

**SIGNATURE MARTINIS**

<b>Lemon Drop</b>	Ketel One, Limoncello, Sweet & Sour, Fresh Lemon Juice, Splash of Chambord .....	10.99
<b>Wild Berry</b>	Tenure Blueberry Vodka, Fresh Raspberry Sorbet, Raumland Sparkling Grape Juice .....	10.99
<b>Blood Orange Abbey</b>	Plymouth Gin, Lillet Blanc, Orange Juice, Blood Orange Puree, Sugar, Bitters ...	11.99
<b>The Pometini</b>	Russian Standard, Chambord, Sparkling Wine, Pomegranate Juice .....	11.99
<b>Cosmopolitan</b>	Russian Standard, Cointreau, Cranberry Juice, Fresh Lime Juice .....	11.99
<b>Elderflower</b>	Hendricks Gin, St. Germain, Lemon Juice, Lime Juice .....	12.99
<b>Hum Manhattan</b>	Makers Mark, Hum Liqueur, Hibiscus Bitters, Brandy Soaked Cherries .....	12.99
<b>Shaw's Manhattan</b>	Templeton Rye, Vya Sweet Vermouth, Blood Orange Bitters, Brandy Soaked Cherries .	12.99
<b>Calvados Sidecar</b>	LeCompte Calvados, Cointreau, Lemon Juice .....	13.99

**HOUSE COCKTAILS**

<b>Oyster Shooter</b>	Freshly Shucked Oyster, Absolut Peppar, Cocktail Sauce, Tabasco .....	7.99
<b>Hot Buttered Rum</b>	Bacardi 8, Brown Sugar, Butter, Cinnamon, Nutmeg, Cloves, Allspice, Vanilla .....	9.99
<b>Dark and Stormy</b>	Coruba Original Rum, Ginger Beer .....	9.99
<b>Cucumber Mule</b>	Russian Standard Platinum, Cucumber, Ginger Beer, Lime Vanilla Sour Mix .....	10.99
<b>Shaw's Signature Bloody Mary</b>	Absolut Peppar, Spicy Mix, Olives, Lime, Celery, Pickle, Jumbo Shrimp ...	10.99
<b>The Bossy Lady</b>	Absolut Peppar, Pomegranate Puree, Orange Juice, Campari .....	11.99
<b>Berry and Spice Mojito</b>	Bacardi 8, Mint, Blackberries, Cinnamon Syrup, Lime Juice, Soda Water .....	12.99
<b>St. Sazerac</b>	Templeton Rye, St. Germain, Bitters, Lucid Absinthe .....	12.99
<b>Watermelon Margarita</b>	Patron Silver, Triple Sec, Lime Juice, Sweet & Sour, Watermelon, Cilantro .....	12.99

**VODKA**

Absolut
Absolut Kurant
Absolut Mandrin
Absolut Peppar
Absolut Ruby Red
Absolut Vanilia
Belvedere
Chopin
Diamond Standard
Effen
Effen Black Cherry
Effen Raspberry
Grey Goose
Grey Goose Citron
Grey Goose L'Orange
Hangar One
Hangar One Mandarin
Ketel One
Ketel One Citroen
Russian Standard
Russian Std. Platinum
Skyy
Skyy Citrus
Svedka Citron
Tenure Blueberry

**GIN**

Beefeater
Boodles
Bombay
Bombay Sapphire
Death's Door
Hendrick's
North Shore #6
Plymouth
Tanqueray
Tanqueray No. Ten

**SINGLE MALT SCOTCH WHISKEY**

**HIGHLANDS - CLIMATE AFFECTS FLAVOR PROFILES**

Aberlour 12 year .....	10.00
Dalwhinnie 15 year .....	12.00
Glenmorangie 10 year .....	12.00
Glenmorangie Quinta Ruban (Portwood) .....	12.00
Glenmorangie Lasanta (Sherrywood) .....	12.00
Macallan 12 year .....	12.00
Oban 14 year .....	14.00
Aberlour A'Bunadh .....	15.00
Glenmorangie 18 year .....	15.00
Macallan 18 year .....	19.00

