



Half Priced Oyster
 —Special Oyster Hour 4:00 - 6:00 PM—
 Shaw's Oyster Bar

Shaw's is
 — A Smoke-Free —
 Establishment

SIGNATURE MARTINIS

Shaw's Cosmopolitan Grey Goose Citron, Cointreau, Cranberry Juice, Fresh Lime Juice	11.50
Apple Melon Stolichnaya, Midori, Sour Apple Pucker, Lime Juice	10.95
The "Pometini" Grey Goose, Chambord, Sparkling Wine, Pomegranate Juice	11.50
Lemon Drop Ketel One, Limoncello, Sweet & Sour, Fresh Lemon Juice	10.95
Blues Chicago Skyy Berry Vodka, Island Blue Pucker, Soda	10.95
Key Lime Pie Skyy Vanilla, Licor 43, Lime Juice, Cream, Pineapple Juice	10.95
Steve's Classic Bombay Sapphire, Dry Vermouth	11.95
Mocha Delight Jim Beam, Bailey's, Creme De Cacao, Espresso, Heavy Cream	10.50
Butterscotch Skyy Vanilla, Kahlua, Starbucks Cream, Buttershots	10.50
Hala Kahiki Pineapple Infused Skyy Citrus, Fresh Crushed Pineapple	10.95

FEATURE COCKTAIL

Shaw's Blood Orange Sidecar Brandy, Triple Sec, Lemon Juice, Blood Orange Puree	10.50
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HOUSE COCKTAILS

Oyster Shooter Freshly Shucked Oyster, Absolut Peppar, Cocktail Sauce, Tabasco	6.95
Ruby Red Collins Absolut Ruby Red, Grapefruit Juice, Simple Syrup, Soda	9.50
Mojito Bacardi Limon, Fresh Mint, Soda, Fresh Lime Juice	9.50
Mai Tai Bacardi 8, Malibu, Amaretto, Grenadine, Pineapple Juice	9.95
Classic Margarita Sauza Gold, Cointreau, Fresh Lime Juice	9.95
Seasoned Citrus Skyy Citrus, Fresh Lemon, Fresh Mint	10.50
Manhattan Maker's Mark, Sweet Vermouth, Maraschino Cherry	10.50
Shaw's Signature Bloody Mary Absolut Peppar, Spicy Mix, Stuffed Olives, Lime, Celery, Pickle Spear, Jumbo Shrimp	10.95

SHAW'S PREFERRED BRANDS

VODKA

Absolut
Absolut Apeach
Absolut Mandrin
Absolut Peppar
Absolut Kurant
Belvedere
Chopin
Effen
Effen Black Cherry
Grey Goose
Ketel One
Ketel One Citroen
Level
Skyy
Skyy Vodka 80
Skyy Berry
Skyy Citrus
Skyy Melon
Skyy Vanilla
Stolichnaya
Stolichnaya Ohranj
Stolichnaya Razberi
Stolichnaya Vanil
Stolichnaya Elit

GIN

Beefeaters
Bombay
Bombay Sapphire
Tanqueray
Tanqueray No. Ten

BOURBON

Basil Hayden's
Booker's
Knob Creek
Baker's
Maker's Mark
Bernheim Original

BLENDED SCOTCH WHISKEY

Cutty Sark.....	6.50
Dewar's	7.00
J & B	7.00
Chivas Regal	7.00
Johnnie Walker Red	7.00
Johnnie Walker Black	8.00
Johnnie Walker Blue	26.00

Single Malt Scotch Whiskey

HIGHLANDS ~ CLIMATE AFFECT FLAVOR PROFILES

Glenmorangie 10 year	8.50
Glenmorangie 12 year (Portwood)	10.00
Glenmorangie 12 year (Sherry Cusk)	10.00
Glenmorangie 18 year	11.00
Oban 14 year	10.00
Dalwhinnie 15 year	10.00

SPEYSIDE ~ WORLD'S MOST POPULAR SINGLE MALTS

Aberlour 10 year	8.00
Aberlour A'Bunda	13.00
Balvenie 12 year	8.00
Glenfiddich 12 year	8.00
Glenfiddich 18 year	12.00
Glenlivet 12 year	8.00
Glenlivet 18 year	12.00
Glenlivet 21 year	18.00
Glenrothes 1984	18.00
Macallan 12 year	10.00
Macallan 18 year	17.00
Macallan 25 year	26.00
Scapa 14 year	8.50

ISLAY ~ MOST DISTINGUISHED FLAVORS OF SINGLE MALTS

Laphroaig 15 year	15.00
Talisker 10 year	10.00
Caol Ila 12 year	8.00
Lagavulin 16 year	18.00

