

SIGNATURE MARTINIS

Lemon Drop Svedka, Limoncello, Sweet & Sour, Fresh Lemon	10.50
Blues Chicago Skedka Raspberry, Blue Island Pucker, Sweet & Sour, Soda	10.50
Blood Orange Svedka Citron, Citronge, Blood Orange Puree, Sweet & Sour	10.50
White Peach Absolut Apeach, Peach Schnapps, White Peach Puree, Sparkling Riesling Juice	10.50
Caramel Apple Van Gogh Dutch Apple, Sour Apple Pucker, Sweet & Sour	10.50
Pometini Russian Standard Vodka, PAMA, Sparkling Riesling Juice	10.50
Chocolate Raspberry Skyy Raspberry, Godiva Dark, Godiva White, Chambord	10.50
Hummingbird Manhattan Maker's Mark, Hum Liqueur, Hum Bitters, Drunken Cherries	10.99
Shaw's Elderflower Cosmo Svedka Citron, St. Germaine, Cranberry Juice, Fresh Lime	10.99

FEATURED COCKTAIL

The French Martini Grey Goose, Champagne, Chambord, Pineapple Juice	11.99
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HOUSE COCKTAILS

Shaw's Sweet Tea St. Germaine Liqueur, Passion Fruit Tea, Fresh Mint, Lemon Twist	7.99
Raspberry Sparkler Martini & Rossi Prosecco, Mathilde Raspberry Liqueur, Sugar Rimmed Flute	7.99
Maple Leaf Mojito Bacardi Anejo, Fresh Mint, Fresh Lime, Organic Maple Syrup, Soda	8.99
Mai Tai Captain Morgan, Malibu, Amaretto, Grenadine, Pineapple Juice	9.99
Shaw's Signature Bloody Mary Russian Standard, Olives, Lime, Celery, Pickle Spear, Jumbo Shrimp	10.50
Moscow Mule Russian Standard Platinum, Fresh Lime, Ginger Beer	10.50
Acai Berry Margarita Cazadores Reposado, Organic Acai Berry Juice, Fresh Lime	10.99

VODKA	SHAW'S PREFERRED BRANDS	RUM
Absolut		Bacardi
Absolut Apeach		Bacardi Grand Melon
Absolut Vanilia		Bacardi Limon
Absolut 100		Bacardi O
Belvedere		Captain Morgan
Effen Black Cherry		Malibu
Grey Goose		Myers Dark
Grey Goose Le'Citron		10 Cane
Grey Goose L'Orange		
Ketel One		BOURBON
Ketel One Citroen		Basil Hayden's
Level		Blantons
Skyy		Booker's
Svedka		Knob Creek
Svedka Citron		Maker's Mark
Svedka Raspberry		Woodford Reserve
Russian Standard		
Russian Standard Platinum		AMERICAN WHISKEY
		Jack Daniels
GIN		Jim Beam
Beefeater		Jim Beam Red Stag
Bombay Sapphire		
Hendrick's		CANADIAN WHISKY
Plymouth		Canadian Club
Tanqueray		Crown Royal
Tanqueray No. 10		Crown Royal Reserve
		Seagram's VO
TEQUILA		Seagram's 7
Cazadores Reposado		
Herradura		IRISH WHISKY
Patron Silver		Bushmills
Patron Anejo		Jameson
Hornitas Plata		
Sauza Gold		
Tres Generaciones Anejo		
Tres Generaciones Plata		
1800 Reposado		