**SPEYSIDE - WORLD'S MOST POPULAR SINGLE MALTS**

Balvenie Doublewood 12 year .....	10.00
Glenfiddich 12 year .....	10.00
Cragganmore 12 year .....	11.00
Glenlivet 12 year .....	11.00
Glenfiddich 18 year .....	14.00
Glenrothes 1991 .....	14.00
Glenlivet 18 year .....	14.00
Glenlivet 21 year .....	20.00

**ISLAY - MOST DISTINGUISHED FLAVORS OF SINGLE MALTS**

Caol Ila 12 year .....	12.00
Ardbeg 10 year .....	14.00
Lagavulin 16 year .....	15.00
Caol Ila 25 year .....	27.00

**LOWLANDS - LIGHT DELICATE & RARE SINGLE MALT**

Glenkinchie 12 year .....	10.00
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**BLENDED SCOTCH WHISKEY**

Chivas Regal	J & B
Chivas 25	Jonnie Walker Red
Cutty Sark	Jonnie Walker Black
Dewar's	Johnnie Walker Blue

**RUM**

Bacardi
Bacardi Limon
Bacardi Razz
Captain Morgan
Coruba Original Dark
Malibu
Mt. Gay
Myers's Rum

**TEQUILA**

Cazadores Reposado
Corazon Reposado
Don Julio Anejo
Herradura Anejo
Patron Silver
Sauza Gold
Tres Generaciones

**WHISKEY**

**AMERICAN**

Gentleman Jack
Jack Daniel's
Templeton Rye
Wild Turkey
Seagram's 7

**CANADIAN**

Crown Royal
Canadian Club
Seagram's V.O.

**IRISH**

Bushmills
Jameson

**BOURBON**

1792 Ridgemont
Baker's
Basil Hayden's
Bernheim Original
Booker's
Jim Beam
Knob Creek
Maker's Mark
Woodford Reserve

Oregon Pinot Noir  
— And —  
Wild King Salmon



Shaw's Recommends  
— Sauvignon Blanc —  
with Fresh Oysters

## WINE BY THE GLASS

<b>Sparkling</b>	
NV Poema Cava Brut, Penedes, Spain .....	7.99
NV Roederer Estate Brut, Anderson Valley, California .....	12.99
NV Henri Abele Brut, Champagne, France .....	14.99
NV Korbel Brut Rose, Sonoma, California .....	9.50
2000 Dom Perignon Cuvee Prestige Brut, Champagne, France .....	24.99
<b>Pinot Grigio - Pinot Gris</b>	
2007 Avanti Pinot Grigio, Venetie, Italy .....	7.50
2007 King Estate Pinot Gris, Eugene, Oregon .....	10.50
2004 Pierre Sparr Pinot Gris, Alsace, France .....	12.50
<b>Sauvignon Blanc</b>	
2008 Casa Lapostolle, Rapel Valley, Chile .....	7.99
2008 Oyster Bay, Marlborough, New Zealand .....	9.50
2007 Bernardus, Monterey County, California .....	9.99
<b>Chardonnay</b>	
2007 Feudo Arancio, Sicilia, Italy .....	7.50
2007 Wente Morning Fog, Livermore Valley, California .....	8.99
2007 Elderton Unoaked, Barossa Valley, Australia .....	9.99
<b>Riesling</b>	
2007 Dr. Loosen Riesling, Mosel, Germany .....	8.50
2006 Trimbach Riesling, Alsace, France .....	9.99
2006 Annies Lane Riesling, Clare Valley, Australia .....	10.50
<b>Floral &amp; Aromatic White Varietals</b>	
2007 Huber Hugo Gruner Veltliner, Austria .....	7.99
2006 Trimbach Gewurztraminer, Alsace, France .....	9.99
2006 Vionta Estate Albarino, Rias Baixas, Spain .....	9.99
2007 Rosenblum Viognier Kathy's Cuvee, California .....	10.50
2007 M. Chapoutier Belleruche, Rhone, France .....	10.99
2008 Chateau D'Esclans "Whispering Angel" Rose, Cotes De Provence, France .....	8.99
<b>Pinot Noir</b>	
2007 Castle Rock, Mendocino County, California .....	9.50
2007 Rodney Strong, Russian River Valley, California .....	11.99
2007 Willamette Valley Vineyards, Willamette Valley, Oregon .....	14.99
<b>Bordeaux Varietals</b>	
2008 Root 1 Cabernet Sauvignon, Colchagua Valley, Chile .....	7.99
2006 Columbia Crest Grand Estates Merlot, Washington .....	8.50
2006 Frei Brothers Merlot, Dry Creek Valley, California .....	9.99
2006 Dunham "Three Legged Red" Meritage, Columbia Valley, Washington .....	10.99
2006 Bon Anno Cabernet Sauvignon, Napa Valley, California .....	13.50
2006 Robert Craig Affinity Cabernet Sauvignon, Napa Valley, California .....	24.99
<b>Big &amp; Juicy Red Varietals</b>	
2005 d'Arenberg The Stump Jump Shiraz, McLaren Vale, Australia .....	8.50
2007 Marco Real Tempranillo, Navarra, Spain .....	9.50
2005 Cantele Primitivo (Zinfandel), Salento, Italy .....	9.99
2008 Terrazas Malbec, Mendoza, Argentina .....	10.50
2006 Vignamaggio, Chianti Classico, Italy .....	12.99