LOWLANDS ~ LIGHT DELICATE & RARE SINGLE MALT

Glenkinchie 10 year	8.00
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RUM

Bacardi
Bacardi Melon
Captain Morgan
Malibu Mango
Malibu Pineapple
Mt. Gay
Myers's Rum

TEQUILA

Jose Cuervo Gold
Herradura
Don Julio
Sauza Gold
Patron

AMERICAN WHISKEY

Wild Turkey
Jim Beam
Jack Daniel's

CANADIAN WHISKY

Crown Royal
Canadian Club
Seagram's V.O.
Seagram's 7

IRISH WHISKEY

Bushmills
Jameson

By Request ~ Hand Stuffed Maytag Blue Cheese Olives For Your Martini

Ask Server
— About Our—
Oyster Wines



Shaw's Recommends
—Pinot Noir—
With Salmon

WINE BY THE GLASS

Sparkling

NV Marquis de la Tour Brut, France	6.95
NV Gruet Blanc de Noirs, Albuquerque, New Mexico	9.95
NV Laurent Perrier Brut, France	14.95

WHITE WINE

Glass

Pinot Grigio - Pinot Gris

2005 Kloster, Rheinhessen, Germany	6.50
2005 Mac Murray Ranch, Sonoma Coast, California	8.95
2005 Kris, Delle Venezie, Italy	9.95

Sauvignon Blanc

2005 Casa Lapostolle, Rapel Valley, Chile	6.95
2005 Voss Vineyards, Napa Valley, California	10.95
2005 Craggy Range Te Muna Road Vineyard, Marlborough, New Zealand	12.95

Chardonnay

2004 Chateau Ste. Michelle, Columbia Valley, Washington	8.95
2006 Elderton Unwooded, Barossa, Australia	10.95
2002 William Fevre Chablis, Burgundy, France	11.50
2003 Sanford, Santa Barbara, California	13.50

Eclectic White Varietals

2004 Beringer White Zinfandel, Napa, California	6.50
2003 Hirschbach & Sohne, Riesling, Mosel-Saar-Ruwer, Germany	6.95
2006 Salvenal Albarino, Riix Baixas, Spain	7.50
2003 Trimbach Gewurztraminer, Alsace, France	8.75
2005 M. Chapoutier "Belleruche" Blanc, Rhone, France	9.95
2005 Lois Gruner Veltliner, Kamptal, Austria	9.95
2005 Hedges Chardonnay/Marsanne/ Sauvignon Blanc, Columbian Valley, Washington	9.95
2004 Annie's Lane Riesling, Clare Valley, Australia	10.95
2005 Ken Forrester Chenin Blanc, Stellenbosch, South Africa	10.95

RED WINE

Pinot Noir

2003 Mac Murray, Sonoma Coast, California	8.75
2005 Castle Rock, Monterey, California	9.95
2002 Buena Vista Reserve, Carneros, California	11.95
2005 A to Z, Willamette, Oregon	14.95

Merlot - Cabernet Sauvignon

2003 Columbia Crest Grand Estates Merlot, Washington	8.25
2003 Stonestreet Alexander Valley Merlot, Napa, California	9.95
2001 Clos Pegase, Napa/Carneros, California	12.50
2005 Grayson Cabernet Sauvignon, Paso Robles, California	7.95
2004 Sebastiani Cabernet Sauvignon, Sonoma County, California	13.50
2003 Simi Cabernet Sauvignon, Alexander Valley, California	14.95

Eclectic Red Varietals

2005 Seghesio Zinfandel, Sonoma County, California	13.50
2005 Dona Paula Malbec, Argentina	11.50
2003 Skouras Saint George, Nemea, Greece	7.95
2003 Castello del Poggio Barbera, Barbera D' Asti, Italy	9.95
2004 St. Hallett Faith Shiraz, Barossa, Australia	9.95
2003 Bridalwood Syrah, Central Coast, California	11.95

BEER

DRAFT

Anchor Steam	San Francisco, CA
Bass Ale	England
Goose Island Honkers	Chicago, IL
Goose Island Seasonal	Chicago, IL
Goose Island Matilda (12oz)	Chicago, IL

Guinness Stout	Ireland
Miller Lite	Milwaukee, WI
Samuel Adams	Boston, MA
Stella Artois	Belgium

BOTTLED

Budweiser
Bud Light
Lagunita's Censored Copper Ale
Hitachino Nest White Ale

Heineken
Samuel Adams Light
Goose Island 312 American Wheat

Sapporo (Can)
Corona
Warsteiner NA

BOTTLED WATER

Evian Spring Water, French Alps	Regular 3.95	Large 6.95
San Pellegrino Sparkling Mineral Water, Italy	Regular 3.95	Large 6.95
Republic of Tea, Bottled			5.25

Shaw's Wine List - Wine Spectator Award of Excellence - Ask Your Server

All Oysters
— Shucked —
To Order



Fresh Seafood
—in the Heart—
of Chicago!

