

**SIGNATURE MARTINIS**

<b>Shaw's Cosmopolitan</b> Ketel One Citroen, Cointreau, Cranberry Juice, Fresh Lime Juice .....	<b>10.95</b>
<b>Lemon Drop</b> Ketel One, Caravella Limoncello, Fresh Lemon, Sweet & Sour .....	<b>10.95</b>
<b>Raspberry Winetini</b> Lynfred Raspberry Wine, Absolut Vodka, Champagne .....	<b>10.50</b>
<b>White Peach</b> Absolut Apeach, Peach Schnapps, White Peach Puree, Sparkling Riesling Juice .....	<b>10.50</b>
<b>Pometini</b> Skyy, Napa Valley Pomegranate Juice, Sparkling Reisling Juice .....	<b>10.50</b>
<b>Apple</b> Skyy, Sour Apple Pucker, Sweet and Sour, Maraschino Cherry .....	<b>10.50</b>
<b>Blues Chicago</b> Skyy Berry, Island Blue Pucker, Sweet & Sour, Soda .....	<b>10.50</b>
<b>Key Lime Pie</b> Absolut Vanilia, Licor 43, Lime Juice, Cream, Pineapple Juice .....	<b>10.50</b>
<b>Steve's Classic</b> Bombay Sapphire, Dry Vermouth, Blue Cheese Stuffed Olives .....	<b>11.50</b>

**FEATURED COCKTAIL**

<b>Mango Margarita</b> Sauza Gold Tequila, Fresh Mango Puree, Orange Juice, Sweet & Sour .....	<b>10.50</b>
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**HOUSE COCKTAILS**

<b>Shaw's Signature Bloody Mary</b> Absolut Peppar, Spicy Mix, Olives, Lime, Celery, Pickle Spear, Jumbo Shrimp .....	<b>9.95</b>
<b>Oyster Shooter</b> Freshly Shucked Oyster, Absolut Peppar, Tabasco .....	<b>6.95</b>
<b>Mojito</b> Bacardi Limon, Fresh Mint, Soda, Fresh Lime Juice .....	<b>8.95</b>
<b>Mai Tai</b> Captain Morgan, Malibu, Amaretto, Grenadine, Pineapple Juice .....	<b>9.95</b>
<b>Classic Margarita</b> Sauza Gold, Cointreau, Fresh Lime Juice .....	<b>9.95</b>
<b>Manhattan</b> Maker's Mark, Sweet Vermouth, Maraschino Cherry .....	<b>10.50</b>
<b>Strawberry Winetni</b> Lynfred Rhubarb Wine, Strawberry Schnapps, Licor 43 .....	<b>10.50</b>
<b>Wild Berry</b> Stolichnaya Blueberi, Homer's Black Raspberry Sorbet, Sparkling Reisling Juice .....	<b>10.95</b>

<b>VODKA</b>	<b>SHAW'S PREFERRED BRANDS</b>	<b>RUM</b>
Absolut		Bacardi
Absolut Apeach		Bacardi Grand Melon
Absolut Peppar		Bacardi Limon
Absolut Ruby Red		Bacardi Razz
Absolut Vanilia		Captain Morgan
Absolut 100		Leblon
Belvedere		Malibu
Chopin		Mt. Gay
Effen		Myers Dark
Effen Black Cherry		10 Cane
Grey Goose		
Grey Goose Le' Citron		<b>BOURBON</b>
Grey Goose L'Orange		Basil Hayden's
Grey Goose L' Poire		Blantons
Ketel One		Booker's
Ketel One Citroen		Knob Creek
Level		Maker's Mark
Skyy		Woodford Reserve
Skyy Berry		
Stolichnaya		<b>AMERICAN</b>
Stolichnaya Blueberi		<b>WHISKEY</b>
Stolichnaya Razberi		Jack Daniels
Stolichnaya Ohranj		J.D. Single Barrel
		Jim Beam
<b>GIN</b>		
Beefeater		<b>CANADIAN</b>
Bombay		<b>WHISKY</b>
Bombay Sapphire		Canadian Club
Hendrick's		Crown Royal
Plymouth		Seagram's VO
Tanqueray No. 10		Seagram's 7
<b>TEQUILA</b>		
Herradura		<b>IRISH</b>
Patron Silver		<b>WHISKY</b>
Sauza Gold		Bushmills
Tres Generaciones		Jameson
1800 Reposado		

