

Shaw's OYSTER BAR

LUNCH, JULY 18, 2008

— HALF SHELL OYSTERS —

Nasketucket (<i>C. virginica</i>), Nasketucket Bay, MA .	12.95
Connecticut Blue Point (<i>C. virginica</i>), Long Island Sound, CT	12.95
Rocky Bay (<i>C. virginica</i>), Prince Edward Island .	12.95
Whale Rock (<i>C. virginica</i>), Mystic River, CT ..	12.95
Caraquet (<i>C. virginica</i>), Caraquet Bay, NB	12.95
Hillsborough (<i>C. virginica</i>), Prince Edward Island .	12.95
Beau Soleil (<i>C. virginica</i>), Miramichi Bay, NB .	12.95
Kumamoto (<i>C. sikamea</i>), Puget Sound, WA.	12.95
Totten Inlet Virginia (<i>C. virginica</i>), Totten Inlet, WA	12.95
Watch Hill (<i>C. virginica</i>), Winnapaug Pond, RI .	12.95
Tatamagouche (<i>C. virginica</i>), Tatamagouche Bay, NS	12.95
Pemaquid (<i>C. virginica</i>), Glidden Point, ME ..	12.95

CHEF'S CHOICE OYSTER SAMPLER	
1/2 Dozen ...	12.95
Dozen ...	24.95

— STARTERS —

Organic Mixed Greens	5.95
Shaw's Caesar Salad	5.95
Spicy Buffalo Shrimp	8.95
Baked Clams Casino	9.95
Crispy Calamari	9.95
Chilled Blue Crab Fingers	10.95
Cajun Popcorn Shrimp	10.95
Crab & Artichoke Dip	10.95
Jumbo Shrimp Cocktail	11.95
Oysters Rockefeller	12.95
Maryland Style Crab Cake	12.95
Maine Lobster Cocktail	15.95
Jumbo Lump Crab Cocktail	15.95
Sauteed Maryland Soft Shell Crab ...	15.95
Chilled Alaskan King Crab Bites	16.95

COLD APPETIZER
Half Shell Oysters, Cocktail Shrimp, King Crab, Crab Fingers 14.95 (per person)

HOT APPETIZER
Mini Crab Cake, Crispy Calamari, Cajun Popcorn Shrimp 12.95 (per person)

— SOUPS —

	Cup	Bowl
New England Clam Chowder .	4.95	5.95
Seafood Gumbo	4.95	5.95
Lobster Bisque	5.95	7.95
Jambalaya	6.95	8.95

— SHAW'S - THE KING OF CRAB —

Shaw's Maryland Style Crab Cake Platter
Served with Fries, Cole Slaw & Mustard Mayonnaise
Two ... 23.95 One 13.95

Sauteed Maryland Soft Shell Crab
Lemon Butter, Garlic Butter or Amandine
Two .. 32.95

Alaskan Red King Crab Legs - Our Specialty
Cup of Clam Chowder & Mini Key Lime Pie
12oz 24.95

— CHICKEN, STEAK & PASTA —

Parmesan Crusted Chicken	12.95
Lobster, Brie & Penne Pasta	16.95
Filet Mignon (6oz)	29.95

SHAW'S LOBSTER FESTIVAL

Ask Your Server About Our
Three Course Family Style Lobster Lunch

— SALADS —

	Large	Small
Iceberg Wedge Salad	6.95	4.95
Bacon, Tomatoes, Chive, Maytag Blue Cheese Dressing		
Chopped Salad	10.95	6.95
Avocado, Cucumber, Egg, Bacon, Scallion, Tomato, Blue Cheese		
Chicken Caesar	11.95	7.95
Parmesan Crusted Chicken, Marinated Anchovy		
Chicken Cobb Salad	11.95	
Avocado, Scallion, Tomatoes, Bacon, Egg, Maytag Blue Cheese		
Tuna Sushi & Asian Salad Combination	13.95	
Spicy Tuna Maki, Tuna Nigiri, Asian Salad		
Crab Cake & Caesar Platter	13.95	
Mustard Mayonnaise, Marinated White Anchovy		
Shaw's Steak Salad	15.95	
Tomatoes, Scallion, Blue Cheese, Avocado, Bacon, Cucumber, Egg		
Lobster, Tomato & Asparagus Salad	15.95	
Watercress, Chives & Lemon Vinaigrette		
Chopped Seafood Salad	Louis Dressing & Vinaigrette.	18.95
King Crab, Shrimp, Dungeness Crab, Lobster, Hearts of Palm, Avocado, Cucumber, Egg, Olive		

