

EASTER SUNDAY ALL DAY MENU

Available
Easter Sunday
10:30am to 11pm

347 GRILLE

BY COACH SHULA

STARTERS



GREEN GODDESS DEVILED EGGS 13

KOREAN CHICKEN WINGS 18

Gochujang Glaze, Furikake,
Micro-Cilantro, Herbed Ranch

RHODE ISLAND CALAMARI 18

Lightly Breaded, Spicy Tomato Sauce,
Banana Peppers

MARYLAND CRAB CAKES 23

Remoulade Sauce, Grilled Lemon

SPINACH & ARTICHOKE DIP 16

Monterey Jack Cheese,
House-Made Warm Tortilla Chips

SHRIMP COCKTAIL 21

Old Bay Court Bouillon,
Atomic Cocktail Sauce

CAULIFLOWER GOUDA SOUP 10

SALADS/BOWLS



SPINACH SALAD 15

Hard Boiled Egg Crumbles, Bacon,
Tomato, Red Onion, Poppy Vinaigrette

THE WEDGE 15

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

CAESAR SALAD 13

Crisp Romaine, Parmesan,
Rustic Croutons, Caesar Dressing

THE MARKET 14

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

SIDE SALAD 8

SIDE CAESAR 7

ADD: Chicken* +7, Blackened Tips* +10,
Grilled Shrimp* +15, Salmon* +15



EASTER SUNDAY MENU FEATURES

LAND AND SEA 61

Filet Medallions, Crab, Bacon,
Artichoke, Béarnaise,
Three Grilled Shrimp,
Truffle Sweet Potato Mash

FRIED SNAPPER 39

Gouda Grits, Smokey Tomato Jus

ROASTED LAMB 42

Root Vegetable Medley,
Potatoes au Gratin, Pan Jus

MAPLE GLAZED HAM 34

Vegetable Medley,
Truffled Sweet Potato Mash

ENTRÉES

JUMBO LUMP CRAB CAKES 43

Remoulade, Grilled Lemon,
Whipped Potatoes, Haricot Verts

PAN-SEARED SALMON 38

Sweet Potato and Kale Hash,
Citrus Beurre Blanc, Gremolata

SHORT RIB 38

Whipped Potatoes, Broccoli,
Demi Glaze

PAPPARDELLE BOLOGNESE 28

San Marzano Ragu,
Whipped Ricotta, Basil

STEAKS

Proudly serving the Shula Cut - our proprietary standard for
premium black Angus beef, aged to perfection

Served with 1 Side of Your Choice

***7 OZ FILET MIGNON 49**

***14 OZ NEW YORK STRIP 55**

***14 OZ RIBEYE 57**

Grilled Shrimp +15 | Crab Cake +18 | Caramelized Onions +8 | Béarnaise +4
Bleu Cheese Crusted +3 | Lump Crab Meat +14 | Sautéed Mushrooms +8



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.