

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				
2009	Yealands, Marlborough, New Zealand		31.00	7.99
2008	Simi Estate, Russian River, Sonoma County, CA		33.00	8.50
2006	Phillipe Portier, Quincy, Loire Valey, France		39.00	9.99
CHARDONNAY				
2009	Cono Sur, Central Valley, Chile		29.00	7.50
2008	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.	22.00	10.99
FLORAL & AROMATIC WHITES				
2009	Alamos Torrontes, Salta, Argentina		26.00	6.50
2007	Huber Gruner Veltliner, Austria		29.00	7.50
2006	Vionta Albariño, Rias Baixas, Spain		39.00	9.99
2008	d'Arenberg "Hermit Crab" Viognier/Marsanne, Barossa Valley, Australia ...		39.00	9.99
2008	Dopff Gewurztraminer, Alsace, France		43.00	10.99
RIESLING				
2008	Loredona Estate, Monterey, CA		27.00	6.99
2008	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
2008	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
2007	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
2007	The Winner's Tank Shiraz, Langhorne Creek, Australia		39.00	9.99
BORDEAUX VARIETALS				
2008	Alamos Cabernet Sauvignon, Mendoza, Argentina		29.00	7.50
2009	Gascogne Malbec, Mendoza		33.00	8.50
2008	Oyster Bay Merlot, Hawke's Bay, New Zealand		35.00	8.99
2007	Frei Bros. Reserve Merlot, Dry Creek Valley, CA		41.00	10.50
2005	Chateau de Malleret, Haut-Medoc, Bordeaux		47.00	11.99
2007	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 Summertime, Chicago, IL	5.50
German Style Klesch, light fruity aroma and acidity	
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.
Fanny Bay (<i>Crassostrea gigas</i>), Baynes Sound, British Columbia	24.99	12.99
Kusshi (<i>Crassostrea gigas</i>), Deep Bay, British Columbia	24.99	12.99
Imperial Eagle (<i>Crassostrea gigas</i>), Barkley Sound, British Columbia	24.99	12.99
Raspberry Point (<i>Crassostrea virginica</i>), Prince Edward Island	24.99	12.99
Quonset Point (<i>Crassostrea virginica</i>), Narragansett Bay, Rhode Island	24.99	12.99
Island Creek (<i>Crassostrea virginica</i>), Duxbury Harbor, Massachusetts	24.99	12.99
Oyster Sampler	24.99	12.99

CRAB APPETIZERS

King Crab & Cantaloupe Cocktail	10.99
Baked Blue Crab & Artichoke Dip	11.99
Blue Crab Fingers	12.99
Blue Crab Spring Rolls	(4) 13.99
Sauteed South Carolina Soft Shell Crab	13.99
Shaw's Maryland Style Crab Cake	14.99
Chilled Alaskan King Crab Bites	16.99

APPETIZERS

Alaskan Halibut Ceviche	7.99
Shrimp & Vegetable Tempura	7.99
Crispy Calamari Cocktail Sauce	9.99
Jumbo Shrimp Cocktail (6)	11.99
Lobster Cocktail	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) 13.99
Mini Crab Cake, French Fried Shrimp & Crispy Calamari	
Cold Appetizer Combination	(Per Person) 14.99
Half Shell Oysters, Cocktail Shrimp, Blue Crab Fingers, & Alaskan Red King Crab Bites	
Platters Serve 4-5 People	
Grand Hot Shellfish Platter	71.99
Fried Shrimp, Crispy Calamari, Crab Spring Rolls, Mini Crab Cakes, Oyster Rockefeller, and Baked Blue Crab & Artichoke Dip	
Grand Cold Shellfish Platter	79.99
Whole Maine Lobster, Oysters, Alaskan Red King Crab Bites, Blue Crab Fingers, Cocktail Shrimp, & King Crab California Maki	

SUSHI SIGNATURES

Tuna, Guacamole & Chips	13
Shaw's Charred Sashimi Tuna	14

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
Spider Roll	17
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
Sauteed Lake Erie Walleye Amandine Toasted Almonds, Morel Mushrooms, Shallots, Tom's Farm Asparagus, Lemon Butter ..	24.99
Searred George's Bank Sea Scallops Sauteed or Blackened	25.99
Grilled Norwegian Salmon Baby Tomatoes, Green Beans, Vesuvio Potatoes, Italian Vinaigrette	25.99
Blue Crab Stuffed George's Bank Haddock Tom's Farm Asparagus, Lobster Brandy Sauce	27.99
Oven Roasted Alaskan Halibut Horseradish Crust, Vine Ripened Tomato, Green Beans, Tomato-Herb Butter .	29.99
Grilled Gulf Yellowfin Tuna Steak Crispy Rice Noodles, Roasted Peanuts, Ginger-Soy Vinaigrette	31.99
Oven Roasted Alaskan Halibut Steak (10oz) Green Beans, Tomato-Herb Butter	33.99

THREE COURSE FAMILY STYLE DINNERS

INCLUDES: Cup of Soup or Caesar Salad, Creamed Spinach, Red Potatoes & Key Lime Pie or Chocolate Cake

Shaw's Seafood Platter Garlic Shrimp, Crab Cake, Sea Scallops (Per Person) 29.99

The Club Supper 6oz. Filet Mignon, Garlic Shrimp, Sea Scallops..... (Per Person) 31.99

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	25.99
Sauteed South Carolina Soft Shell Crabs Lemon Butter, Garlic Butter or Almandine	(2)29.99
Seasonal Crab Combination Alaskan Red King Crab Legs, Dungeness Crab, Crab Cake	57.99

SHAW'S LOBSTER FESTIVAL SPECIALS

1lb Lobster Boil Whole Maine Lobster, Boiled Red Potatoes, Corn on the Cob & Cole Slaw 21.99

Lobster, Brie & Penne Pasta Au Gratin 23.99

Lobster Thermidor 1lb. Whole Maine Lobster, Mushroom-Cream Sauce 29.99

Blue Crab Stuffed Maine Lobster Drawn Butter 29.99

Twin South African Lobster Tails Two 6oz. Tails, Drawn Butter 59.99

Three Course Family Style Lobster Dinner

Two Person Minimum

Lobster Bisque or Clam Chowder, Market Whole Maine Lobster,

Boiled Red Potatoes, Corn on the Cob, Cole Slaw, Key Lime Pie (Per Person) 34.99

Additional Lobster 15.00

PRIME STEAK

Filet Mignon (8oz) Bearnaise Sauce	31.99
Horseradish Crusted Filet Mignon (8oz) Bearnaise Sauce	34.99
Blue Cheese Crusted Filet Mignon (8oz) Bearnaise Sauce	35.99
Oscar Style Filet Mignon (8oz) King Crab, Asparagus, Bearnaise Sauce	39.99
Filet Mignon (12oz) Bearnaise Sauce	41.99
Premium Cut New York Strip (14oz) Bearnaise Sauce	41.99
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, George's Bank Sea Scallops	28.99
The Club Room Combination 6oz. Filet Mignon, Garlic Shrimp, George's Bank Sea Scallops	38.99
Surf & Turf 6oz. Filet & 6oz. South African Lobster Tail	56.99
Surf & Surf 6oz. South African Lobster Tail & Fresh Alaskan Red King Crab Legs	57.99
The Signature 6oz. Filet & Fresh 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,
Tom's Farm Asparagus, Sauteed Spinach, Mac & Cheese, Hashbrowns.... Add \$5.00



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.