Alaskan Red King Crab Shipped To Your Home Order Online Today

- Maytag Blue Cheese Hand Stuffed Olives By Request -

Now Serving Hotel-Style Sunday Brunch

WINE BY THE GLASS

		WHITE WINES	BOTTLE	GLASS
WINE WITH STARS				
NV	Poema Brut Cava, Penedes, Spain		41.50	8.50
NV	Jean-Louis Denois Blanc de Blancs Brut, Languedoc, France		66.50	13.50
NV	Mumm Brut Rose, Napa Valley, CA		74.00	14.99
PINOT GRIGIO ---- PINOT GRIS				
2007	Brassfield, High Serenity Ranch, CA		29.00	7.50
2008	Szoke, Maastra, Hungary		37.00	9.50
2008	Chehalem, Willamette Valley, OR		45.00	11.50
SAUVIGNON BLANC				
2008	Oyster Bay, Marlborough, New Zealand		36.99	9.50
2008	Simi Estate, Russian River, Sonoma County, CA		33.00	8.50
2006	Phillipe Portier, Quincy, Loire Valey, France		39.00	9.99
CHARDONNAY				
2008	Cono Sur, Central Valley, Chile		29.00	7.50
2007	Folie A Deux, Napa Valley, CA		35.00	8.99
2007	Joseph Faiveley Bourgogne, Burgundy, France		43.00	10.99
2007	Sonoma-Cutrer, Russian River, CA	1/2 btl.	43.00	10.99
FLORAL & AROMATIC WHITES				
2008	Alamos Torrontes, Salta, Argentina		26.00	6.50
2008	Huber Gruner Veltliner, Austria		29.00	7.50
2008	Vionta Albariño, Rias Baixas, Spain		39.00	9.99
2007	d'Arenberg "Hermit Crab" Viognier/Marsanne, Barossa Valley, Australia ...		39.00	9.99
2006	Dopff Gewurztraminer, Alsace, France		43.00	10.99
RIESLING				
2007	Loredona Estate, Monterey, CA		27.00	6.99
2007	Schloss Volrad Kabinett, Rheingau, Germany		41.00	10.50
2007	Dr. Konstantin Frank, Finger Lake's, New York		47.00	11.99
		RED WINES	BOTTLE	GLASS
PINOT NOIR				
2007	Bear Boat, Sonoma Coast, CA		37.00	9.50
2007	Bouchard Pere & Fils Bourgogne, Burgundy, France		51.00	12.99
2007	Ponzi Tavola, Willamette Valley, OR		55.00	13.99
OLD WORLD REDS				
2006	Chateau De Campuget, Rhone Valley, France		33.00	8.50
2005	Marques de Caceres Crianza, Rioja, Spain		43.00	10.99
2006	Vietti Barbera d'Asti "Tre Vigne", Piedmont, Italy		49.00	12.50
NEW WORLD REDS				
2006	Guenoc Petit Syrah, Lake County, CA		27.00	6.99
2007	Plungerhead Zinfandel, Lodi, CA		39.99	9.99
2008	The Winner's Tank Shiraz, Langhorne Creek, Australia		39.00	9.99
BORDEAUX VARIETALS				
2007	Alamos Cabernet Sauvignon, Mendoza, Argentina		29.00	7.50
2008	Gascogne Malbec, Mendoza		33.00	8.50
2007	Oyster Bay Merlot, Hawke's Bay, New Zealand		35.00	8.99
2006	Frei Bros. Reserve Merlot, Dry Creek Valley, CA		41.00	10.50
2005	Chateau de Malleret, Haut-Medoc, Bordeaux		47.00	11.99
2006	Corvidae The Keeper Cabernet Franc, Columbia Valley, Washington		57.00	14.50
2005	Stratton Lumus Cabernet Sauvignon, Napa Valley, CA		57.00	14.50

BOTTLED BEER

Miller Lite, Milwaukee, WI	4.50
Sam Adams Light, Boston, MA	4.99
Corona, Mexico	4.99
Corona Light, Mexico	4.99
Heineken, Amsterdam	4.99
Clausthaler N/A, Germany	4.99
Chimay Blue, Belgium	11.99

FEATURED LOCAL MICROBREWS

Three Floyds Gumballhead, Munster, IN	5.99
American Wheat Ale, crisp citrus finish	
Two Brothers Domaine Dupage, Warrenville, IL ...	5.99
French Country Ale, sweet start, floral finish	
Lakefront Organic E.S.B., Milwaukee, WI	5.99
Certified organic, amber color, citrus flavor	

BEER ON DRAFT

Bud Light, St. Louis, MO	4.50
The pride of St. Louis	
Anchor Steam, San Francisco, CA	5.50
Deep amber colored beer with rich flavor	
Blue Moon, Denver, CO	5.99
Belgian-style wheat ale, lightly spicy citrus flavors	
Goose Island Mild Winter Ale, Chicago, IL	5.50
Toffee brown color, medium bodied, rich caramel malt	
Goose Island Honker's Ale, Chicago, IL	5.99
English-style bitter, fruity hops & rich malt	
Founders Centennial IPA	5.99
Dry-hopped, floral bouquet, citrus accents	
Stella Artois, Belgium	5.99
Pale lager dating back to 1366	
Trumer Pilsner, Austria	5.99
Slightly spicy & citrusy, clean, crisp finish	
Fat Tire Amber Ale, Fort Collins, CO	5.99
Belgian-style amber ale, toasty malt flavors	
Guinness Stout, Ireland	6.50
Popular dry stout originating from Dublin	

TODAY'S HALF SHELL OYSTERS

	Doz.	1/2 Doz.
Quonset Point (<i>Crassostrea virginica</i>), Narragansett Bay, Rhode Island	24.99	12.99
Penn Cove Select (<i>Crassostrea gigas</i>), Puget Sound, Washington	24.99	12.99
Raspberry Point (<i>Crassostrea virginica</i>), Prince Edward Island	24.99	12.99
Sunset Beach (<i>Crassostrea gigas</i>), Hood Canal, Washington	24.99	12.99
Island Creek (<i>Crassostrea virginica</i>), Duxbury Harbor, Massachusetts	24.99	12.99
Beau Soleil (<i>Crassostrea virginica</i>), New Brunswick	24.99	12.99
Oyster Sampler	24.99	12.99

