

TODAY'S HALF SHELL OYSTERS

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

SHAW'S SUSHI MENU

<p>SUSHI BAR</p> <p>Modern - Style Salmon Sashimi 8</p> <p>Modern - Style Tuna Sashimi 10</p> <p>Modern - Style Yellowtail Sashimi 12</p> <p>Tuna & Avocado Tartare Yuzu Juice 13</p> <p>Shaw's Charred Sashimi Tuna 14</p> <p>NIGIRI - SASHIMI</p> <p style="text-align: right;">Per Piece</p> <p>Shrimp (Ebi) 2.5</p> <p>Salmon (Sake) 2.5</p> <p>Spicy Shrimp (Ebi) 2.5</p> <p>BBQ Eel (Unagi) 3</p> <p>Tuna (Maguro) 3.5</p> <p>Yellowtail (Hamachi) 3.5</p> <p>Spicy King Crab (Kani) 4</p> <p>King Crab (Kani) 4</p> <p>COMBINATIONS</p> <p>Nigiri Combination (5 pcs) 14</p> <p>Maki Combination (serves 2) 16</p> <p>Sashimi Combination Tuna, Salmon & Yellowtail 16</p> <p>Tuna Sampler Nigiri, Maki, Sashimi, Hand Roll 20</p>	<p>MAKI SUSHI</p> <p>Crunchy BBQ Eel Roll 8</p> <p>Philadelphia Roll 8</p> <p>BBQ Eel & Avocado 9</p> <p>Shrimp Tempura 9</p> <p>Crunchy Tuna & Avocado 10</p> <p>Yellowtail & Chive 10</p> <p>Acapulco Roll 10</p> <p>Lobster, Avocado & Cucumber 10</p> <p>King Crab California 11</p> <p>Rainbow Roll 15</p> <p>SPICY MAKI ROLLS</p> <p>Spicy Salmon 8</p> <p>Spicy Tuna 9</p> <p>Spicy California Roll 11</p> <p>Spicy Shrimp & King Crab 13</p> <p>OSHI - SUSHI (10 pieces)</p> <p>Organic Salmon & Cream Cheese 12</p> <p>Spicy Jalapeno Snow Crab & Red King Crab 18</p> <p>Spicy Tuna & Wasabi Tobiko 19</p>
SUSHI PLATTERS (SERVES 2-4)	
Shellfish Maki Platter 45	
Shrimp Tempura Maki, King Crab California Maki, Vegetable Maki, Spicy Shrimp & King Crab Maki, Lobster and Cucumber Maki	
Tuna & Salmon Platter 52	
Tuna Nigiri (4), Salmon Nigiri (4), Spicy Tuna Maki, Spicy Salmon, Acapulco Maki, Tuna & Salmon Maki	
Grand Sushi Platter 70	
Lobster, California, Spicy Tuna, Acapulco Maki; BBQ Eel & Shrimp Nigiri; Tuna, Salmon & Yellowtail Sashimi	

STARTERS

Cheesy Stuffed Mushrooms Caps	8.95
Crispy Calamari Cocktail Sauce	9.95
Cajun Popcorn Shrimp	10.95
Chilled Blue Crab Fingers	10.95
Jumbo Shrimp Cocktail	11.95
Shaw's Maryland Style Crab Cake	12.95
Oysters Rockefeller	12.95
Maryland Soft Shell Crab Sautéed or Tempura	15.95
Maine Lobster Cocktail	15.95
Chilled Alaskan King Crab Bites	16.95

FRESH SEAFOOD AT SHAW'S

Commitment to quality seafood is a source of pride at Shaw's. We fly in seasonal seafood daily from the Atlantic, Gulf and Pacific coasts. To preserve flavor, fish is filleted as needed, never in advance. Shaw's actively supports the management of America's fisheries to preserve fish and water quality for future generations.

SMALL SALADS

Cole Slaw	4.95
House Mixed Greens	5.95
Shaw's Caesar Salad Marinated Anchovy	5.95

SOUPS

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

APPETIZER PLATTERS

Hot Appetizer Combination	(Per Person) 12.95
Mini Crab Cake, Calamari & Popcorn Shrimp	
Cold Appetizer Combination	(Per Person) 14.95
Half Shell Oysters, Cocktail Shrimp, King Crab, Blue Crab Fingers	

LUNCHEON SALADS

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

CRAB HOUSE SANDWICHES

Charbroiled Cheddar Burger Lettuce, Tomato, French Fries, Cole Slaw & Pickle	9.95
Tuna Salad Sandwich Tuscan Roll, Albacore Tuna Salad, Lettuce, Tomato, French Fries	9.95
Grilled Chicken B.L.T. Mustard Mayonnaise, Cole Slaw, French Fries & Pickle	11.95
Fish Tacos Salsa Cruda, Chipotle Salsa, Tomatillo Salsa..... Fried Tilapia 10.95..Sauteed Shrimp 11.95..Grilled Tuna 12.95	
Taco Combination (One of Each)Salsa Cruda, Chipotle Salsa, Tomatillo Salsa	12.95
Maryland Soft Shell Crab Sandwich Lettuce, Tomato, Mustard Mayonnaise, Fries, Slaw	17.95
Shaw's Crab Cake Burger Blue Crab Meat, Lettuce, Tomato, Mustard Mayonnaise, Fries, Slaw	17.95
New England Lobster Roll Maine Lobster, Hellmann's Mayonnaise, French Fries, Cole Slaw	18.95

