

**TODAY'S HALF SHELL OYSTERS**

	<b>1/2 Doz.</b>
Fanny Bay ( <i>Crassostrea gigas</i> ), Baynes Sound, British Columbia .....	12.99
Kusshi ( <i>Crassostrea gigas</i> ), Deep Bay, British Columbia .....	12.99
Imperial Eagle ( <i>Crassostrea gigas</i> ), Barkley Sound, British Columbia .....	12.99
Raspberry Point ( <i>Crassostrea virginica</i> ), Prince Edward Island .....	12.99
Quonset Point ( <i>Crassostrea virginica</i> ), Narragansett Bay, Rhode Island .....	12.99
Island Creek ( <i>Crassostrea virginica</i> ), Duxbury Harbor, Massachusetts .....	12.99
<b>Oyster Sampler</b> .....	12.99

**SHAW'S SUSHI MENU**

<b>SUSHI BAR</b>	<b>MAKI SUSHI</b>
Tuna, Guacamole & Chips Yuzu Juice ..... 12.99	Sweet Potato Roll ..... 8
Shaw's Charred Sashimi Tuna ..... 14	BBQ Eel & Avocado ..... 9
<b>NIGIRI - SASHIMI</b>	Shrimp Tempura ..... 9
<b>Per Piece</b>	Crunchy Tuna & Avocado ..... 10
Shrimp (Ebi) ..... 2.5	Acapulco Roll ..... 10
Salmon (Sake) ..... 2.5	Tuna On Top ..... 12
Spicy Shrimp (Ebi) ..... 2.5	King Crab California ..... 12
BBQ Eel (Unagi) ..... 3	<b>Lobster, Avocado &amp; Cucumber</b> ..... 14
Tuna (Maguro) ..... 3.5	Rainbow Roll ..... 15
Yellowtail (Hamachi) ..... 4	Spicy Crab, Salmon & Lemon ..... 15
Spicy King Crab (Kani) ..... 4	Spider Roll ..... 17
King Crab (Kani) ..... 4	Chicago Crazy Roll ..... 17
<b>NO RICE ROLLS</b>	<b>SPICY MAKI ROLLS</b>
Spicy Shrimp ..... 8	Spicy Shrimp ..... 8
Spicy Tuna ..... 10	Spicy Tuna ..... 10
Spicy California Roll ..... 12	Spicy California Roll ..... 11
<b>Spicy Lobster</b> ..... 14	<b>Spicy Lobster</b> ..... 14
<b>COMBINATIONS</b>	Yellowtail & Scallion ..... 15
Nigiri Combination (5 pcs) ..... 14	Spicy Shrimp & King Crab ..... 15
Maki Combination (serves 2) ..... 16	<b>OSHI - SUSHI</b>
Sashimi Combination Tuna, Salmon & Yellowtail ..... 17	(10 pieces)
Tuna Sampler Nigiri, Maki, Sashimi, Hand Roll ..... 20	Organic Salmon & Cream Cheese ..... 12
	Spicy Jalapeno Snow Crab & Red King Crab ..... 18
	Spicy Tuna & Wasabi Tobiko ..... 19

**STARTERS**

Alaskan Halibut Ceviche .....	7.99
Shrimp & Vegetable Tempura .....	7.99
Crispy Calamari Cocktail Sauce .....	9.99
King Crab & Cantaloupe Cocktail .....	10.99
Baked Blue Crab & Artichoke Dip .....	11.99
Jumbo Shrimp Cocktail .....	11.99
<b>Lobster Cocktail</b> .....	12.99
Blue Crab Spring Rolls ..... (4)	13.99
Sauteed South Carolina Soft Shell Crab .....	13.99
Maryland Style Crab Cake .....	14.99
Chilled Alaskan King Crab Bites .....	16.99

**GREENS**

Organic Mixed Greens .....	6.99
Shaw's Caesar Salad Marinated Anchovy .....	6.99
Chopped Salad .....	7.99
Double Wedge Bacon, Egg, House & Blue Cheese Dressing	7.99

**CUPS & BOWLS**

New England Clam Chowder ..... 5.99	6.99
Seafood Gumbo ..... 5.99	6.99
<b>Lobster Bisque</b> .....	6.99
Jambalaya .....	7.99
	8.99
	9.99

**APPETIZER PLATTERS**

Hot Appetizer Combination .....	(Per Person) 13.99
French Fried Shrimp, Mini Crab Cake, Crispy Calamari	
Cold Appetizer Combination .....	(Per Person) 14.99
Half Shell Oysters , Cocktail Shrimp & Alaskan Red King Crab Bites	