**By Request - Hand Stuffed Maytag Blue Cheese Olives**

**WINE BY THE GLASS**

<b>BUBBLES</b>		<b>WHITE WINE</b>	<b>BOTTLE</b>	<b>GLASS</b>
2005	Mt. Marcal Cava Brut, Spain .....		31.95 .....	7.95
NV	Gruet Blanc de Noirs Brut, Albuquerque, NM .....		39.95 .....	9.95
2002	Argyle Brut, Willamette Valley, OR .....		49.95 .....	13.95

**PINOT GRIGIO - PINOT GRIS**

2006	Caposaldo, Veneto, Italy .....	22.95 .....	5.95
2006	King Estate, Willamette Valley, OR .....	39.95 .....	9.95
2006	Livio Felluga, Collio, Italy .....	59.95 .....	14.95

**SAUVIGNON BLANC - FUME BLANC**

2007	Villa Maria, New Zealand .....	36.95 .....	9.50
2006	EQ, Matetic Vineyards, Chile .....	45.95 .....	11.50
2006	Girard, Napa Valley, CA .....	40.95 .....	10.50

**CHARDONNAY**

2005	Cycles Gladiator, Central Coast, CA .....	28.95 .....	7.50
2006	Elderton "Unwooded", South Australia .....	39.95 .....	9.95
2005	Chateau St. Jean Robert Young Vineyard, Alexander Valley, CA .....	59.95 .....	14.95

**FLORAL & AROMATIC WHITES**

2006	Beringer White Zinfandel, California .....	26.95 .....	6.50
2006	Chateau Ste. Michelle Riesling, Columbia Valley, WA .....	29.95 .....	7.50
2006	Dr. Loosen Bros "Qualitatswein" Riesling, Bernkastel/Mosel, Germany .....	31.95 .....	7.95
2006	Vionta Albarino, Rias Baixas, Spain .....	36.95 .....	9.50
2004	Trimbach Guwurztraminer, Alsace, France .....	39.95 .....	9.95
2006	Zaca Mesa Viognier, Santa Ynez Valley, CA .....	39.95 .....	9.95

**RED WINE**

<b>PINOT NOIR</b>		<b>BOTTLE</b>	<b>GLASS</b>
2007	Cono Sur, Valle Central, Chile .....	25.95 .....	6.50
2006	Erath, Dundee, OR .....	47.95 .....	11.95
2005	Buena Vista, Carneros, CA .....	51.95 .....	12.95

**BORDEAUX VARIETALS**

2005	Columbia Crest "Grand Estates" Merlot, Colombia Valley, WA .....	28.95 .....	7.50
2005	Napa Cellars Merlot, Napa Valley, CA .....	39.95 .....	9.95
2003	Glass Mountain Cabernet Sauvignon, Napa Valley, CA .....	25.95 .....	6.50
2006	Casa Lapostelle Cabernet Sauvignon, Rapel Valley, Chile .....	37.95 .....	9.50
2003	Chateau Vignot Saint Emilion Grand Cru Bordeaux, France .....	57.95 .....	14.95
2003	Chateau St. Jean Cinq Cepages Cabernet Sauvignon, Sonoma County, CA .....	98.95 .....	24.95

**BIG & JUICY REDS**

2005	Trapiche Oak Cask Malbec, Mendoza, Argentina .....	25.95 .....	6.50
2006	M. Chapoutier, Cotes de Rhone, France .....	33.95 .....	8.50
2005	Seis de Luberrri Rioja, Luberrri Vineyards Rioja, Spain .....	37.95 .....	9.95
2006	Earthworks Shiraz, Barossa Valley, Australia .....	43.95 .....	10.95
2006	Seghesio Zinfandel, Sonoma County, CA .....	49.95 .....	12.50
2005	Vignamaggio Terre di Prenzano, Chianti Classico, Italy .....	40.95 .....	10.50

