

All Oysters
— Shucked —
To Order



Fresh Seafood
— in the Heart —
of Chicago!

TODAY'S HALF SHELL OYSTERS

	Doz	½ Doz
Eagle Rock (<i>Crassostrea gigas</i>), Puget Sound, Washington	24.99	12.99
Cotuit (<i>Crassostrea virginica</i>), Cotuit Bay, Massachusetts	24.99	12.99
Effingham Inlet (<i>Crassostrea gigas</i>), Vancouver Island, British Columbia	24.99	12.99
East Beach Blondes (<i>crassostrea virginica</i>), Charlestown Salt Pond, Rhode Island	24.99	12.99
Caraquet (<i>Crassostrea virginica</i>), Caraquet Bay, New Brunswick	24.99	12.99
Malpeque (<i>Crassostrea virginica</i>), Prince Edward Island	24.99	12.99
Oyster Sampler	24.99	12.99

CRAB APPETIZERS

King Crab & Cantaloupe Cocktail	10.99
Baked Blue Crab & Artichoke Dip	11.99
Chilled Blue Crab Fingers	12.99
Blue Crab Spring Rolls (4)	13.99
Sauteed Maryland Soft Shell Crab (1)	14.99
Maryland Style Crab Cake	14.99
Chilled Alaskan Red King Crab Bites	16.99

APPETIZERS

Shrimp & Vegetable Tempura	7.99
Alaskan Halibut Ceviche	7.99
Crispy Calamari	9.99
Jumbo Shrimp Cocktail (6)	11.99
Oysters Rockefeller	12.99
Maine Lobster Cocktail	12.99

SALADS

Cole Slaw	4.99
House Mixed Greens	5.99
Caesar Salad White Anchovies	5.99
Double Iceberg Wedge	6.99
Maytag Blue Cheese Dressing, Herb Vinaigrette	
Chopped Bacon, Chopped Eggs, Tomatoes, Migas	
Spinach Harvest Salad	8.99
Gala Apples, Maytag Blue Cheese Crumbles,	
Candied Walnuts, Dried Cranberries, Vinaigrette	
Buffalo Mozzarella & Heirloom Tomatoes	12.99
Basil Infused Grapeseed Oil, Italian Dressing, Migas	

SOUPS

	Cup	Bowl
Seafood Gumbo	4.99	5.99
New England Clam Chowder	4.99	5.99
Lobster Bisque	5.99	7.99

APPETIZER PLATTERS

Hot Appetizer Combination	(Per Person) 13.99
Mini Crab Cake, Crispy Calamari & Fried Shrimp	
Cold Appetizer Combination	(Per Person) 14.99
Oysters, Shrimp, Blue Crab Fingers, Alaskan King Crab Bites	

Platters Serve 4-5 People

Grand Hot Shellfish Platter	71.99
Blue Crab Spring Rolls, Alaskan King Crab Bites,	
Oysters Rockefeller, Mini Crab Cakes, Crispy Calamari	
Grand Cold Shellfish Platter	79.99
Whole Maine Lobster, Alaskan King Crab Bites,	
Half Shell Oysters, Cocktail Shrimp, Blue Crab Fingers	
The Alaskan King Crab Platter	89.99
3 pounds of Chilled Alaskan Red King Crab Legs,	
Cocktail Sauce and Mustard Mayonnaise	

SUSHI BAR

Tuna, Guacamole & Chips Yuzu Juice	13.00
Shaw's Charred Sashimi Tuna	14.00

NIGIRI - SASHIMI

	Per Piece
Shrimp (Ebi)	2.50
Spicy Shrimp (Ebi)	2.50
Salmon (Sake)	2.50
BBQ Eel (Unagi)	3.00
Tuna (Maguro)	3.50
Spicy Tuna (Maguro)	3.50
Yellowtail (Hamachi)	4.00
Red King Crab (Kani)	4.00
Spicy Crab (Kani)	4.00
Fatty Tuna (Toro)	10.00

MAKI SUSHI

Sweet Potato Roll	8.00
BBQ Eel & Avocado	9.00
Shrimp Tempura	9.00
Tuna & Avocado	10.00
Acapulco Roll	10.00
Spicy Tuna	10.00
King Crab California	12.00
Lobster, Avocado & Cucumber	14.00
Spicy Shrimp & Red King Crab	15.00
Spicy Crab, Salmon & Lemon	15.00
Rainbow Roll	15.00
Chicago Crazy Roll	17.00

TEMAKI

Japanese Hand Rolls	
Vegetable	3.50
Thai Shrimp	4.50
Tuna	5.00
King Crab	5.00

SHARI - NASHI

Spicy No Rice Rolls	
Spicy Shrimp	8.00
Spicy Tuna	10.00
Spicy California	12.00
Spicy Lobster	14.00
Spicy Yellowtail & Scallion	15.00

COMBINATIONS

Nigiri Shrimp, Tuna, Salmon, Yellowtail, BBQ Eel	14.00
Maki California, Spicy Tuna, Spicy Shrimp	16.00
Sashimi Tuna, Salmon & Yellowtail	17.00

SUSHI PLATTERS

Shellfish Maki	43.00
Shrimp Tempura, California, Vegetable, Spicy	
Shrimp & King Crab, Lobster, Avocado & Cucumber	
Tuna & Salmon	52.00
Tuna Nigiri (4), Salmon Nigiri (4), Spicy Tuna Maki,	
Tuna on Top Maki, Tuna & Salmon Maki, Acapulco Maki	
Grand Sushi	70.00
Maki - Lobster, Acapulco, California, Spicy Tuna	
Sashimi - Tuna, Salmon, Yellowtail	
Nigiri - BBQ Eel, Shrimp	

