

# Shaw's OYSTER BAR

DINNER, MAY 14, 2012

## — HALF SHELL OYSTERS —

	1/2 doz
NAKED COWBOY (c. virginica), long island sound, new york	13.99
CALM COVE (c. gigas), hood canal, washington	13.99
CAPE SPEAR (c. virginica), cape spear, new brunswick	13.99
KUSSHI (c. gigas), deep bay, british columbia	13.99
KATAMA BAY (c. virginica), martha's vineyard, ma	13.99
BIG COVE (c. gigas), totten inlet, washington	13.99
UMAMI (c. virginica), narragansett bay, rhode island	13.99
SISTER'S POINT (c. gigas), hood canal, washington	13.99
WELLFLEET (c. virginica), wellfleet harbor, massachusetts	13.99
STEAMBOAT ISLAND (c. gigas), puget sound, washington	13.99
NORTHERN CROSS (c. virginica), ballard point, virginia	13.99
TOTTEN INLET (c. gigas), totten inlet, washington	13.99

### • CHEF'S CHOICE OYSTER SAMPLER

1/2 dozen...13.99 dozen...26.99

## — STARTERS —

BURGER SLIDER (1)	3.00
CRAB CAKE SLIDER (1)	6.00
CRISPY CALAMARI	10.99
• JUMBO SHRIMP COCKTAIL (6)	11.99
BUFFALO SHRIMP	12.99
SPICY POPCORN SHRIMP	12.99
• OYSTERS ROCKEFELLER	12.99
• STEAMED MANILA CLAMS	12.99
BLUE CRAB SPRING ROLLS (4)	13.99
MARYLAND STYLE CRAB CAKE	14.99
SAUTEED GEORGIA SOFT SHELL CRAB (1)	16.99
• CHILLED ALASKAN KING CRAB BITES	32.99

### COLD APPETIZER

oysters on half shell, shrimp,  
king crab bite, maine lobster tail  
• 16.99 (per person)

### HOT APPETIZER

mini crab cake, crispy calamari,  
spicy popcorn shrimp  
13.99 (per person)

## — CUPS & BOWLS —

	Cup	Bowl
NEW ENGLAND CLAM CHOWDER	5.99	7.99
SEAFOOD GUMBO	5.99	7.99
LOBSTER BISQUE	6.99	8.99
• JAMBALAYA	7.99	9.99

## — GREENS —

SHAW'S CAESAR SALAD	6.99
ORGANIC MIXED GREENS	6.99
CHOPPED SALAD	8.99
DOUBLE ICEBERG WEDGE	8.99
PARMESAN CRUSTED CHICKEN CAESAR	13.99
CRAB CAKE & CAESAR PLATTER	17.99
CHOPPED SEAFOOD SALAD	21.99
• request no croutons	

## — SANDWICHES —

includes: hand cut french fries. cole slaw & pickle

BURGER SLIDER PLATTER (3)	9.99
CHARBROILED CHEDDAR BURGER	11.99
GRILLED CHICKEN B.L.T	12.99
CRAB CAKE SLIDER PLATTER (3)	18.99
GEORGIA SOFT SHELL CRAB SANDWICH	19.99
SHAW'S CRAB CAKE BURGER	20.99
NEW ENGLAND FRESH LOBSTER ROLL	22.99

## FULL SUSHI MENU ON TABLE

## — FRESH FISH —

SHAW'S FISH & CHIPS	19.99
george's bank haddock, fries, slaw, tartar sauce	
FRENCH FRIED SHRIMP	21.99
french fries & cocktail sauce	
• GRIDDLED GARLIC SHRIMP	21.99
shaw's seafood rice, garlic butter	
OVEN ROASTED LAKE MICHIGAN WHITEFISH	21.99
horseradish crust, green beans, dijon vinaigrette	
PARMESAN CRUSTED GEORGE'S BANK HADDOCK	23.99
sauteed spinach, lemon butter	
SAUTEED LAKE ERIE YELLOW PERCH	23.99
lemon butter, tartar sauce, cole slaw	
• SAUTEED GEORGE'S BANK SEA SCALLOPS	25.99
shaw's seafood rice, lemon or garlic butter	
• BROILED FLORIDA RED GROUPER	31.99
potato & chive crust, tomato-herb butter	
• SAUTEED ALASKAN HALIBUT	31.99
fingerling potato & green bean salad, dijon vinaigrette	
• GRILLED ATLANTIC YELLOWFIN TUNA	31.99
apple-mango salad, jalapeño vinaigrette	
• GRILLED WILD ALASKAN RED KING SALMON	32.99
sauteed mixed vegetables, herb vinaigrette	

