

# 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

## 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 <sup>GF</sup>

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

## EGGPLANT CROQUET <sup>V</sup>

Red Pepper and Olive Tapenade, Salmoriglio - 14

## FOCACCIA

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

## CRAB CAKES

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

## LAMB LOLLIPOPS

Mint Rosemary Aioli - 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

Add Chicken 9 • Salmon 10 • Shrimp 11  
Steak 12 • Tuna 14 • Crab Cake 10

## ASIAN MANDARIN

Napa Cabbage, Carrots, Toasted Almond,  
Sesame Seeds, Ginger Sesame Dressing - 17

## PANZANELLA

Arugula, French Baguette, Tomatoes,  
Red Onion, Dijon Vinaigrette - 17

## 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

# ENHANCEMENTS

## LOBSTER TAIL

Drawn Butter - 36

## 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 - 26

### FRA DIAVOLO

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

### SHORT RIB GNOCCHI

Braised Short Rib Ragu, Root Vegetables, Gnocchi - 34

### PARMESAN CRUSTED CHICKEN

Rustic Tomato Cream Sauce,  
House-Made Mozzarella, Basil Pesto, Rigatoni - 30

### GARLIC SHRIMP PASTA

Confit Tomatoes, Garlic, Lemon Sauce, Bucatini - 32

## LAND

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

Red Skin Mashed Potatoes, Roasted Root Vegetables,  
Creamy Chicken Jus - 32

### FLANK STEAK <sup>GF</sup>

Arugula, Cabbage, Dried Cranberries,  
Roasted Squash - 34

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

Garlic Mashed Potatoes, Seasonal Vegetables,  
Garlic Bordelaise - 47

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

Garlic Mashed Potatoes, Seasonal Vegetables,  
Garlic Bordelaise - 43

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

Potatoes au Gratin, Seasonal Vegetables - 58

### PORK LOIN <sup>GF</sup>

Mashed Sweet Potato, Apple Maple Chutney,  
Sautéed Brussels Sprouts - 32

## SEA

### GRILLED LOBSTER

Asparagus, Cracked Yukon Potatoes,  
Salmoriglio, Drawn Butter - 45

### HIDDENFJORD SALMON <sup>GF</sup>

Parsnip Pureé, Polenta Cake,  
Bourbon Maple Glaze - 34

### SESAME CRUSTED TUNA

Lo Mein, Creamy Miso Sesame Sauce,  
Baby Bok Choy, Carrots, Cabbage, Scallions - 36

### SEARED SCALLOPS <sup>GF</sup>

Red Bliss Potatoes, Mussels, Zucchini,  
Herb White Wine Cream Sauce - 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, One Dozen Marinated Mussels - 98

## THREE-TIER SHELLFISH PLATEAU

Two Whole Maine Lobsters, Eight Shrimp,  
One Dozen Oysters, One 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

Brioche Roll, Fresh Radish,  
Butter Poached Lobster Meat - 40

## CRISPY CHICKEN SANDWICH

Chipotle Mayo, Purple Cabbage,  
House-Made Pickles - 22

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

Cheddar Cheese, Bacon Jam,  
Crispy Onions, Sracha 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

## BUTTERNUT SQUASH RISOTTO <sup>GF</sup>

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

## CURRY CAULIFLOWER <sup>V</sup>

Chickpeas, Coconut Milk, Pita Bread - 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