## BOTTLED BEER

Pabst Blue Ribbon .....	3.50
Classic premium lager	
Budweiser and Bud Light, United States .....	4.50
Lager referred to as the King of Beers	
Corona, Mexico .....	5.50
Top selling import beer in the U.S.	
Goose Island 312 Urban Wheat Ale, Chicago ...	5.50
Unfiltered wheat ale with smooth, creamy body	
Two Brothers Domaine Dupage, Chicago .....	6.50
Amber colored ale reminiscent of those from France	
Sapporo, Japan .....	8.99
Lager with refreshing flavor and light body	
Saison Dupont, Belgium .....	10.50
Farm house ale named World's Best Beer by Men's Journal	
Goose Island Bourbon County Stout, Chicago ...	10.99
Award winning, intense stout aged in bourbon barrels	
Samuel Smith Organic Cider (18oz) .....	10.99
Gluten free cider with a crisp apple bouquet	
Chimay Tripel .....	11.50
Fruity Belgium Tripel brewed by Trappist monks	
Lindemans Framboise .....	13.00
Raspberry lambic with fruity acidity and clean taste	
Goose Island Sofie (22oz), Chicago .....	15.00
Belgian-style saison that pairs perfectly with oysters	

## BEER ON DRAUGHT

Michelob Ultra Light, United States .....	4.00
Low-carb American-style light lager	
Allagash White, United States .....	6.50
An exceptional version of a traditional Belgium wheat beer	
Anchor Steam, United States .....	6.50
Deep amber colored beer with rich flavor	
Blue Moon, United States .....	6.50
Unfiltered Belgium-style wheat ale	
Bell's Amber Ale, United States .....	6.50
Bell's flagship beer- deep copper color with a caramel flavor	
Goose Island Mild Winter Ale, Chicago .....	6.50
Medium bodied toffee brown American Mild Ale	
Guinness, Ireland .....	6.50
Popular dry stout originating from Dublin	
Stella Artois, Belgium .....	6.99
Pale lager dating back to 1366	
Sprecher Hefe Weiss (20oz), United States .....	7.99
Refreshingly light spiciness with hints of citrus fruits	
Goose Island Matilda (12oz), Chicago .....	9.50
Brewed in traditional style of Trappist Belgian Ales	

Private Rooms Available  
— For Your Next —  
Corporate or Social Event

All Oysters  
— Shucked —  
To Order



Fresh Seafood  
— in the Heart —  
of Chicago!