### • BLACKENED FISH

served with mashed sweet potatoes, red beans & rice  
YELLOWFIN TUNA ■ SEA SCALLOPS ■ SWORDFISH  
31.99 25.99 26.99

## THE KING OF CRAB

MARYLAND STYLE CRAB CAKES (2)	29.99
JUMBO LUMP CRAB CAKE	29.99
SAUTEED GEORGIA SOFT SHELL CRABS... (2) 32.99 (3) 46.99	
lemon butter or garlic butter, shaw's seafood rice	
• STEAMED ALASKAN GOLDEN KING CRAB LEGS (1 lb) .... 46.99	
our specialty from trident seafood	

## LOBSTER

• STEAMED OR BROILED WHOLE MAINE LOBSTER	mkt.
BLUE CRAB STUFFED WHOLE MAINE LOBSTER	mkt.
• TWIN SOUTH AFRICAN ROCK LOBSTER TAILS	mkt.

## COMBINATIONS

SHAW'S SEAFOOD LINGUINE	27.99
crab, lobster, clams, shrimp, spicy tomato sauce	
THE LOUNGE COMBINATION	32.99
garlic shrimp, sea scallops, crab cake	
• THE CLUB ROOM COMBINATION	40.99
6oz filet mignon, sea scallops, garlic shrimp	
• SURF & TURF	55.99
6oz south african lobster tail & 6oz filet mignon	
• SURF & SURF	55.99
alaskan golden king crab legs & 6oz south african lobster tail	

## — STEAK & CHICKEN —

PARMESAN CRUSTED CHICKEN	15.99
8OZ FILET MIGNON	35.99

## — FISH TACOS —

includes: corn tortillas with cruda, chipotle & tomatillo salsa

• GRILLED ATLANTIC YELLOWFIN TUNA TACOS	13.99
BATTERED ALASKAN HALIBUT TACOS	14.99

• INDICATES GLUTEN FREE ITEMS

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## MARTINIS

FLOR DE JALISCO.....	11.00
el jimador blanco, lime juice, agave nectar, orange marmalade	
LEMON DROP .....	11.00
ketel one, limoncello, sweet & sour, fresh lemon juice	
WILD BERRY.....	11.00
stoli blueberri vodka, raspberry sorbet, poema cava	
AGAVE MARGARITA.....	12.00
el jimador reposado, agave nectar, lime juice, cilantro, cucumber	
BLOOD ORANGE ABBEY.....	12.00
plymouth gin, lillet blanc, orange juice, blood orange puree, sugar, bitters	
THE POMETINI.....	12.00
finlandia, chambord, sparkling wine, pomegranate juice	
COSMOPOLITAN.....	12.00
finlandia, cointreau, cranberry, juice, fresh lime juice	
ELDERFLOWER.....	13.00
hendricks gin, st. germain, lemon juice, lime juice	

## BEER

### DRAFT

BELL'S AMBER ALE .....	7.50
GUINNESS.....	7.50
FOUNDERS CENTENNIAL IPA .....	7.50
HALF ACRE OVER ALE .....	7.50
NORTH COAST SCRIMSHAW PILS .....	7.50
ANCHOR LIBERTY.....	8.00
ANCHOR STEAM.....	8.00
STIEGL GOLDBRAU.....	8.50
SPRECHER HEFE WEISS .....	9.00
GOOSE ISLAND SOFIE (12oz).....	10.00

### BOTTLED

PABST BLUE RIBBON .....	3.50
BUDWEISER, BUD LIGHT .....	4.50
MILLER LITE, MGD.....	4.50
CORONA, CORONA LIGHT .....	6.00
GOOSE ISLAND 312 .....	6.00
HEINEKEN.....	6.00
TWO BROS. DOMAINE DUPAGE.....	6.50
SAPPORO (22oz) .....	9.00
UNIBROUE LA FIN DU MONDE.....	9.00
SAISON DUPONT.....	10.50
DUVEL.....	11.00
SAMUEL SMITH ORGANIC CIDER (20oz).....	11.00
CHIMAY TRIPEL.....	11.50
LINDEMANS FRAMBOISE .....	13.00