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

## LUNCHEON SALADS

	Small	Large
<b>Iceberg Wedge Salad</b> Bacon, Egg, Tomatoes, Croutons, Maytag Blue Cheese Dressing .....	5.99	7.99
<b>Chopped Salad</b> Avocado, Cucumber, Egg, Bacon, Scallion, Tomato, Blue Cheese .....	7.99	11.99
<b>Chicken Cobb Salad</b> Tomatoes, Bacon, Egg, Maytag Blue Cheese, Avocado, Chives .....		11.99
<b>Tuna Sushi &amp; Asian Salad Combination</b> Spicy Tuna Maki, Tuna Nigiri, Asian Salad .....		13.99
<b>Crab Cake &amp; Caesar Salad Platter</b> Marinated Anchovy, Mustard Mayonnaise .....		16.99
<b>Lobster Salad</b> Maine Lobster, Chopped Vegetables, White Beans, Edamame, Louis Dressing .....		18.99
<b>Shaw's Signature Chopped Seafood Salad</b> Louis Dressing & Vinaigrette .....		18.99
King Crab, Shrimp, Dungeness Crab, Lobster, Hearts of Palm, Avocado, Cucumber, Egg, Olives		

## CRAB HOUSE SANDWICHES

<b>Charbroiled Cheddar Burger</b> Lettuce, Tomato, French Fries, Cole Slaw & Pickle .....	9.99
<b>Grilled Chicken B.L.T.</b> Mustard Mayonnaise, Cole Slaw, French Fries & Pickle .....	11.99
<b>Fish Tacos &amp; 3 Salsas</b> Choice of: Fried Halibut, Sauteed Shrimp, or Grilled Tuna .....	13.99
<b>Taco Combination</b> (One of Each) Salsa Cruda, Chipotle Salsa, Tomatillo Salsa .....	13.99
<b>New England Lobster Roll</b> Maine Lobster, Hellmann's Mayonnaise, Homemade Potato Chips, Cole Slaw .....	18.99
<b>Crab Cake Burger</b> Blue Crab Meat, Lettuce, Tomato, Mustard Mayonnaise, Fries, Slaw .....	20.99

## DAILY SPECIALS

<b>DAILY: OUR SPECIALITY - Steamed Alaskan Red King Crab Legs</b> - 3/4lb. - Boiled Red Potatoes	25.99
<b>DAILY: Parmesan Crusted Chicken Breast</b> - Sauteed Spinach & Lemon Butter Sauce .....	14.99
<b>MON: The Shrimp Louis Salad</b> Avocado, Asparagus, Tomato, Hearts of Palm, Egg .....	13.99
<b>TUE: Baked Haddock Diavola</b> Mashed Potatoes, Spicy Marinara Sauce .....	17.99
<b>WED: Steak Salad</b> Marinated Skirt Steak, Chopped Salad, Tomato & Scallions .....	18.99
<b>THU: Lobster Salad</b> Maine Lobster, Chopped Vegetables, White Beans, Edamame, Louis Dressing	18.99
<b>FRI: Fried Fisherman's Platter</b> Haddock, Shrimp, Calamari, French Fries & Cole Slaw .....	15.99

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

## FRESH FISH

<b>Parmesan Crusted George's Bank Haddock</b> Capers, Sauteed Spinach, Lemon Butter .....	16.99
<b>Sauteed Lake Erie Walleye Amandine</b> Toasted Almonds, Morel Mushrooms, Shallots, Tom's Farm Asparagus, Lemon Butter ..	16.99
<b>Grilled Norwegian Salmon</b> Baby Tomatoes, Green Beans, Vesuvio Poatoes, Italian Vinaigrette .....	17.99
<b>Blue Crab Stuffed George's Bank Haddock</b> Tom's Farm Asparagus, Lobster Brandy Sauce .....	18.99
<b>Oven Roasted Alaskan Halibut</b> Horseradish Crust, Vine Ripened Tomato, Green Beans, Tomato-Herb Butter .	19.99
<b>Grilled Gulf Yellowfin Tuna Steak</b> Crispy Rice Noodles, Roasted Peanuts, Ginger-Soy Vinaigrette .....	19.99

## SEAFOOD

<b>Shaw's Lobster Boil</b> 1lb. Whole Maine Lobster, Red Bliss Potatoes, Corn on the Cob .....	21.99
Additional Lobster .....	15.00
<b>Garlic Shrimp &amp; Linguine</b> Capers, Tomatoes, Garlic Butter Sauce .....	14.99
<b>French Fried Shrimp</b> Hand Breaded Shrimp, French Fries, Cocktail Sauce .....	14.99
<b>Grilled Garlic Shrimp</b> Shaw's Seafood Rice, Garlic Butter .....	14.99
<b>Lobster, Brie &amp; Penne Pasta</b> Maine Lobster Meat, Sauteed Spinach, Brie & Cheddar Sauce .....	16.99
<b>Seared George's Bank Sea Scallops</b> Sauteed or Blackened .....	18.99
<b>Shaw's Seafood Platter</b> Garlic Shrimp, Maryland Style Crab Cake, George's Bank Sea Scallops .....	24.99
<b>Maryland Style Crab Cakes</b> Blue Crab Meat Hand Picked Exclusively for Shaw's .....	(1)15.99 (2)25.99
<b>Sauteed South Carolina Soft Shell Crabs</b> Lemon Butter, Garlic Butter or Almandine .....	(2)29.99



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.