**HALF BOTTLES**

NV	Vueve Cliquot, Reims France .....	55.00
2003	Alain Gautheron Chablis Premier Cru, France .....	58.00
2007	Duckhorn Sauvignon Blanc, Napa Valley, CA .....	30.00
2002	Artesa Elements, Sonoma County/Napa County, CA .....	30.00
2005	Bethel Heights Pinot Noir, Willamette Valley, Oregon .....	45.00

**BEER**

<b>DRAFT Domestic</b>		<b>BOTTLED Domestic</b>	
Anchor Steam	Blue Moon	Budweiser	Miller Lite
Bud Light	Fat Tire Amber Ale	Sam Adams Light	Goose Island 312
Goose Island Honkers Ale	Sam Adams		Miller Genuine Draft
Goose Island Summertime Ale			
<b>Import</b>		<b>Import</b>	
Stella Artois	Trumer Pilsner	Amstel Light	Clausthaler N.A.
	Guinness Stout	Corona Light	Corona
		Heineken Light	Heineken

**COFFEE & TEA**

China Mist Passion Fruit Iced Tea 2.75	Intelligentsia Coffee ..... 2.95	Shaw's is Proud to Serve Coffee Blended and Roasted By...	
Mity Leaf Assorted Teas ..... 2.95	Intelligentsia Espresso ..... 3.50		
Republic of Tea Iced Teas ..... 5.25	Latte or Cappuccino ..... 3.50		

**TODAY'S HALF SHELL OYSTERS**

	Doz.	1/2 Doz.
Island Creek ( <i>Crassostrea virginica</i> ), Duxbury Harbor, Massachusetts .....	24.95	12.95
Raspberry Point ( <i>Crassostrea virginica</i> ), Prince Edward Island .....	24.95	12.95
Canada Cup ( <i>Crassostrea virginica</i> ), Prince Edward Island .....	24.95	12.95
Wellfleet ( <i>Crassostrea virginica</i> ), Cape Cod, Massachusetts .....	24.95	12.95
Quonset Point ( <i>Crassostrea virginica</i> ), Narragansett Bay, Rhode Island .....	24.95	12.95
Hamma Hamma ( <i>Crassostrea gigas</i> ), Puget Sound, Washington .....	24.95	12.95
<b>Oyster Sampler</b> .....	24.95	12.95

**CRAB APPETIZERS**

Baked Blue Crab & Artichoke Dip .....	10.95
Chilled Blue Crab Fingers .....	10.95
Shaw's Maryland Style Crab Cake .....	12.95
Maryland Soft Shell Crab Sautéed or Tempura .....	15.95
Chilled Alaskan King Crab Bites .....	16.95

**APPETIZERS**

Coconut Shrimp Orange Marmalade Sauce .....	8.95
Cheesy Stuffed Mushrooms Caps .....	8.95
Crispy Calamari Cocktail Sauce .....	9.95
Baked Garlic Clams .....	9.95
Popcorn Shrimp .....	10.95
Jumbo Shrimp Cocktail .....	11.95
<b>Maine Lobster Cocktail</b> .....	15.95
Oysters Rockefeller .....	12.95

**SALADS**

Cole Slaw .....	4.95
Organic Mixed Greens .....	5.95
Shaw's Caesar Salad Marinated Anchovy .....	5.95
Chopped Salad .....	6.95
Double Wedge Blue Cheese Dressing .....	6.95
Chopped Seafood Salad Louis Dressing .....	18.95
King Crab, Shrimp, Dungeness Crab, Lobster	

**SOUPS**

	Cup	Bowl
New England Clam Chowder .....	4.95	5.95
Seafood Gumbo .....	4.95	5.95
<b>Lobster Bisque</b> .....	5.95	7.95
Shrimp Jambalaya .....	6.95	8.95

