
SHAW'S SUNDAY BRUNCH BUFFET

CARVERY

Roasted Beef Tenderloin
Herb Roasted Turkey

SHAW'S GRAND BUFFET

Caramelized Smoked Bacon
Country Breakfast Sausage Links
Rita's Scrambled Eggs
Bananas Foster French Toast
Lobster, Brie & Penne Pasta
Seared Alaskan Halibut
French Fried Shrimp
Shaw's Au Gratin Potatoes
Maryland-Style Crab Cakes
Steamed Alaskan Red King Crab
Carrots & Green Beans with Lemon Butter
Lobster Bisque

OMELET & WAFFLE KITCHEN

CREATE-YOUR-OWN OMELET: Select from
Fresh Asparagus, Diced Tomatoes, Mozzarella
Cheese, Aged Cheddar Cheese, Snow Crab,
Scallions, Mushrooms, Spinach, Green Peppers,
Bacon, Ham, and Onions

MALTED BELGIAN WAFFLES: Maple Syrup,
Whipped Cream, Strawberry Compote

COLD SEAFOOD BAR

Oysters on the Half Shell
Chilled Alaskan Red King Crab Bites
Shrimp Cocktail
Mozzarella & Tomato Salad
Duck Trap Salmon Pastrami
Coastal Harbor Organic Smoked Salmon
Shaw's Seasonal Salad
Asparagus Salad
Seafood Pasta Salad
Fresh Bagels
Assorted Maki

SHAW'S SWEET TABLE

Double-Chocolate Brownies
Cinnamon Walnut Coffee Cake
Homemade Cookies
Crème Brûlée
Raspberry Tartlets
Key Lime Tartlets
Chocolate-Fudge Cupcakes
Pecan Tartlets
Assorted Fresh Fruits
Shaw's Chocolate Strata
Chocolate Covered Strawberries
Today's Special Dessert
Lollipops & Candies

BRUNCH COCKTAILS

MAKE-YOUR-OWN Bloody Mary 5.00
Champagne Mimosa 5.00

TEAS

Republic of Tea (16.9oz Bottle) Blackberry-Sage, Decaf Ginger-Peach, or Pomegranate Green Tea 5.25
Mighty Leaf Teas Chamomile-Citrus or Earl Grey 2.99
Organic Detox, United States Herbal Tea by the Pot 4.99
Rooiboos Renewal, South Africa Herbal Tea by the Pot 4.99
First Flush, Darjeeling, Tibet Black Tea by the Pot 4.99
Green Tea Tropical, China Green Tea by the Pot 4.99
Jade Pagoda, Yunnan, China Green Performance Tea by the Pot 8.99
Rose Pu-Erh Toucha Reserve, China Pu-Erh Tea by the Pot 9.99

COFFEE & ESPRESSO

Intelligentsia Black Cat Blend Espresso 3.50
Intelligentsia Black Cat Blend Cappuccino 3.50
Featured French Press Coffee Individual Serving 6.99

18% Gratuity Added to Parties of Six or More



SHAW'S SPECIAL EVENTS

SUNDAY BRUNCH

Join Shaw's Crab House for our Grand Sunday Brunch featuring Five Speciality Buffets from 10:30AM to 1:30PM.

Adults - \$39.99

Children 12 & Under - Free

Limit two free children per adult.

SHAW'S CHICAGO HAPPENINGS

21ST ANNUAL ROYSTER WITH THE OYSTER FESTIVAL OCTOBER 19TH THROUGH 23RD

During Oysterfest week, stop by to enjoy nightly oyster specials and to check out the Oyster Slurping Contest, starting at 6:00 p.m. Beginning Monday, October 19, 2009, diners can order six fresh, cold water oysters on the half-shell for \$6.50/half dozen or \$12.95/dozen. The nightly Slurp-Off invites participants to slurp down a dozen oysters as fast as they can, hands-free. Each night's winner will advance to Friday's Grand Slurp-Off at the Tent Party for their chance to win the grand prize of \$1,000. The festival culminates on Friday, October 23, 2009, with the famous Tent Party from 3:00 p.m. to 10:00 p.m. outside of Shaw's Chicago on Hubbard Street. The Tent Party offers attendees the chance to enjoy the freshest oysters on the half shell and boat-loads of delicious food provided by Shaw's, ice cold Goose Island beer, and live music starting at 3:00 p.m. with some of Chicago's favorite bands, including Melvin Taylor playing at 4:45 p.m. and Nicholas Tremulis Orchestra playing at 7:30 p.m. Visit our events page at www.shawscrabhouse.com for more information on our oyster festival.

PRIVATE PARTIES AT SHAW'S CRAB HOUSE

We plan. You party. It's simple. Whether you're hosting a rehearsal dinner, a special anniversary, a surprise birthday party, or a routine business lunch, Shaw's Crab House offers the perfect setting and impeccable service that turns occasions into events people remember. Shaw's party menus range from casual buffets to formal meals highlighted by shrimp, lobster, seasonal crab dishes, Maryland-style crab cakes, sushi and regional oysters on the half shell. From intimate get-togethers to gala gatherings, memorable events are easy when you celebrate them at Shaw's. See how we can make yours a hit! Call Dana Armon, Private Parties and Special Events Manager, at 312-527-CRAB(2722).

ENJOY SHAW'S AT HOME

ALASKAN KING CRAB BY MAIL

Now you can enjoy the same delicious Alaskan King Crab you crave at Shaw's Crab House in your own home, as the restaurant proudly announces Shaw's Alaskan King Crab By Mail. Shaw's Red Alaskan King Crab arrives carefully packaged in a thermal cooler, and includes a brochure with care and easy cooking instructions, mustard sauce, lemons, and other goodies like bibs, cooking tongs and lots of napkins! Shaw's ships the orders in five pound increments—5 pounds for \$115 (easily serves 4 people); 10 pounds for \$215; and 20 pounds for \$420, plus tax and shipping. Orders can be placed online at www.shawscrabhouse.com or by calling 877.942.CRAB (2722).

SHAW'S SIGNATURE PIES TO GO

Shaw's Crab House is now offering whole pies available for carry-out or overnight delivery. Try Shaw's famous Key Lime Pie with a graham cracker-almond crust; sweet Raspberry Pie, made with berries from Mike & Jean's Berry Farm in Washington State; the decadent and gooey Pecan Pie; or the classic Apple Pie, with streusel crumble topping, all available to order for \$45 each, plus tax and shipping (if applicable). Perfect to send as a gift or to serve at your own holiday party, order online at www.shawscrabhouse.com or by calling 877.942.CRAB (2722).

SHAW'S CHICAGO
21 E. HUBBARD STREET
312-527-2722

SHAW'S SCHAUMBURG
1400 E. HIGGINS STREET
847-517-2722