**TODAY'S HALF SHELL OYSTERS**

	<b>Doz</b>	<b>½ Doz</b>
Hog Island ( <i>Crassostrea gigas</i> ), Tomales Bay, California .....	24.99	12.99
Marionport ( <i>Crassostrea virginica</i> ), Buzzards Bay, Massachusetts .....	24.99	12.99
Chef Creek ( <i>Crassostrea gigas</i> ), Baynes Sound, British Columbia .....	24.99	12.99
Raspberry Point ( <i>Crassostrea virginica</i> ), Prince Edward Island .....	24.99	12.99
Eagle Rock ( <i>Crassostrea gigas</i> ), Puget Sound, Washington .....	24.99	12.99
Taylor Kumamoto ( <i>Crassostrea sikamea</i> ), Puget Sound, Washington .....	24.99	12.99
<b>Oyster Sampler</b> .....	24.99	12.99

**CRAB APPETIZERS**

Crab & Shrimp Fritters .....	9.99
Baked Blue Crab & Artichoke Dip .....	10.99
Maryland Style Crab Cake .....	13.99
Chilled Alaskan Red King Crab Bites .....	16.99

**APPETIZERS**

Coconut Shrimp .....	9.99
Baked Clams Casino .....	9.99
Crispy Calamari .....	9.99
Cajun Popcorn Shrimp .....	10.99
Jumbo Shrimp Cocktail (6) .....	11.99
Oysters Rockefeller .....	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	

**SOUPS**

	<b>Cup</b>	<b>Bowl</b>
Seafood Gumbo .....	4.99	5.99
New England Clam Chowder .....	4.99	5.99
Lobster Bisque .....	5.99	7.99

**APPETIZER PLATTERS**

<b>Hot Appetizer Combination</b> .....	(Per Person) 12.99
Mini Crab Cake, Crispy Calamari & Cajun Popcorn Shrimp	
<b>Cold Appetizer Combination</b> .....	(Per Person) 14.99
Oysters, Shrimp Cocktail, Alaskan King Crab Bites	
<b>Platters Serve 4-5 People</b>	
<b>Grand Hot Shellfish Platter</b> .....	69.99
Mini Crab Cakes, Crispy Calamari, Cajun Popcorn Shrimp, Coconut Shrimp, Oysters Rockefeller & Baked Clams Casino	
<b>Grand Cold Shellfish Platter</b> .....	79.99
Whole Maine Lobster, Alaskan King Crab Bites, Half Shell Oysters, Jumbo Shrimp Cocktail,	
<b>The Alaskan King Crab Platter</b> .....	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**

	<b>Per Piece</b>
Shrimp (Ebi) .....	2.50
Spicy Shrimp (Ebi) .....	2.50
Salmon (Sake) .....	2.50
BBQ Eel (Unagi) .....	3.00
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
Crunchy Tuna & Avocado .....	10.00
Acapulco Roll .....	10.00
King Crab California .....	12.00
Tuna on Top .....	12.00
Lobster, Avocado & Cucumber .....	14.00
Spicy Crab, Salmon & Lemon .....	15.00
Rainbow Roll .....	15.00
Chicago Crazy Roll .....	17.00

**SPICY MAKI**

Spicy Tuna .....	10.00
Spicy California Roll .....	12.00
Spicy Lobster Roll .....	14.00
Spicy Shrimp & Red King Crab .....	15.00
Spicy Yellowtail & Scallion .....	15.00

No Rice Rolls Spicy Maki Available with Soy Wrappers

**OTSUKURI**

4 Pieces of Chilled Sashimi & Grated Fresh Wasabi	
Organic Salmon (Sake) .....	12.00
Yellowfin Tuna (Maguro) .....	14.00
Yellowtail (Hamachi) .....	16.00

**COMBINATIONS**

<b>Nigiri</b> Shrimp, Tuna, Salmon, Yellowtail, BBQ Eel	14.00
<b>Maki</b> California, Spicy Tuna, Spicy Shrimp .....	16.00
<b>Sashimi</b> Tuna, Salmon & Yellowtail .....	17.00
<b>Tuna Sampler</b> Nigiri, Maki, Sashimi & Hand Roll	20.00

