

Dinner

Appetizers

Please select

The Normandie

Crispy Calamari, Stuffed Mushrooms,
Crab & Artichoke Au Gratin

The Deep Sea

Maryland Style Crab Cakes, Spicy Tuna Maki,
French Fried Shrimp, Crispy Calamari
(\$7 Per Person)

Shaw's Grand Shellfish Platter

Cracked Whole Maine Lobster, Chilled King Crab Bites,
Shrimp Cocktail, Assorted Sushi, Oysters on the Half Shell
(\$9 Per Person)

Sushi Combination

Spicy Tuna Maki, BBQ Eel & Avocado Maki,
King Crab California Roll
(\$5 Per Person)

Salads/Soups

Please Select Two

Salads

Classic Caesar, Organic Field Greens
Shaw's Chopped Salad

Soups

New England Clam Chowder
Creamy Lobster Bisque

Entrees

Please Select Up To Five

Prime Filet Mignon-8 oz.
Maryland Style Crab Cakes
Steamed Alaskan Red King Crab Legs-1½ lb.
(add \$15 each)
Shaw's Combination Platter *(add \$6 each)*
Crab Cake, Garlic Shrimp, Sautéed Sea Scallops

Grilled Seasonal Fish
Parmesan Crusted Chicken
Grilled Wild Salmon
Vegetarian Pasta
8 oz. Prime Filet Mignon and Australian
Lobster Tail *(add \$20 each)*

Sides

Please Select Two - Served Family Style

Fresh Green Beans
Mashed Potatoes

Au Gratin Potatoes
Seasonal Vegetables

Creamed Spinach
Asparagus *(add \$3 each)*

Dessert

Please Select Three

Crème Brulee
Chocolate Layer Cake
Peppermint Ice Cream & Hot Fudge

Shaw's Signature Raspberry Pie
Homemade Key Lime Pie
Seasonal Dessert

Four Course Dinner

\$49.99

Three Course Dinner

\$44.99

Shaw's
CRAB HOUSE