— SANDWICHES —

Charbroiled Cheddar Burger	9.95
Lettuce, Tomato, French Fries, Cole Slaw & Pickle	
Tuna Salad Sandwich	9.95
Tuscan Roll, Albacore Tuna Salad, Lettuce, Tomato, French Fries	
Grilled Chicken B.L.T.	11.95
Hellmann's Mayonnaise, Cole Slaw, French Fries & Pickle	
Crab Cake Sliders (3)	15.95
Mustard Mayonnaise, Lettuce, Tomato, Fries, Slaw	
Maryland Soft Shell Crab Sandwich	17.95
Lettuce, Mustard Mayonnaise, Fries, Slaw	
Shaw's Crab Cake Burger	17.95
Lettuce, Tomato, Mustard Mayonnaise, Fries, Slaw	
New England Lobster Roll	18.95
Maine Lobster, Hellmann's Mayonnaise, Fries, Slaw	

Add Cup of Chowder or Gumbo to Salad or Sandwich. .2.95

— FISH TACOS —

Served on Corn Tortillas with Salsa Cruda, Chipotle Salsa & Tomatillo Salsa	
Grilled Gulf Yellowfin Tuna Tacos	12.95
Battered Florida Red Grouper Tacos	13.95

— FRESH SEAFOOD —

Shaw's Fish & Chips	13.95
George's Bank Haddock, French Fries, Cole Slaw, Tartar Sauce	
Baked Garlic Crusted Whitefish ...	14.95
Sauteed Spinach, Lemon Butter	
French Fried Shrimp	14.95
French Fries and Cocktail Sauce	
Griddled Garlic Shrimp	14.95
Shaw's Signature Rice, Garlic Butter	
Sauteed Lake Erie Yellow Perch ...	16.95
Lemon Butter, Cole Slaw	
Sauteed Ecuadorian Tilapia	16.95
Sweet Pineapple Glaze, Mango, Apple & Radish Salad	
Parmesan Crusted George's Bank Haddock	16.95
Sauteed Spinach, Capers, Lemon Butter	
Sauteed Bay of Fundy Sea Scallops	18.95
Shaw's Signature Rice, Lemon or Garlic Butter	
Seared Gulf Yellowfin Tuna	19.95
Sesame Seed Crust, Asian Vegetables	
The Lounge Combo	21.95
Garlic Shrimp, Sea Scallops, Crab Cake	
Grilled Alaskan Halibut	21.95
Gazpacho Vegetables, Organic Micro Greens, Spicy Mint Sauce	
Grilled Florida Red Grouper	21.95
Gazpacho Vegetables, Organic Micro Greens, Spicy Mint Sauce	
Grilled Stikine River King Salmon	24.95
Arugula Herb Salad, Lemon Aioli	

— BLACKENED FISH —

Served with Mashed Sweet Potatoes, Red Beans & Rice
Sea Scallops ■ Tuna ■ Tilapia

ALASKAN KING CRAB HOME DELIVERY - WWW.SHAWSCRABHOUSE.COM

ALERT SERVER FOR DIETARY RESTRICTIONS FROM FOOD ALLERGY OR INTOLERANCE

Shaw's OYSTER BAR

MARTINIS

- Blood Orange Abbey**10.95
Plymouth Gin, Lillet Blanc, Blood Orange Puree, Orange Juice, Agnostura Bitters
- Key Lime Pie**10.95
Skyy Vanilla, Licor 43, Lime Juice, Cream, Pineapple Juice
- Wild Berry**10.95
Stoli Blueberi, Raspberry Sorbet, Raumland Sparkling Grape Juice, Blueberries
- Apple Melon**10.95
Stolichmaya, Midori, Sour Apple Pucker, Lime Juice
- Lemon Drop**10.95
Ketel One, Limoncello, Sweet & Sour, Fresh Lemon Juice, Splash of Chambord
- Shaw's Cosmo**11.95
Ketel One Citroen, Cointreau, Cranberry Juice, Fresh Lime Juice
- Morning Glory**10.95
Lillet Blanc, Lemon Juice, Cointreau, Hendricks Gin, Dash of Lucid Absinthe
- The "Pometini"**11.95
Ketel One, Chambord, Sparkling Wine, Pomegranate Juice
- Steve's Classic**11.95
Bombay Sapphire or Belvedere, Dry Vermouth

BEER

- DRAFT**
- Anchor Steam
Bud Light
Erdinger Hefeweizen (20oz)
Goose Island Summertime
Goose Island Matilda (12oz)
Blue Point Hoptical Illusion
Guinness
Hoegaarden
Trumer Pilsner (20oz)
Rogue Dead Guy Ale
- BOTTLED**
- Bud Light - Bud Light Lime
Budweiser
Corona - Corona Light
Duvel Golden Ale
Goose Island 312 Urban Wheat
Hitachino Nest White Ale
Heineken - Miller Light
Sapporo - Clausthaler N/A