CRAB APPETIZERS

Baked Blue Crab & Artichoke Dip	10.99
Shaw's Maryland Style Crab Cake	13.99
Chilled Alaskan King Crab Bites	16.99

APPETIZERS

Crispy Calamari Cocktail Sauce	9.99
Cajun Popcorn Shrimp Cocktail Sauce	10.99
Jumbo Shrimp Cocktail (6)	11.99
Tuna, Guacamole & Chips	12.99
Oysters Rockefeller	12.99

SALADS

Cole Slaw	5.99
Organic Mixed Greens	6.99
Shaw's Caesar Salad Marinated Anchovy	6.99
Chopped Salad	7.99
Double Wedge Bacon, Chives, Egg, Croutons.....	7.99
Tomato, Herb Vinaigrette, Blue Cheese Dressing	
Chopped Seafood Salad Louis Dressing	18.99
King Crab, Shrimp, Dungeness Crab, Lobster	

SOUPS

	Bowls	Cup
Seafood Gumbo	6.99	5.99
New England Clam Chowder	6.99	5.99
Lobster Bisque	8.99	6.99
Jambalaya	9.99	7.99

APPETIZER PLATTERS

Hot Appetizer Combination	(Per Person) 12.99
Mini Crab Cake, Popcorn Shrimp & Crispy Calamari	
Cold Appetizer Combination	(Per Person) 14.99
Half Shell Oysters, Cocktail Shrimp, & Alaskan Red King Crab Bites	
Platters Serve 4-5 People	
Grand Hot Shellfish Platter	69.99
Cajun Popcorn Shrimp, Crispy Calamari, Fried Shrimp, Oyster Rockefeller, and Baked Blue Crab & Artichoke Dip	
Grand Cold Shellfish Platter	79.99
Whole Maine Lobster, Oysters, Alaskan Red King Crab Bites & King Crab California Maki	

SUSHI SIGNATURES

Shaw's Charred Sashimi Tuna	14
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NIGIRI - SASHIMI

Shrimp (Ebi)	2.5
Salmon (Sake)	2.5
Spicy Shrimp (Ebi)	2.5
BBQ Eel (Unagi)	3
Tuna (Maguro)	3.5
Yellowtail (Hamachi)	4
Spicy King Crab (Kani)	4
King Crab (Kani)	4

MAKI SUSHI

Sweet Potato Roll	8
BBQ Eel & Avocado	9
Shrimp Tempura	9
Crunchy Tuna & Avocado	10
Acapulco Roll	10
King Crab California	12
Tuna On Top	12
Lobster, Avocado & Cucumber	14
Rainbow Roll	15
Spicy Crab, Salmon & Lemon	15
Chicago Crazy Roll	17

SPICY MAKI ROLLS

Spicy Shrimp	8
Spicy Tuna	10
Spicy California Roll	11
Spicy Lobster	14
Yellowtail & Scallion	15
Spicy Shrimp & King Crab	15

NO RICE ROLLS

Spicy Shrimp	8
Spicy Tuna	10
Spicy California Roll	12
Spicy Lobster	14

OSHI - SUSHI

(10 pieces)

Organic Salmon & Cream Cheese	12
Spicy Jalapeno Snow Crab & Red King Crab	18
Spicy Tuna & Wasabi Tobiko	19

COMBINATIONS

Nigiri Combination (5 pcs)	14
Maki Combination (serves 2)	16
Sashimi Combination Tuna, Salmon & Yellowtail	17
Tuna Sampler Nigiri, Maki, Sashimi, Hand Roll	20

SUSHI PLATTERS

Platters Serve 4-5 People

Shellfish Maki Platter	45
Shrimp Tempura Maki, King Crab California Maki, Vegetable Maki, Spicy Shrimp & King Crab Maki, Lobster & Cucumber Maki	
Tuna & Salmon Platter	52
Tuna Nigiri (4), Salmon Nigiri (4), Spicy Tuna Maki, Tuna on Top Maki, Acapulco Maki, Tuna & Salmon Maki	
Grand Sushi Platter	70
Lobster, California, Spicy Tuna, Acapulco Maki; BBQ Eel & Shrimp Nigiri; Tuna, Salmon & Yellowtail Sashimi	