**APPETIZER PLATTERS**

<b>Hot Appetizer Combination</b> .....	(Per Person) 12.95
Mini Crab Cake, Crispy Calamari & Popcorn Shrimp	
<b>Cold Appetizer Combination</b> .....	(Per Person) 14.95
Half Shell Oysters, Cocktail Shrimp, Alaskan Red King Crab Bites, Blue Crab Fingers	
Platters Serve 4-5 People	
<b>Grand Hot Shellfish Platter</b> .....	69.95
Mini Crab Cakes, Crispy Calamari, Popcorn Shrimp, Oysters Rockefeller, Coconut Shrimp & Baked Clams	
<b>Grand Cold Shellfish Platter</b> .....	79.95
Whole Maine Lobster, Red King Crab Bites, Oysters, Shrimp, California King Crab Maki, Blue Crab Fingers	

**SHAW'S SIGNATURES**

Modern - Style Salmon Sashimi .....	8
Modern - Style Tuna Sashimi .....	10
Modern - Style Yellowtail Sashimi .....	12
Tuna & Avocado Tartare Yuzu Juice .....	13
Shaw's Charred Sashimi Tuna .....	14

**NIGIRI - SASHIMI**

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

**MAKI SUSHI**

Crunchy BBQ Eel Roll .....	8
Philadelphia Roll .....	8
BBQ Eel & Avocado .....	9
Shrimp Tempura .....	9
Crunchy Tuna & Avocado .....	10
Yellowtail & Chive .....	10
Acapulco Roll .....	10
<b>Lobster, Avocado &amp; Cucumber</b> .....	10
King Crab California .....	11
Rainbow Roll .....	15
Spider Roll .....	16

**SPICY MAKI ROLLS**

Spicy Salmon .....	8
Spicy Tuna .....	9
Spicy California Roll .....	11
Spicy Shrimp & King Crab .....	13

**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 ....	16
Tuna Sampler Nigiri, Maki, Sashimi, Hand Roll .....	20

**SUSHI PLATTERS**

Platters Serve 4-5 People

<b>Shellfish Maki Platter</b> .....	45
Shrimp Tempura Maki, King Crab California Maki, Vegetable Maki, Spicy Shrimp & King Crab Maki, Lobster and Cucumber Maki	
<b>Tuna &amp; Salmon Platter</b> .....	52
Tuna Nigiri (4), Salmon Nigiri (4), Spicy Tuna Maki, Spicy Salmon, Acapulco Maki, Tuna & Salmon Maki	
<b>Grand Sushi Platter</b> .....	70
Lobster, California, Spicy Tuna, Acapulco Maki; BBQ Eel & Shrimp Nigiri; Tuna, Salmon & Yellowtail Sashimi	

**FRESH FISH SPECIALS**

<b>Blackened Ecuadorian Tilapia</b> Red Beans & Rice, Sweet Potato Mash .....	19.95
<b>Garlic Crusted Lake Superior Whitefish</b> Green Beans & Mashed Potatoes .....	19.95
<b>Parmesan Crusted George's Bank Haddock</b> Capers, Sauteed Spinach, Lemon Butter .....	21.95
<b>Blue Crab Stuffed George's Bank Haddock</b> Grilled Tom's Farm Asparagus, Lemon Butter.....	25.95
<b>Sauteed Amandine Lake Erie Walleye</b> Asparagus, Mushrooms, Lemon Butter .....	25.95
<b>Grilled Gulf Yellowfin Tuna Steak</b> Crispy Rice Noodles, Roasted Peanuts, Ginger-Soy Vinaigrette.....	29.95
<b>Oven Roasted Alaskan Halibut</b> Horseradish Crust, Vine Ripened Tomato, Green Beans, Tomato-Herb Butter..	29.95
<b>Grilled Copper River Sockeye Salmon</b> Sauteed Summer Zucchini, Tomatoes, Onions .....	32.95

**SHAW'S SEASONAL CRAB**

<b>Steamed Alaskan Red King Crab Legs - Our Specialty - 1½ lb</b> .....	48.95
<b>Jumbo Lump Crab Cake</b> Jumbo Lump Crab Meat Hand Picked Exclusively for Shaw's, Mustard Mayonnaise ...	26.95
<b>Sauteed Maryland Soft Shell Crab</b> Shaw's Signature Rice, Lemon, Garlic, or Amandine (2) <b>32.95</b> ..... (3) <b>45.95</b>	
<b>Tempura Fried Maryland Soft Shell Crab</b> Jalapeno Rice, Mango Salsa .....	(2) <b>32.95</b> ..... (3) <b>45.95</b>
<b>Seasonal Crab Combination</b> Alaskan Red King Crab Legs, Washington Dungeness Crab, Maryland Style Crab Cake.	54.95