**SUSHI PLATTERS**

<b>Shellfish Maki</b> .....	43.00
Shrimp Tempura, California, Vegetable, Spicy Shrimp & King Crab, Lobster, Avocado & Cucumber	
<b>Tuna &amp; Salmon</b> .....	52.00
Tuna Nigiri (4), Salmon Nigiri (4), Spicy Tuna Maki, Tuna on Top Maki, Tuna & Salmon Maki, Acapulco Maki	
<b>Grand Sushi</b> .....	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**

Horseradish Crusted Lake Superior Whitefish	Sauteed Swiss Chard & Vidalia Onions, 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 Ecuadorian Mahi	Asian Stir-Fried Vegetables, Ginger-Shallot Soy Sauce .....	24.99
Broiled Virginia Flounder	Parmesan-Lemon Crust, Grilled Tomatoes, Bell Pepper & Caper Vinaigrette	28.99
Seared Gulf Yellowfin Tuna	Crispy Rice Noodles, Scallions, Roasted Peanuts, Ginger-Soy Vinaigrette ..	31.99
Grilled Wild Alaskan King Salmon	Dijon Char-Glazed, Roasted Fingerling Potatoes & Green Beans, Lemon Aioli	32.99

**SHAW'S SEASONAL CRAB**

STEAMED ALASKAN RED KING CRAB LEGS – Our Specialty – 1 1/2 lb	.....	48.99
Jumbo Lump Crab Cake	Hand Picked Jumbo Lump Blue Crab .....	27.99
Seasonal Crab Combination	Alaskan Red King Crab, Dungeness Crab, Maryland Style Crab Cake .....	56.99

**LOBSTER**

WHOLE MAINE LOBSTER – Live From Our Tank	.....	2 lb
Steamed or Broiled Maine Lobster	Drawn Butter .....	(per lb.) 28.99
Blue Crab Stuffed Maine Lobster	Drawn Butter .....	(per lb.) 36.99
Lobster, Brie & Penne Pasta	Maine Lobster, Spinach, Brie & Cheddar Sauce .....	24.99
Twin South African Rock Lobster Tails	Two 6oz. Tails, Drawn Butter .....	58.99

**THREE COURSE FAMILY STYLE DINNERS**

Cup of Chowder or Bisque, Au Gratin Potatoes, Creamed Spinach, Creamy Cole Slaw,  
Slice of Shaw's Signature Key Lime Pie  
Two Person Minimum

Three Course Family Style Lobster Dinner	1lb. Whole Maine Lobster .....	(per person) 38.99
Three Course Family Style Crab Dinner	Alaskan Red King Crab Legs, Dungeness Crab, Crab Cake .....	(per person) 46.99

**PRIME STEAKS**

Filet Mignon (8oz)	Bearnaise Sauce .....	31.99
Horseradish Crusted Filet Mignon (8oz)	.....	35.99
Blue Cheese Crusted Filet Mignon (8oz)	.....	36.99
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

**SURF & SURF COMBINATIONS SURF & TURF**

Shaw's Seafood Platter	Garlic Shrimp, Sea Scallops, Maryland Style Crab Cake .....	27.99
The Club Room Combination	6oz Filet Mignon, Sea Scallops, Garlic Shrimp .....	39.99
The Nantucket Cape Combination	Nantucket Cape Scallops, Garlic Shrimp, Maryland Style Crab Cake ..	39.99
The Club Room with Capes	Nantucket Cape Scallops, 6oz Filet Mignon, Garlic Shrimp .....	49.99
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**

SAUTEED NANTUCKET CAPE SCALLOPS - Hand Shucked by Charlie Sayles' Seafood - Nantucket, MA	...	39.99
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 ....	25.99

**SHAW'S SEASONAL SIDE DISHES**

Baked Potato	.....	5.99	Hash Browns with Onions	.....	7.99
Macaroni & Cheese	.....	6.99	Braised Brussels Sprouts	Bacon & Shallots .....	7.99
Creamed Spinach	.....	6.99	Potatoes Au Gratin	.....	8.99
Mashed Potatoes	.....	6.99	Sauteed Spinach with Garlic	.....	9.99
Sauteed Swiss Chard & Vidalia Onions	.....	6.99			



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.