## COCKTAILS

OYSTER SHOOTER .....	8.00
hand shucked oyster, absolut peppar, tabasco sauce, cocktail sauce, fresh horseradish, lemon juice	
KENTUCKY SUNSET.....	11.00
maker's mark, pineapple juice, vanilla syrup, hum liqueur	
THE VERONA .....	11.00
aperol, beefeater, lemon juice, angostura bitters	
DUTCH NEGRONI.....	12.00
bols genever, campari, martini rosso sweet vermouth, orange peel	
SHAW'S BLOODY MARY .....	12.00
absolut peppar, spicy mix, stuffed olives, lime, celery, pickle spear, jumbo shrimp	
CALVADOS SIDECAR.....	13.00
lecompte calvados pays d'auge, cointreau, lemon juice	
SHAW'S MANHATTAN .....	13.00
templeton rye, vya sweet vermouth, orange bitters, brandy soaked cherries	
ST. SAZERAC .....	13.00
templeton rye, st. germain, peychaud's bitters, lucid absinthe	

## WHITE WINES BY THE GLASS

### SPARKLERS

POEMA CAVA BRUT, PENEDES, SPAIN NV .....	9.00
MUMM BRUT PRESTIGE, CALIFORNIA NV .....	10.00

### PINOT GRIGIO

CA'TULLIO, FRIULI, ITALY 2011 .....	8.00
KING ESTATE, OREGON 2010 .....	10.00

### SPICY & AROMATIC

MARTIN CODAX ALBARINO, RIAS BAIXAS, SPAIN 2010 .....	9.00
KUNG FU GIRL RIESLING, WASHINGTON 2011 .....	8.00
MARKUS MOLITOR RIESLING, GERMANY 2008.....	12.00
WILD HORSE VIOGNIER, CENTRAL COAST, CA 2011.....	10.00
MIRASSOU MOSCATO, CALIFORNIA 2010 .....	7.00
LOIS GRUNER VELTLINER, AUSTRIA 2011.....	9.00
CAYMUS CONUNDRUM, CALIFORNIA 2010.....	12.00

### SAUVIGNON BLANC

ST. SUPERY , NAPA VALLEY, CALIFORNIA 2010 .....	9.00
WHITEHAVEN, MARLBOROUGH, NEW ZEALAND 2010.....	11.00
MATANZAS CREEK, SONOMA, CALIFORNIA 2010 .....	12.00
PASCAL JOLIVET, SANCERRE, FRANCE 2010.....	15.00

### CHARDONNAY

CAMBRIA, SANTA MARIA, CA 2010.....	10.00
SONOMA CUTRER, RUSSIAN RIVER RANCHES, CA 2010 .....	11.00
BOUCHARD RESERVE, BURGUNDY, FRANCE 2010.....	12.00
JORDAN, RUSSIAN RIVER VALLEY, CALIFORNIA 2010 .....	14.00

### OYSTER FRIENDLY

CHATEAU L'OISELINIERE, MUSCADET, FR 2010.....	9.00
PINE RIDGE CHENIN BLANC+VIOGNIER, CA 2010.....	8.00
SKOURAS MOSCOFILERO,PELOPONNESE, GR 2010.....	10.00

## RED WINES BY THE GLASS

### PINOT NOIR

BRIDLEWOOD, CALIFORNIA 2010.....	8.00
WILSON DANIELS, CENTRAL COAST, CALIFORNIA 2010 .....	11.00
A TO Z, OREGON 2010.....	14.00

### CABERNET & MERLOT

WILLIAM HILL CAB SAUV., CENTRAL COAST, CA 2009 .....	7.00
HAYMAN & HILL CAB SAUV., PASO ROBLES, CA 2010 .....	11.00
OBERON CAB SAUV., NAPA VALLEY, CA 2009 .....	12.00
MOUNT VEEDER CAB SAUV., NAPA VALLEY, CA 2009.....	22.00
GHOST PINES MERLOT, CALIFORNIA 2009 .....	7.00

### BIG & JUICY

ALAMOS MALBEC, MENDOZA ARGENTINA 2011 .....	7.00
CYCLES GLADIATOR ZINFANDEL, LODI, CA 2010.....	7.00
LAS ROCAS GARNACHA, CALATAYUD, SPAIN, 2008 .....	9.00

### PREMIUM SAKE

RIHAKU SHUZO "WANDERING POET" .....	8.00
YUKI-KAGE "SNOW SHADOW" .....	9.00
TAKASAGO SHUZO "DIVINE DROPLETS" .....	15.00

Shaw's OYSTER BAR

LIVE MUSIC IN MAY

Tuesday 15th - Special 20's

Thursday 17th - Quintus McCormick

Sunday 20th - Matt Steadman

ASK YOUR SERVER FOR OUR AWARD WINNING WINE LIST

18% GRATUITY TO PARTIES OF 6 OR MORE

PERSONAL CHECKS & TRAVELER'S CHECKS ARE NOT ACCEPTED