



## Entrée Alternatives

(Items may be selected as an entrée in the 3 or 4 Course meals)

### Sushi

Spicy Crab, Salmon & Lemon Maki  
Nigiri Combination (Shrimp, Tuna, Salmon, Yellowtail, BBQ Eel)  
BBQ Eel & Avocado Maki  
Maki Combination (Alaskan Red King Crab California, Spicy Tuna, Spicy Shrimp)  
Lobster, Avocado & Cucumber Maki  
Tuna Sampler (Nigiri, Spicy Maki, Sashimi, Hand Roll)  
Rainbow Roll

### Vegetarian

Cheesy Stuffed Mushrooms  
Vegetable Maki  
Mac & Cheese  
Sweet Potato Roll  
Seasonal Vegetable Plate  
Vegetarian Pasta  
Tempura Vegetable Plate

### Sustainable Seafood

#### **\*Best Choices\***

Oysters Rockefeller  
Alaskan Wild Salmon (Seasonal)  
Dungeness Crab (Seasonal \$)  
Lake Whitefish (Trap net Caught)  
Pacific Halibut (Mid March to Mid November)  
Stone Crab (Seasonal)  
Striped Bass (Seasonal)

#### **\*Good Alternatives\***

Sautéed Bay of Fundy Sea Scallops (Seasonal \$)  
Alaskan King Crab Legs (Seasonal \$)  
Soft Shell Crab (Seasonal)  
Main Lobster (Seasonal \$)  
Walleye (Seasonal)

*Shaw's Crab House Menu has been reviewed  
By The Shedd Aquarium*

### Gluten-Free

Filet Mignon *Béarnaise Sauce*  
Blackened Tilapia  
Griddled Garlic Shrimp (Seasonal \$)  
Seared Bay of Fundy Sea Scallops (Seasonal \$)  
Wild Pacific Salmon (Seasonal \$)  
Steamed Alaskan Red King Crab Legs (Seasonal \$)  
Live Maine Lobster (Seasonal \$)

#### **Gluten-Free Sauces**

Lemon Butter, Garlic Butter, Tomato Herb Butter, Cocktail Sauce,  
Mustard Mayonnaise, Salsa Verde & Tarter Sauce

*(Seasonal) Availability may vary throughout the year.  
[(Seasonal \$) Up charge is based on Seasonal Availability]*