TODAY'S HALF SHELL OYSTERS

	Doz	½ Doz
Hamma Hamma (<i>Crassostrea gigas</i>), Hamma Hamma River, Washington	23.95	11.95
Malaspina (<i>Crassostrea gigas</i>), Malaspina Inlet, British Columbia	23.95	11.95
Blashke Island (<i>Crassostrea gigas</i>), Blashke Island, Alaska	23.95	11.95
Quonset Point (<i>Crassostrea virginica</i>), Narragansett Bay, Rhode Island	23.95	11.95
Chef Creek (<i>Crassostrea gigas</i>), Baynes Sound, British Columbia	23.95	11.95
Sunset Beach (<i>Crassostrea gigas</i>), Hood Canal, Washington	23.95	11.95
Oyster Sampler	23.95	11.95

CRAB APPETIZERS

Crab and Artichoke Dip	10.95
Maryland Style Crab Cake	12.95
Chilled Alaskan King Crab Bites	16.95

APPETIZERS

Cajun Popcorn Shrimp	8.95
Coconut Shrimp Orange Marmalade	8.95
Crispy Calamari Cocktail Sauce	8.95
Baked Clams Casino	9.95
Shrimp Cocktail	10.95
Oysters Rockefeller	11.95

SALADS

Cole Slaw	2.95
Shaw's Caesar Salad	4.95
House Mixed Greens	4.95
Double Wedge Maytag Blue Cheese Dressing	6.95
Chopped Harvest Salad	7.95
Greens, Dried Cherries, Apple, Pear & Sunflower Seeds	

SOUPS

	Cup	Bowl
Seafood Gumbo	4.95	5.95
New England Clam Chowder	4.95	5.95
Lobster Bisque	5.95	7.95

APPETIZER PLATTERS

Hot Appetizer Combination (Per Person)	11.95
Mini Crab Cake, Crispy Calamari & Popcorn Shrimp	
Cold Appetizer Combination ... (Per Person)	14.95
Half Shell Oysters, Cocktail Shrimp & King Crab	
Platters Serve 4-5 People	
Grand Sushi Platter	64.95
Lobster, California, Spicy Tuna & Acapulco Maki; BBQ	
Eel & Shrimp Nigiri; Tuna, Salmon & Yellowtail Sashimi	
Grand Hot Shellfish Platter	69.95
Crab Cakes, Calamari, Popcorn Shrimp, Coconut	
Shrimp, Oysters Rockefeller & Clams Casino	
Grand Cold Shellfish Platter	79.95
Maine Lobster, Oysters, King Crab & Shrimp	

SEAFOOD AT SHAWS

Commitment to quality 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.

18% Gratuity will be
— Added —
To Parties of 6 or Larger

SUSHI BAR

Nao-Style Salmon Sashimi	7.95
Nao-Style Tuna Sashimi	9.95
Nao-Style Yellowtail Sashimi	11.95
Tuna and Avocado Tartare Yuzu Juice	12.95
Shaw's Charred Sashimi Tuna	13.95
Tuna Sampler Nigiri, Maki & Sashimi	24.95

NIGIRI - SASHIMI

	Per Piece
Shrimp (Ebi)	2.00
Salmon (Sake)	2.50
BBQ Eel (Unagi)	3.00
Scallop (Hotate)	3.00
Tuna (Maguro)	3.50
Yellowtail (Hamachi)	3.50
King Crab (Kani)	4.00
Octopus (Tako)	6.00
Fatty Tuna (Toro)	9.95
Nigiri Combination (5 pieces)	12.95
Sashimi Combo Tuna, Salmon & Yellowtail	17.95

SPICY GUNKAN SUSHI

Spicy Shrimp (Ebi)	2.00
Spicy Scallop (Hotate)	3.00
Spicy Crab (Kani)	4.00
Spicy Octopus (Tako)	6.00

MAKI SUSHI

Parma Roll	6.95
Crunchy BBQ Eel Roll	7.95
Philadelphia Roll	7.95
BBQ Eel & Avocado	8.95
Shrimp Tempura	8.95
Salmon & Snow Crab	8.95
Chicken Cobb Roll	9.95
Lobster, Avocado & Cucumber	9.95
Blue Crab & Shrimp	9.95
Acapulco Roll	9.95
King Crab California	10.95
Rainbow Roll	13.95
Maki Combination (serves 2)	16.95

SPICY MAKI

Spicy Salmon	7.95
Spicy Tuna	8.95
Spicy California Roll	10.95
Spicy Shrimp & King Crab	12.95