**Three Course Family Style Crab Dinner**

Two Person Minimum

New England Clam Chowder, Washington Dungeness Crab, Alaskan Red King Crab Legs,  
Maryland Style Crab Cakes, Au Gratin Potatoes, Creamed Spinach, Cole Slaw & Key Lime Pie .... **(Per Person) 43.95**

**SHAW'S LOBSTER FESTIVAL SPECIALS**

<b>1lb Lobster Boil</b> Whole Maine Lobster, Boiled Red Potatoes, Corn on the Cob & Cole Slaw .....	24.95
<b>Lobster, Brie &amp; Penne Pasta Au Gratin</b> .....	23.95
<b>Lobster Thermidor</b> 1lb. Whole Maine Lobster, Shaw's Signature Rice .....	29.95
<b>Blue Crab Stuffed Maine Lobster</b> Drawn Butter .....	32.95
<b>Twin Western Australian Lobster Tails</b> Two 6oz. Tails, Drawn Butter .....	58.95

*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) 34.95**  
Additional Lobster..... **15.00**

**PRIME STEAKS**

<b>Filet Mignon (8oz)</b> Bearnaise Sauce .....	29.95
<b>Horseradish Crusted Filet Mignon (8oz)</b> .....	32.95
<b>Blue Cheese Crusted Filet Mignon (8oz)</b> .....	33.95
<b>Oscar Style Filet Mignon (8oz)</b> King Crab, Asparagus, Bearnaise Sauce .....	37.95
<b>Premium Cut New York Strip (14oz)</b> Bearnaise Sauce .....	39.95
<b>Filet Mignon (12oz)</b> Bearnaise Sauce .....	39.95

**SURF & SURF**

**COMBINATIONS**

**SURF & TURF**

<b>Shaw's Seafood Platter</b> Garlic Shrimp, Maryland Style Crab Cake, Bay of Fundy Maine Sea Scallops.....	25.95
<b>The Club Room Combination</b> 6oz. Filet Mignon, Garlic Shrimp, Bay of Fundy Maine Sea Scallops.....	36.95
<b>The Signature</b> 6oz. Filet & Alaskan Red King Crab Legs .....	53.95
<b>Shaw's Surf &amp; Turf</b> 6oz. Filet & 6oz. Western Australian Lobster Tail.....	56.95
<b>Shaw's Surf &amp; Surf</b> 6oz. Western Australian Lobster Tail & Alaskan Red King Crab Legs .....	58.95

**CHICKEN**

**SHRIMP**

**SCALLOPS**

<b>Parmesan Crusted Chicken</b> All Natural Chicken Breast, Sauteed Spinach, Lemon Butter .....	14.95
<b>Griddled Garlic Shrimp</b> Shaw's Signature Rice, Garlic Butter .....	20.95
<b>French Fried Shrimp</b> Hand Breaded Shrimp, French Fries, Cocktail Sauce .....	20.95
<b>Seared Bay of Fundy Maine Sea Scallops</b> Sauteed or Blackened .....	24.95

**SHAW'S SEASONAL SIDE DISHES**

<b>Baked Potato</b> .....	5.95	<b>Steamed Broccoli</b> .....	5.95
<b>Macaroni &amp; Cheese</b> .....	6.95	<b>Creamed Spinach</b> .....	6.95
<b>Hashed Browns with or without Onions</b> .....	6.95	<b>Steamed Green Beans</b> Tomato Herb Butter .....	6.95
<b>Mashed Potatoes</b> .....	6.95	<b>Sauteed Garlic Spinach</b> .....	9.95
<b>Au Gratin Potatoes</b> .....	8.95	<b>Steamed Asparagus</b> .....	9.95