



Since 1950, Shamus has been a staple of fine dining in the Lockport and Niagara region. Under the ownership of Ann Murphy since 1990, along with Chef Dave Stoll Jr. and Sous Chef Robert Beaulieu, we continue the tradition of offering exceptional food, service, and hospitality in a warm, classic atmosphere, complete with our CopperTop tap room.

Our goal is to consistently bring you fresh, quality foods made from scratch, we prepare our meats in-house by curing, brining, and smoking them ourselves. We pride ourselves on using locally sourced products by supporting New York State businesses and farms. At Shamus, we strive to create a dining experience that's both memorable and rooted in care.



We proudly offer **Certified Angus Beef®** — graded to higher standards than Choice or Prime alone. If it's not certified, it's not the best.

Most of our items can be modified to meet any dietary needs.

starters & small plates

FRENCH ONION SOUP 6/8

LOBSTER BISQUE 8/10

HOUSEMADE SOUP DU JOUR 5/7

MIXED GREEN SALAD 6

CLASSIC CAESAR SALAD 8

FRESH CUT FRENCH FRIES 7

CHARCUTERIE BOARD 20

chef's choice cured meats, artisan cheeses, fig jam, grain mustard, olives, pickled red onions, Spanish Marcona almonds, toasted baguette & einkorn cracker

HOUSEMADE BUTTERMILK ONION RINGS 9

BACON CIDER & HASH 19

house cured & smoked bacon, sweet potato & pepper hash, spiced apple cider reduction

BAKED APPLE CRANBERRY BRIE 16

baked brie cheese, spiced cranberry sauce, chopped pecans & warm baguette

BLACKENED SEA SCALLOPS 20

caramelized onion, honey Dijon glaze

ROASTED BRUSSEL SPROUTS 13

bacon, Parmesan, garlic, pickled red onions

entrees

BLUE CHEESE SIRLOIN STEAK 30

10oz Certified Angus Beef® filet of sirloin, garlic blue cheese crust; Parmesan parsley salt red potato & vegetable of the day

BISTRO STEAK 38

sliced Certified Angus Beef®

shoulder tender steak, garlic mashed potatoes, mushroom, port wine demi glaze; vegetable of the day

MAPLE GLAZED SALMON FILET 28

wild rice pilaf, sautéed kale, apple celery radish salad; vegetable of the day

DUBLIN LAWYER 32

sautéed shrimp, Irish whiskey, leek and garlic cream sauce, housemade potato gnocchi, crisp bacon lardon

ARTICHOKE, TOMATO & BASIL PESTO PASTA 21

housemade spaghetti, basil pesto olive oil sauce, cherry tomatoes, mixed olives, artichoke, fresh spinach, Parmesan

add grilled chicken 7 / shrimp 12

PORTERHOUSE PORK CHOP 30

Strobel Farms pork, Yukon gold potato hash, pumpkin seed chimichurri, apple cider vinaigrette glaze; vegetable of the day

HERB PANKO CRUSTED CHICKEN 25

sun dried tomato caper cream sauce; garlic mashed potatoes, dressed arugula & vegetable of the day

GUINNESS BEEF POT ROAST 29

Guinness beef gravy, slow braised beef, garlic mashed potatoes: vegetable of the day

BUTTERMILK FRIED CHICKEN 25

garlic mashed potato, baked mac 'n cheese & garlic toast

toss in sauce or serve on side 2

Korean BBQ / Buffalo hot / honey

FISH 'N CHIPS 19

Guinness-battered fresh haddock, coleslaw, tartar sauce, lemon; fresh cut fries

salads & sandwiches

SEASONAL SALAD 14

fresh sliced pear, gorgonzola blue cheese, red onion, pumpkin seeds, chopped walnuts, dried cranberries & maple vinaigrette

add to either salad, grilled chicken 7 / salmon 14 / steak 12 / shrimp 12

CLASSIC CAESAR SALAD 14

romaine, croutons tossed in housemade Caesar dressing, Parmesan, tomato, lemon

CRISPY CHICKEN TENDER SANDWICH 19

housemade buttermilk fried chicken tenders, coleslaw, pickles, lettuce, Remoulade on brioche; house potato chips & pickle

CLASSIC CHEESEBURGER 18

lettuce, tomato, red onion on brioche with choice of cheddar, Swiss or provolone; fresh cut fries & pickle

SMOKED BACON BLUE BURGER 21

imported crumbly blue, thick cut bacon on brioche, lettuce, tomato, red onion; fresh cut fries & pickle

toss in Korean BBQ or Buffalo hot 1

add smoked bacon 3

Please inform your server of any food allergies or dietary restrictions prior to ordering.