

Shaw's OYSTER BAR

DINNER MARCH 8, 2010

— HALF SHELL OYSTERS —

	1/2 Doz
Hog Island (<i>C. gigas</i>), Tomales Bay, CA . .	12.99
Marionport (<i>C. virginica</i>), Buzzard's Bay, MA	12.99
Chef Creek (<i>C. gigas</i>), Baynes Sound, BC .	12.99
Raspberry Point (<i>C. virginica</i>), Prince Edward Island	12.99
Eagle Rock (<i>C. gigas</i>), Puget Sound, WA . .	12.99
Taylor Kumamoto (<i>C. sikamea</i>), Puget Sound, WA	12.99
CT Blue Point (<i>C. virginica</i>), Long Island Sound, CT	12.99
RI Salt Pond (<i>C. virginica</i>), Point Judith, RI	12.99
Onset (<i>C. virginica</i>), Peter's Point, MA . . .	12.99
Fanny Bay (<i>C. gigas</i>), Baynes Sound, BC . . .	12.99
Island Creek (<i>C. virginica</i>), Duxbury Harbor, MA	12.99
Denman Island (<i>C. gigas</i>), Denman Island, BC	12.99

CHEF'S CHOICE OYSTER SAMPLER

1/2 Dozen . . . 12.99 Dozen . . . 24.99

— STARTERS —

Spicy Buffalo Shrimp	9.99
Crispy Calamari	9.99
Baked Clams Casino	9.99
Cajun Popcorn Shrimp	10.99
Baked Blue Crab & Artichoke Dip	10.99
Jumbo Shrimp Cocktail (6)	11.99
Oysters Rockefeller	12.99
Maryland Style Crab Cake	13.99
Chilled Alaskan King Crab Bites	16.99

COLD APPETIZER

Half Shell Oysters,
Shrimp Cocktail,
King Crab Bites
14.99 (per person)

HOT APPETIZER

Mini Crab Cake,
Crispy Calamari,
Cajun Popcorn Shrimp
12.99 (per person)

— CUPS & BOWLS —

	Cup	Bowl
New England Clam Chowder	4.99	5.99
Seafood Gumbo	4.99	5.99
Lobster Bisque	5.99	7.99
Jambalaya	6.99	8.99

— GREENS —

Organic Mixed Greens	5.99
Shaw's Caesar Salad	5.99
Chopped Salad	6.99
Double Iceberg Wedge	6.99
Parmesan Crusted Chicken Caesar	11.99
Crab Cake & Caesar Platter	15.99
Chopped Seafood Salad	18.99

— SANDWICHES —

Includes: French Fries, Cole Slaw & Pickle

Charbroiled Cheddar Burger	9.99
Grilled Chicken B.L.T.	11.99
Crab Cake Sliders (3)	16.99
Shaw's Crab Cake Burger	18.99
New England Lobster Roll	18.99

— FRESH FISH —

Horseradish Crusted Lake Erie Whitefish	21.99
Sauteed Spinach, Lemon Butter	
French Fried Shrimp	21.99
French Fries and Cocktail Sauce	
Griddled Garlic Shrimp	21.99
Shaw's Seafood Rice, Garlic Butter	
Shaw's Fish & Chips	21.99
George's Bank Haddock, French Fries, Cole Slaw, Tartar Sauce	
Sauteed Lake Erie Yellow Perch	22.99
Lemon Butter, Tartar Sauce, Cole Slaw	
Parmesan Crusted George's Bank Haddock	23.99
Sauteed Spinach, Lemon Butter	
Blackened Ecuadorian Mahi	24.99
Mashed Sweet Potatoes, Red Beans & Rice	
Sauteed George's Bank Sea Scallops	25.99
Shaw's Seafood Rice, Lemon or Garlic Butter	
Grilled Gulf Yellowfin Tuna	31.99
Asian Stir-Fried Vegetables, Ginger-Shallot Soy Sauce	
Grilled Wild Alaskan King Salmon	32.99
Roasted Fingerling Potatoes & Green Beans, Lemon Aioli	

NANTUCKET CAPE SCALLOPS

Hand Shucked by Charlie Sayles' Seafood
Nantucket, MA
Shaw's Seafood Rice, Lemon or Garlic Butter
39.99

THE KING OF CRAB

Steamed Alaskan Red King Crab (1 1/2 lb)	48.99
Maryland Style Crab Cakes (2)	23.99
Seasonal Crab Combination	56.99

Three Course Family Style Crab Dinner

Cup of Clam Chowder, Alaskan Red King Crab Legs,
Dungeness Crab, Maryland Style Crab Cake, Au Gratin Potatoes,
Creamed Spinach, Cole Slaw, Key Lime Pie
Two Person Minimum (Per Person) 46.99

LOBSTER

Lobster, Brie & Penne Pasta	24.99
Steamed Whole Maine Lobster	Mkt.
Blue Crab Stuffed Whole Maine Lobster	Mkt.
Twin South African Rock Lobster Tails	Mkt.

COMBINATIONS

The Lounge Combination	27.99
Garlic Shrimp, Sea Scallops, Crab Cake	
The Club Room Combination	39.99
6oz Filet Mignon, Sea Scallops, Garlic Shrimp	
The Cape Combination	39.99
Nantucket Cape Scallops, Garlic Shrimp, Crab Cake	
The Club Room with Capes	49.99
Nantucket Cape Scallops, 6oz Filet, Garlic Shrimp	
The Signature	56.99
Alaskan Red King Crab & 6oz Filet	
Shaw's Surf & Surf	57.99
Alaskan Red King Crab & 6oz Lobster Tail	
Surf & Turf	58.99
6oz Lobster Tail & 6oz Filet	

— MEATS —

Parmesan Crusted Chicken	15.99
8oz Filet Mignon	31.99

FISH TACOS

Includes: Corn Tortillas with Salsa Cruda,
Chipotle Salsa & Tomatillo Salsa

Battered Ecuadorian Mahi Mahi Tacos	13.99
Grilled Gulf Yellowfin Tuna Tacos	13.99