lobster, Linguine, Chili Flakes,  
Lemon, Parsley, Lemon Zest - 40

## LAND

### FRENCH CUT CHICKEN <sup>GF</sup>

Red Skin Mashed Potatoes, Sautéed Broccolini,  
Mushroom Ragout - 32

### HANGAR STEAK <sup>GF</sup>

Hand-Cut Potato Wedges, Chimichurri Sauce,  
Fresh Herbs - 34

### FILET MIGNON <sup>GF</sup>

Pommes Purée, Seasonal Vegetable,  
Garlic Bordelaise - 47

### NEW YORK STRIP <sup>GF</sup>

Garlic-Mashed Potatoes, Seasonal Vegetables,  
Garlic Bordelaise - 43

### ROASTED RACK OF LAMB <sup>GF</sup>

Green Pea Purée, Crispy Polenta,  
Roasted Cherry Tomatoes, Lamb Mint Jus - 55

### RIBEYE <sup>GF</sup>

Potatoes au Gratin, Seasonal Vegetables - 58

## SEA

### GRILLED LOBSTER

Parsley-Crab Stuffing, Asparagus,  
Cracked Yukon Potatoes - 60

### SEARED SALMON <sup>GF</sup>

Purple Potato Purée, Zucchini and Squash Ribbons,  
Tomato Herb Cream Sauce - 34

### SEARED TUNA <sup>GF</sup>

Carrot Purée, Miso Soy Glaze, Green Beans,  
Baby Bok Choy, Sesame Seeds - 36

### WHITE WINE GLAZED SCALLOPS

Corn Coulis, Couscous Pilaf, Micro Cilantro - 39

### WHOLE MARKET FISH <sup>GF</sup>

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 - 22

### 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, Dozen Marinated Mussels - 98

### THREE-TIER SHELLFISH PLATEAU

Two Whole Maine Lobsters, Eight Shrimp,  
Dozen Oysters, 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 <sup>GF</sup>

Joe's Peppers, Provolone, Fried Egg, Caramelized  
Onions, Tomato, Toasted Brioche - 23

### FRESH MAINE LOBSTER ROLL

Buttered Brioche Roll,  
Fresh Radish, Lobster Salad - 40

### CRISPY CHICKEN SANDWICH

Cilantro Mayo, Coleslaw,  
Pickled Jalapeño Relish - 22

### BOURBON BURGER <sup>GF</sup>

Cheddar Cheese, Bacon Jam,  
Crispy Onions, Siracha Mayo - 23

### FRENCH DIP <sup>GF</sup>

Tender Sliced Prime Rib, Roasted Garlic Aioli,  
Demi Baguette, Au Jus - 26

### VEGETARIAN BURGER <sup>GF</sup>

Brioche Bun, Avocado, Lettuce,  
Tomato, Joe's Hot Pepper Aioli - 21

## SIDES

### BAKED MAC N' CHEESE

Toasted Bread Crumbs - 12

### SWEET CORN RISOTTO

Red Onion Jam - 12

### ROASTED BRUSSELS SPROUTS <sup>GF</sup>

Crispy Pork Belly, Brown Sugar Glaze - 12

### MEXICAN STREET CORN <sup>GF</sup>

Garlic Aioli, Cotija Cheese, Cilantro,  
Ancho Chile Powder, Lime Wedge - 7

### 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