Alert Server of Dietary Restrictions from Food Allergy or Intolerance

— We Proudly Feature Trident Seafoods Alaskan Red King Crab —

18% Gratuity Will Be Added To Parties of 6 or More

FRESH FISH

Griddled Garlic Shrimp	Shaw's Seafood Rice, Garlic Butter	20.99
French Fried Shrimp	Hand Breaded Shrimp, French Fries, Cocktail Sauce	20.99
Parmesan Crusted George's Bank Haddock	Capers, Sauteed Spinach, Lemon Butter	23.99
Grilled Ecuadorian Mahi Mahi	Sweet Sesame Glaze, Shitake Mushrooms, Bok Choy, Red Peppers	24.99
Seared George's Bank Sea Scallops	Sauteed or Blackened	25.99
Blue Crab Stuffed Virginia Flounder	Sauteed Zucchini, Lobster Brandy Sauce	28.99
Grilled Wild Alaskan Sockeye Salmon	Pearl Onions, Baby Tomatoes, Mushrooms, Pea Shoots, Mushroom Broth	28.99
Grilled Gulf Yellowfin Tuna Steak	Crispy Rice Noodles, Roasted Peanuts, Ginger-Soy Vinaigrette	31.99
Sauteed Nantucket Cape Scallops - Shaw's Signature Rice, Lemon or Garlic Butter	34.99

THREE COURSE FAMILY STYLE DINNERS

INCLUDES: Cup of Soup or Caesar Salad, Creamed Spinach, Shaw's Seafood Rice & Key Lime Pie or Chocolate Cake

Shaw's Seafood Platter Garlic Shrimp, Crab Cake, Sea Scallops (Per Person) 27.99

The Club Supper 6oz. Filet Mignon, Garlic Shrimp, Sea Scallops..... (Per Person) 29.99

Maine Lobster Dinner One Pound Whole Steamed Maine Lobster (Per Person) 36.99

Seasonal Crab Dinner Dungeness Crab, Alaskan Red King Crab Legs, Crab Cakes (Per Person) 45.99

TWO PERSON MINIMUM FOR EACH SELECTION

CRAB

STEAMED ALASKAN RED KING CRAB LEGS - Our Specialty - 1½ lb	48.99
Maryland Style Crab Cakes (2)	Blue Crab Meat Hand Picked Exclusively for Shaw's	23.99
Jumbo Lump Crab Cake	Blue Crab Meat Hand Picked Exclusively for Shaw's	26.99
Seasonal Crab Combination	Alaskan Red King Crab Legs, Dungeness Crab, Crab Cake	54.99

LOBSTER

Lobster, Brie & Penne Pasta	Maine Lobster Meat, Sauteed Spinach, Brie & Cheddar Cheese Sauce	23.99
Steamed or Broiled Live Maine Lobster	Drawn Butter - Sizes Available - 1½ and 2	(per lb.) 25.99
Blue Crab Stuffed Maine Lobster	Drawn Butter	(per lb.) 33.99
Twin South African Lobster Tails	Two 6oz. Tails, Drawn Butter	57.99

PRIME STEAK

Filet Mignon (8oz)	Bearnaise Sauce	29.99
Horseradish Crusted Filet Mignon (8oz)	Bearnaise Sauce	32.99
Blue Cheese Crusted Filet Mignon (8oz)	Bearnaise Sauce	33.99
Oscar Style Filet Mignon (8oz)	King Crab, Asparagus, Bearnaise Sauce	37.99
Filet Mignon (12oz)	Bearnaise Sauce	39.99
Premium Cut New York Strip (14oz)	Bearnaise Sauce	39.99
Parmesan Crusted Chicken	All Natural Chicken Breast, Sauteed Spinach, Lemon Butter	15.99

SHAW'S COMBINATIONS

Shaw's Seafood Platter	Garlic Shrimp, Maryland Style Crab Cake, Bay of Fundy Maine Sea Scallops	26.99
Cape Seafood Platter	Garlic Shrimp, Maryland Style Crab Cake, Nantucket Cape Scallops	34.99
The Club Room Combination	6oz. Filet Mignon, Garlic Shrimp, Bay of Fundy Maine Sea Scallops	36.99
The Cape Club Room Combination	6oz. Filet Mignon, Garlic Shrimp, Nantucket Cape Scallops	42.99
Surf & Turf	6oz. Filet & 6oz. South African Lobster Tail	55.99
Surf & Surf	6oz. South African Lobster Tail & Steamed Alaskan Red King Crab Legs	56.99
The Signature	6oz. Filet & Steamed Alaskan Red King Crab Legs	57.99

ALL CRAB, LOBSTERS, STEAK, AND COMBINATIONS INCLUDE A CHOICE OF:

Creamed Spinach or Red Potatoes

SUBSTITUTIONS: Baked Potato, Au Gratin, Mashed Potatoes, Shaw's Seafood Rice, Broccoli, Sauteed Spinach, Mac & Cheese, Hashbrowns.... Add \$4.00



Shaw's proudly partners with Shedd Aquarium to promote healthy oceans.

Ask your server for a sustainable seafood menu and

Shedd Aquarium's Right Bite Card.