

Shapley's

RESTAURANT

Beginners AND Salads

FRIED CRAB CLAWS MARKET

One half pound, lightly flour dusted, seasoned and flash fried.

* MARINATED CRAB CLAWS MARKET

One half pound. Tossed in an olive oil and herb blend, light and fabulous.

FRIED CRAWFISH TAILS \$19

One half pound. Lightly floured, seasoned and quick fried. Served with cocktail & tartar sauce.

* PAPA'S HOT TAMALES \$6

A long standing tradition in the Shapley family. My grandfather started making these nearly 75 years ago. The tradition continues, in house hand rolled. Sold in bundles of three.

* BARBECUE SHRIMP \$16

A blend of peppers and onions in a unique sauce, simmered with jumbo shell-on shrimp and served with our irresistible Italian bread.

HUDSON VALLEY FOIE GRAS \$25

Pan-seared and served with a wonderful blend of black mission figs and a savory port reduction.

* FRIED BRUSSELL SPROUTS \$11

With homemade sweet pepper dipping sauce.

* JUMBO SHRIMP COCKTAIL \$16

5 jumbo shrimp served with a delicious homemade remoulade sauce.

* NORWEGIAN SMOKED SALMON \$15

Traditional smoked salmon topped with a fresh herb dressing with capers, sweet onions and homemade crostini.

* TUNA TOWER \$17

A delightful arrangement of sashimi grade tuna layered with fresh shallots, avocado, tomato relish, arugula and finished with a white balsamic dressing.*

* GRILLED ROMAINE SALAD \$12

A Romaine head brushed with olive oil and grilled, topped with balsamic dressing, hearts of palm, goat cheese and heirloom plum tomatoes.

* WEDGE SALAD \$12

Traditional wedge with crumbled blue cheese, diced onions, tomatoes, smoked bacon and sliced egg.

CAESAR SALAD \$12

Wonderful homemade dressing with shaved Parmesan.

ALL ENTREES COME WITH A HOUSE SALAD WITH YOUR CHOICE OF HOMEMADE DRESSINGS: ORIGINAL OLIVE OIL AND HERBS, CRACKED PEPPER PARMESAN, BLUE CHEESE, BALSAMIC VINEGAR & OLIVE OIL.
*SMALL CHARGE TO UPGRADE TO SIGNATURE SALAD.

Seafood

* GRILLED AHI TUNA \$42

Beautiful loin cut tuna, seasoned and grilled, then finished with a tomato, corn and onion relish with a special balsamic reduction.*

JUMBO FRIED SHRIMP \$36

8 Lightly flour dusted and quick fried to ensure a crispy texture. Served with homemade fries, tartar and cocktail sauce.

STUFFED SHRIMP \$36

Four of our same large shrimp with a crabmeat dressing, wrapped in smoked bacon and fried golden brown. Topped with a beurre blanc sauce. Served with alfredo pasta.

* GRILLED SALMON FILET \$38

Fresh Atlantic Salmon, marinated in brown sugar and olive oil with herbs and Cajun seasoning. Finished with candied jalapenos and baked to your liking.

GRILLED REDFISH \$44

Seasoned and lightly dusted, paned in olive oil and topped with fresh lump crab meat, or grilled shrimp. We can add beurre blanc sauce if you like.

COMES WITH DAILY SIDE SELECTIONS.

PHONE (601) 957-8000 | VISIT US 868 Centre Street | Ridgeland, MS 39157 | MMSHAPLEYS.COM

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES *

* GLUTEN-FREE OPTIONS AVAILABLE

Shapley's

RESTAURANT

Beef AND Lamb

Our specialty of the house has always been our steaks and I can assure you that nothing has changed. We have chosen the best product that reflects what you have come to expect from Shapley's. All our beef is trimmed and aged in-house and served with our famous beef reduction sauce and our amazing Signature Fries!

* FILET MIGNON \$52+

Impeccably trimmed and cut to order. Cuts start at 8 ounces and increase by two ounces per cut. \$9 per additional cut.

* RIBEYE \$65

Closely trimmed and cut extra thick. Very flavorful cut with deep marbling, weighing 18 to 20 ounces.

* NEW YORK STRIP \$59

My personal favorite, rich and meaty with great marbling and texture, weigh 16 to 18 ounces.

* PORTERHOUSE \$105+

These are special cuts of beef, a combination of the tender filet and the robust flavor of the New York Strip. GREAT TO SHARE or for that hearty appetite and priced by the ounce. Weigh 32 ounces and up.

* COWBOY RIBEYE \$88

Authentic 32+ ounce aged cut that is truly special.

* GRILLED BEEF TIPS \$39

A hardy combination of our filet tips with onions, peppers and mushrooms.

* DOMESTIC RACK OF LAMB \$70/95

Marinated in our olive oil and herb blend and grilled to your liking, 2 or 3 large chops.

* MIXED GRILL \$87

A unique combination of a petit filet, 2 bone lamb chop and a skewer of grilled scallops and jumbo shrimp.

CLASSIC ADDITIONS

- * 3 FRIED OR GRILLED SHRIMP \$13
- * JUMBO LUMP CRABMEAT \$15
- * CRAWFISH CREOLE SAUCE \$13
- * SAUTÉED MUSHROOMS \$8
- CRABMEAT STUFFED SHRIMP (2) \$15
- * FRESH SEA SCALLOPS (3) \$14
- * SAUTÉED ARTICHOKE HEARTS \$8
- * BLUE CHEESE CRUST \$6
- * FOIE GRAS \$11
- * OSCAR \$19
- * BERNAISE \$3

Sharable Sides

- POTATOES AU GRATIN \$8
- * CREAMED SPINACH \$8
- * GRILLED ASPARAGUS \$8
- * ROASTED VEGETABLES \$8
- SIGNATURE FRIES \$6
- GARLIC TOAST \$6
- MARINARA OR ALFREDO PASTA \$8

Our Story

In 1985, Mary and I embarked on a dream of establishing a dining tradition for our local market. We were blessed to see a level of success that exceeded our expectation with Shapley's quickly becoming a fine dining destination. Although very grateful, after 13 years, we faced a greater priority and decided to take a break from the business to raise our two beautiful girls, Amy and Elizabeth, who were 6 and 3 years old at the time.

Now, some 20 years later, we are back doing what we love and have several family members to join the crew. Amy is married to Mark Miller and they have two beautiful children, Leland and Ely. We recently added another member to our family when Elizabeth married Stokes Templeton.

Mary and I are excited and grateful to have had this opportunity to return to our business and reconnect with our past friends and the chance to make some new ones. Shapley's is known for its food and the personal dining experience, and we will strive to uphold that honor and legacy. Our reputation and establishment mean a great deal to us. We pride ourselves in the level of success it has developed and we are thankful for your loyalty and patronage. We are beyond happy that we are back and hope you enjoy this new chapter with us.

-Mary and Mark, Amy, Mark, Leland and Ely Miller, Elizabeth and Stokes Templeton