Alert Your Server For Food Intolerances or Special Dietary Needs
— Personal Checks & Traveller's Checks Are Not Accepted —
An 18% Gratuity Will Be Added To Parties of 6 or Larger

All Seafood is Subject
— To Season, Weather —
And Fishing Conditions



Shaw's Proudly Serves
— Trident Seafoods —
Alaskan Red King Crab Legs

FRESH FISH

Oven Roasted Lake Superior Whitefish	Horseradish Crust, Green Beans, Tomato-Herb Butter	21.99
Sauteed Lake Erie Yellow Perch	Lemon Butter, Tartar Sauce, Cole Slaw	22.99
Parmesan Crusted George's Bank Haddock	Sauteed Spinach, Lemon Butter	23.99
Grilled Block Island Swordfish	Roasted Sweet Corn Relish, Cilantro-Lime Vinaigrette	28.99
Grilled Alaskan Halibut	Quinoa & Cucumber Salad, White Balsamic Vinaigrette	29.99
Seared Atlantic Yellowfin Tuna	Crispy Rice Noodles, Scallions, Roasted Peanuts, Ginger-Soy Vinaigrette	31.99
Oven Roasted Alaskan Halibut Steak	Quinoa & Cucumber Salad, White Balsamic Vinaigrette	31.99
Grilled Columbia River King Salmon	Heirloom Tomatoes & Vidalia Onions, Italian Vinaigrette	39.99

SHAW'S SEASONAL CRAB

STEAMED ALASKAN RED KING CRAB LEGS – Our Specialty – 1 1/2 lb	48.99
Jumbo Lump Crab Cake	Blue Crab Meat Hand Picked Exclusively for Shaw's 29.99
Chilled Whole Alaskan Dungeness Crab (2 1/2 lb)	Mustard Mayonnaise 39.99
Sauteed Maryland Soft Shell Crab	Shaw's Seafood Rice, Lemon Butter, Garlic Butter or Amandine .. (2) 29.99 (3) 42.99
Seasonal Crab Combination	Alaskan Red King Crab, Dungeness Crab, Maryland Style Crab Cake 54.99

SHAW'S ANNUAL LOBSTER FESTIVAL

1lb Lobster Boll	Whole Maine Lobster, Boiled Red Potatoes, Corn on the Cob & Cole Slaw	21.99
Lobster, Brie & Penne Pasta Au Gratin	Maine Lobster, Spinach and Lobster, Brie & Cheddar Sauce	23.99
Lobster Thermidor	1lb. Whole Maine Lobster, Shaw's Seafood Rice	29.99
Blue Crab Stuffed Maine Lobster	1lb. Whole Maine Lobster, Shaw's Seafood Rice	29.99
Twin South African Rock Lobster Tails	Two 6oz. Tails, Drawn Butter	59.99

Three Course Family Style Lobster Dinner

Two Person Minimum

Cup of Lobster Bisque or Clam Chowder, Market Whole Maine Lobster,
Red Bliss Potatoes, Corn on the Cob, Cole Slaw, Key Lime Pie (Per Person) 34.99
Additional Lobster 15.00

PRIME STEAKS

Filet Mignon (8oz)	Bearnaise Sauce	31.99
Horseradish Crusted Filet Mignon (8oz)		34.99
Blue Cheese Crusted Filet Mignon (8oz)		35.99
Oscar Style Filet Mignon (8oz)	King Crab, Asparagus, Bearnaise Sauce	39.99
Filet Mignon (12oz)	Bearnaise Sauce	41.99
New York Strip (14oz)	Bearnaise Sauce	41.99
Bone-In Filet Mignon (16oz)	Bearnaise Sauce	45.99
Parmesan Crusted Chicken	All Natural Chicken Breast, Sauteed Spinach, Lemon Butter	15.99

COMBINATIONS

Shaw's Seafood Platter	Garlic Shrimp, Sea Scallops, Maryland Style Crab Cake	29.99
The Club Room Combination	6oz Filet Mignon, Sea Scallops, Garlic Shrimp	39.99
The Signature	Alaskan Red King Crab Legs & 6oz Filet Mignon	56.99
Surf & Surf	Alaskan Red King Crab Legs & 6oz South African Lobster Tail	57.99
Surf & Turf	6oz South African Lobster Tail & 6oz Filet Mignon	58.99

SHRIMP & SCALLOPS

French Fried Shrimp	Hand Breaded, French Fries, Cocktail Sauce	21.99
Griddled Garlic Shrimp	Shaw's Seafood Rice, Garlic Butter	21.99
Sauteed George's Bank Sea Scallops	Shaw's Seafood Rice, Sauteed Spinach, Lemon or Garlic Butter	26.99

SEASONAL SIDE DISHES

Baked Potato	5.99	Parmesan Creamed Corn	7.99
Macaroni & Cheese	6.99	Hash Browns with Onions	7.99
Creamed Spinach	6.99	Potatoes Au Gratin	8.99
Mashed Potatoes	6.99	Roasted Baby Vegetables	Orange Vinaigrette ... 9.99
Mick Klug Farms Green Beans	Tomato-Herb Butter . 7.99	Sauteed Spinach with Garlic	9.99



Shaw's Crab House proudly partners with Shedd Aquarium to promote healthy oceans. Ask your server for a sustainable seafood menu and Shedd Aquarium's Right Bite Card.