
SIDES

Cole Slaw	4.99
Baked Potato	5.99
Steamed Green Beans	6.99
Mashed Potatoes	6.99
Hash Browns with Onions	7.99
Sautéed Spinach with Garlic	9.99
Steamed Asparagus	11.99

DESSERTS

Seasonal Sorbet	5.99
Crème Brulee	6.99

BEST PRACTICES

For our customers with sensitivity to wheat or gluten, best practices are used in preparation and service of items ordered wheat/gluten free. However, this restaurant produces food which contains wheat and glutes.

GLUTEN FREE BEST PRACTICES include the 4 C's:

1. **CONTENT:** The ingredients being used must not contain wheat, barley or rye gluten.
2. **CONTACT:** Ensure the food being prepared does not come in contact with any other food item that contains gluten.
3. **CONTAMINATION:** All utensils and cooking surfaces must be clean and sanitized before working with gluten free ingredients.
4. **COMMUNICATION:** Talk with the Chef and Manager to alert them you have a Guest ordering who has an allergy to a food product.

For more information, please visit www.celiac.com.



GLUTEN-FREE MENU

OYSTERS ON THE HALF SHELL

Cocktail Sauce, Horseradish, Champagne Mignonette

1 Dozen... 24.99 ½ Dozen... 12.99

ASK YOUR SERVER FOR TODAY'S SELECTION

SUSHI

Nigiri & Sashimi

Shrimp (Ebi)	2.5	Yellowtail & Scallion.....	10
Salmon (Sake)	2.5	King Crab California.....	12
Tuna (Maguro)	3.5	Tuna & Avocado.....	12
Yellowtail (Hamachi)	3.5	Rainbow Roll	15
King Crab (Kani).....	4	Spicy Yellowtail	15

Maki

GLUTEN-FREE SOY SAUCE IS AVAILABLE

APPETIZERS

Blue Crab Fingers (12pcs).....	11.99
Jumbo Shrimp Cocktail (6pcs).....	11.99
Oysters Rockefeller	12.99
Chilled Alaskan King Crab Bites.....	16.99
Cold Appetizer Combo.....	14.99
Oysters, Shrimp, Blue Crab Fingers King Crab Bites	

SALADS

Organic Mixed Greens Herb Vinaigrette	5.99
Shaw's Caesar Salad Marinated White Anchovy.....	5.99
Chopped Salad Italian Vinaigrette.....	6.99
Chopped Seafood Salad	18.99
King Crab, Shrimp, Dungeness Crab, Lobster, Italian & Louis Dressing	

GLUTEN-FREE SALAD DRESSINGS AVAILABLE:

Oil & Vinegar, Herb Vinaigrette,
Louis Dressing, Italian, Caesar, & Ranch

FRESH FISH & SEAFOOD

Griddled Garlic Shrimp Shaw's Seafood Rice, Garlic Butter	20.99
Sautéed George's Bank Sea Scallops	25.99
Lemon or Garlic Butter, Sauteed Spinach, Shaw's Seafood Rice	
Grilled Alaskan Halibut Steamed Spinach	27.99
Grilled Yellowfin Tuna Grilled Asparagus	31.99
Wild Pacific Salmon Seasonal Garnish.....	MARKET

GLUTEN FREE SAUCES AVAILABLE:

Lemon Butter, Garlic Butter, Tomato Herb Butter, Cocktail Sauce,
Mustard Mayonnaise, Salsa Verde & Tartar Sauce

CRAB & LOBSTER

STEAMED ALASKAN RED KING CRAB LEGS.....	48.99
Our Specialty 1 ½lb. – Drawn Butter	
Live Maine Lobsters – 1lb.....	MARKET
Steamed or Broiled Maine Lobster – Drawn Butter	
Twin Western Australian Lobster Tails.....	MARKET
Two 6oz. Tails - Drawn Butter	

SHAW'S COMBINATIONS

The Club Room Combination	37.99
6 oz. Filet Mignon, Garlic Shrimp, Bay of Fundy Maine Sea Scallops	
Shaw's Surf & Turf.....	51.99
6 oz. Filet & 6 oz. Western Australian Lobster Tail	
The Signature.....	54.99
6 oz. Filet & ¾ lb. Steamed Alaskan Red King Crab Legs	
Shaw's Surf & Surf 6 oz. Tail & ¾ lb. Alaskan Red King Crab Legs.....	54.99

PRIME STEAKS

Filet Mignon Bearnaise Sauce	(12oz.) 41.99 (8oz) 33.99
Premium Cut New York Strip 14 oz. Bearnaise Sauce.....	41.99
Bone-In Filet Mignon 16 oz. Bearnaise Sauce	44.99