COCKTAILS

- Oyster Shooter**6.95
Freshly Shucked Oyster, Absolut Peppar, Tabasco
- Raspberry Mojito**9.95
Bacardi Razz, Fresh Mint, Soda
- Ruby Red Collins**9.95
Absolut, Ruby Red Grapefruit Juice, Soda
- Shaw's Caipirinha**9.95
Leblon Pure Cane Rum & Fresh Lime Juice
- Pink Panther**10.95
Bombay Sapphire, Lynfred Rhubarb Wine, Fresh Mint
- Blood Orange Sidecar**...10.50
Christian Brothers Brandy, Triple Sec, Lemon Juice & Blood Orange Puree
- Manhattan**10.95
Maker's Mark, Sweet Vermouth
- Prickly Pear Margarita**..10.50
Sauza Gold, Prickly Pear Puree, Cointreau
- The Sparkling Sakatini** .11.95
Hou Hou Shu Sparkling Sake, Lemon Sorbet, Fresh Raspberries

FEATURED COCKTAIL

- Shaw's Signature Bloody Mary** 10.95
Absolut Peppar, Spicy Mix, Stuffed Olives, Lime, Celery, Pickle Spear, Jumbo Shrimp

WHITE WINES BY THE GLASS

SPARKLERS

- Mt. Marcal Reserve Cava Brut, Spain NV 7.95
Gruet Blanc de Noirs, Brut, New Mexico NV . 9.95
Argyle Brut, Willamette Valley, OR 2002 13.95
Hou Hou Shu Sparkling Sake 19.95

PINOT GRIS / GRIGIO

- Mac Murray Ranch, Sonoma Coast, CA 2006 ..9.50
Caposaldo, Veneto, Italy 20065.95
Ca' Tullio, Friuli, Italy 20068.50

FLORAL & AROMATIC WHITES

- Hirschbach Riesling, Mosel-Saar-Ruwer, Germany 2003 .6.95
Zaca Mesa Viognier, Santa Ynez Valley, CA 2006 ..10.95
Trimbach Gewurztraminer, Alsace, France 2003 .9.95
McWilliams Riesling, Australia 20066.95

SAUVIGNON BLANC

- Oyster Bay, Marlborough, NZ 20067.95
Ferrari-Carano, Sonoma, CA 20068.95
Matetic Vineyard, Eq, San Antonio, Chile 2006 .12.95

CHARDONNAY

- Covey Run, Columbia Valley, WA 2006 ...7.50
Domaine Skouras Almyra, Peloponnese, Greece 2006 ..9.50
Sonoma-Cutrer, Russian River Ranches, CA 2004 12.95

OYSTER FRIENDLY WINES

A crisp, clean, unobtrusive wine that lets the delicate flavors of the oyster shine.

OYSTER WINE FLIGHT

- Ken Forrester Petit Chenin, S. Africa 2007 ..8.95
Ferrari Carano Fume Blanc, Sonoma, CA 2006 8.95
Dom. Tourmaline, Muscadet, France 2006 .8.95
Tasting of All Three8.95

RED WINES BY THE GLASS

PINOT NOIR

- Feudo Arancio, Sicilia, Italy 2005 .. 6.95
Mac Murray Ranch, Sonoma Coast, CA 2005 . 9.95
Bear Boat, Russian River, CA 2005 11.50

BOURDEAUX VARIETALS

- Columbia Crest Grand Estates Merlot, WA 2005 . 7.50
Frei Brothers Reserve Merlot, Dry Creek, CA 2005 . 11.50
Glass Mountain Cab. Sauv., California 2005 . 6.50
Montoya Estate Cab. Sauv., Napa, CA 2005 . 9.95
Chateau Vigrot Grand Cu, St. Emillion, Bordeaux, Fr 2003 14.50

BIG & JUICY REDS

- Earthworks Shiraz, Barossa, Australia 2005 . 11.50
M. Chapoutier, Cotes du Rhone, France 2006 ... 8.50
Seis de Luberri Tempranillo, Rioja, Spain 2005 9.95
Trapiche Malbec, Mendoza, Argentina 2005 .. 7.95
Vignamaggio, Chianti Classico, IT 2005.. 12.95
Seghesio Zinfandel, Sonoma, CA 2005 . 13.50

SAKE

These Premium Grade Japanese Sakes are served chilled and should be paired with seafood much like a white wine.

- Rihaku Shuzo "Dreamy Clouds" 7.50
Rihaku Shuzo "Pride of the Village" .9.00
Takasago Shuzo "Divine Droplets" ... 15.00

LIVE MUSIC IN JULY

SUNDAY 20TH - MATT STEDMAN

TUESDAY 22ND - FABULOUS FISHHEADS

THURSDAY 24TH -LES GETREX

ASK YOUR SERVER FOR OUR AWARD WINNING WINE LIST