Florida Stone Crab
—Now In—
Season

All Seafood is
— Subject to Season, Weather —
And Fishing Conditions



Shaw's is Proud
— To Serve —
Trident King Crab Legs

FRESH FISH SPECIALS

Pan Seared Lake Superior Whitefish	Mixed Greens, Mashed Potatoes	19.95
Parmesan Crusted George's Bank Haddock	Sauteed Spinach, Lemon Butter	19.95
Sauteed Lake Erie Yellow Perch	Lemon Butter, Cole Slaw	21.95
Grilled Florida Swordfish	Braised Leeks, Dijon Mustard Sauce	27.95
Baked Blue Crab Stuffed Virginia Flounder	Sauteed Zucchini, Lobster Sauce	28.95
Grilled Florida Red Grouper	Organic Brussel Sprouts, Spanish Chorizo, Garlic Veal Jus	28.95
Seared Tasmanian King Salmon	Asian BBQ Glaze, Broccoli Raab	28.95
Grilled American Red Snapper	Cilantro-Lime Marinade, Tropical Fruit Salsa	29.95
Grilled Gulf Yellowfin Tuna	Crispy Noodles, Peanuts, Ginger Soy	29.95
Sauteed Nantucket Cape Scallops	Shaw's Signature Rice, Sauteed Spinach, Lemon or Garlic Butter	35.95

SHAW'S SEASONAL CRAB

STEAMED ALASKAN RED KING CRAB LEGS — Our Specialty — 1 1/2 lb	47.95
Maryland Style Crab Cakes (2) Blue Crab Meat Hand Picked Exclusively for Shaw's	23.95
Jumbo Lump Crab Cake Hand Picked Jumbo Lump Blue Crab	26.95
Seasonal Crab Combination Alaskan Red King Crab Legs, Washington Dungeness Crab, Maryland Style Crab Cake	53.95
Chilled Florida Stone Crab Claws (1lb) Mustard Mayonnaise	Large 48.95 Jumbo 58.95

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) 39.95

LOBSTER

WHOLE MAINE LOBSTER — Live From Our Tank	1 1/2, 2 & 2 1/2 lb.
Steamed or Broiled Maine Lobster Drawn Butter	(per lb) 25.95
Blue Crab Stuffed Maine Lobster Drawn Butter	(per lb) 33.95
Lobster, Brie & Penne Pasta Au Gratin	23.95
Twin Western Australian Lobster Tails Two 6oz. Tails, Drawn Butter	51.95

PRIME STEAKS

Filet Mignon (8oz) Bearnaise Sauce or Horseradish Cream	29.95
Filet Mignon (12oz) Bearnaise Sauce or Horseradish Cream	39.95
Horseradish Crusted Filet Mignon (8oz)	32.95
Blue Cheese Crusted Filet Mignon (8oz)	33.95
Oscar Style Filet Mignon (8oz) King Crab, Asparagus, Bearnaise Sauce	37.95
New York Strip (14oz) Horseradish Cream	39.95

SURF & SURF ■ COMBINATIONS ■ SURF & TURF

Shaw's Seafood Platter Garlic Shrimp, Sea Scallops, Crab Cake	23.95
Club Room Combination 10oz New York Strip, Sea Scallops, Garlic Shrimp	29.95
Cape Combination Garlic Shrimp, Nantucket Cape Scallops, Crab Cake	34.95
The Signature 8oz Filet Mignon & Alaskan Red King Crab Legs	53.95
Shaw's Surf & Surf 6oz Western Australian Lobster Tail & Alaskan Red King Crab Legs	53.95
Shaw's Surf & Turf 8oz Filet Mignon & Western Australian Lobster Tail	54.95

CHICKEN, SHRIMP & SCALLOPS

Parmesan Crusted Chicken Sauteed Spinach, Lemon Butter	14.95
French Fried Shrimp Hand Breaded, French Fries, Cocktail Sauce	19.95
Griddled Garlic Shrimp Garlic Butter	19.95
Sauteed Bay of Fundy Sea Scallops Shaw's Rice, Sauteed Spinach, Lemon or Garlic Butter	24.95

POTATOES

Baked Potato	5.95
Mashed Potatoes	6.95
Crab House Fried Potatoes	6.95
Hashed Browns with or without Onions	6.95
Potatoes Au Gratin	6.95

VEGETABLES

Sauteed Spinach with Garlic	4.95
Shaw's Creamed Spinach	5.95
Steamed Broccoli	5.95
Steamed Asparagus	6.95

Alert Server for
— Dietary Restrictions from —
Food Allergy or Intolerance

Dungeness Crab
— Now In —
Season