DAILY SPECIALS

DAILY: THE KING OF CRAB - Alaskan Red King Crab Legs - 3/4lb. - - Boiled Red Potatoes	25.95
MON: The Shrimp Louis Salad Avocado, Asparagus, Tomato, Hearts of Palm, Egg	13.95
TUE: Baked Haddock Diavola Mashed Potatoes, Spicy Marinara Sauce	17.95
WED: Shaw's Steak Salad Tomatoes, Scallions, Maytag Blue Cheese, Avocado Bacon, Cucumber, Egg.....	17.95
THU: Open-Faced Shrimp Salad Sandwich Marinated Maine Shrimp, Lettuce, Hellmann's Mayonnaise, Egg .	15.95
FRI: Fried Fisherman's Platter Haddock, Shrimp, Calamari, French Fries & Cole Slaw	14.95

Daily Specials Served with Cup of Clam Chowder or Caesar Salad & Mini Key Lime Pie

FRESH FISH & SPECIALS

Parmesan Crusted Chicken Breast All Natural Chicken Breast, Sauteed Spinach, Lemon Butter	14.95
Garlic Crusted Lake Superior Whitefish Green Beans and Mashed Potatoes	14.95
Garlic Shrimp & Linguine Capers, Tomatoes, Garlic Butter Sauce	14.95
French Fried Shrimp Hand Breaded Shrimp, French Fries, Cocktail Sauce	14.95
Grilled Garlic Shrimp Shaw's Signature Rice, Garlic Butter	14.95
Blackened Ecuadorian Tilapia Red Beans & Rice, Sweet Potato Mash	16.95
Parmesan Crusted George's Bank Haddock Capers, Sauteed Spinach, Lemon Butter	16.95
Lobster, Brie & Penne Pasta Au Gratin Maine Lobster Meat, Sauteed Spinach	16.95
Sauteed Amandine Lake Erie Walleye Asparagus, Mushrooms, Lemon Butter	17.95
Seared Bay of Fundy Sea Scallops Sauteed or Blackened	18.95
Grilled Gulf Yellowfin Tuna Steak Crispy Rice Noodles, Roasted Peanuts, Ginger-Soy Vinaigrette	19.95
Shaw's Seafood Platter Garlic Shrimp, Maryland Style Crab Cake, Bay of Fundy Maine Sea Scallops	21.95
Oven Roasted Alaskan Halibut Horseradish Crust, Vine Ripened Tomato, Green Beans, Tomato-Herb Butter	21.95
Grilled Copper River Sockeye Salmon Sauteed Summer Zucchini, Tomatoes, Onions	21.95
Maryland Style Crab Cakes Blue Crab Meat Hand Picked Exclusively for Shaw's	(1)13.95..(2) 23.95
Maryland Soft Shell Crab Tempura or Sauteed	(2) 32.95

WINE BY THE GLASS

		WHITE WINE	
BUBBLES		BOTTLE	GLASS
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

		BOTTLE	GLASS
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

		BOTTLE	GLASS
SAUVIGNON BLANC - FUME BLANC			
2007	Villa Maria, New Zealand	35.95	9.50
2006	EQ, Matetic Vineyards, Chile	46.95	11.50
2006	Girard, Napa Valley, CA	40.95	10.50

		BOTTLE	GLASS
CHARDONNAY			
2005	Cycles Gladiator, Central Coast, CA	28.95	6.95
2006	Elderton "Unwooded", South Australia	39.95	9.95
2005	Chateau St. Jean Robert Young Vineyard, Alexander Valley, CA	59.95	14.95

		BOTTLE	GLASS
FLORAL & AROMATIC WHITES			
2006	Beringer White Zinfandel, California	27.00	7.50
2006	Chateau Ste. Michelle Riesling, Columbia Valley, WA	29.95	7.50
2006	Dr. Loosen Bros "Qualitätswein" Riesling, Bernkastel/Mosel, Germany	31.95	7.95
2006	Vionta Albarino, Rias Baixas, Spain	36.95	9.50
2004	Trimbach Gwurztraminer, Alsace, France	39.95	9.95
2006	Zaca Mesa Viognier, Santa Ynez Valley, CA	39.95	9.95

		BOTTLE	GLASS
PINOT NOIR			
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

		BOTTLE	GLASS
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

		BOTTLE	GLASS
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 Luberri Rioja, Luberri 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

		BOTTLE	GLASS
HALF BOTTLES			
NV	Vueve Cliquot, Reims France		55.00
2003	Alain Gautheron Chablis Premier Cru, France		58.00
2007	Frog's Leap, Rutherford-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

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

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		