

# Shaw's OYSTER BAR

LUNCH, MAY 16, 2012

## — HALF SHELL OYSTERS —

	1/2 doz
BEAUSOLEIL (c. virginica), miramichi bay, new brunswick.....	13.99
SISTER'S POINT (c. gigas), hood canal, washington.....	13.99
FLYING POINT (c. virginica), maquoit bay, maine.....	13.99
ISLAND CREEK (c. virginica), duxbury harbor, ma .....	13.99
TOTTEN INLET (c. gigas), totten inlet, washington.....	13.99
NAKED COWBOY (c. virginica), long island sound, new york .	13.99
LADY CHATTERLY (c. virginica), port medway, nova scotia ....	13.99
KUSSHI (c. gigas), deep bay, british columbia .....	13.99
MISTY POINT (c. virginica), pope's bay, virginia .....	13.99
PETER'S POINT (c. virginica), onset, massachusetts .....	13.99
OTTER COVE (c. gigas), discovery bay, washington .....	13.99
BEAVERTAILS (c. virginica), narragansett bay, rhode island...	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

### COLD APPETIZER

1/2 shell oysters, cocktail 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)

## — SANDWICHES —

BURGER SLIDER PLATTER (3) .....	9.99
grilled onions & pickle, fries, cole slaw	
CHARBROILED CHEDDAR BURGER .....	11.99
lettuce, tomato, fries, cole slaw & pickle	
TUNA SALAD SANDWICH.....	11.99
albacore tuna salad, lettuce, tomato, fries, cole slaw	
GRILLED CHICKEN B.L.T. ....	12.99
hellmann's mayonnaise, fries, cole slaw & pickle	
CRAB CAKE SLIDER PLATTER (3) .....	18.99
mustard mayonnaise, lettuce, tomato, fries, cole slaw	
GEORGIA SOFT SHELL CRAB SANDWICH .....	19.99
mustard mayonnaise, lettuce, tomato, fries, cole slaw	
SHAW'S CRAB CAKE BURGER .....	20.99
lettuce, tomato, mustard mayonnaise, fries, slaw	
NEW ENGLAND LOBSTER ROLL .....	22.99
fresh maine lobster, Hellmann's mayonnaise & house made new england roll, fries	

### FISH TACOS

includes: corn tortillas with cruda, chipotle & tomatillo salsa

- GRILLED ATLANTIC YELLOWFIN TUNA TACOS..... 13.99
- BATTERED ALASKAN HALIBUT TACOS..... 14.99

## — 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

## — CHICKEN —

PARMESAN CRUSTED CHICKEN .....	12.99
--------------------------------	-------

## — GREENS —

	large	small
ICEBERG WEDGE SALAD .....	8.99	6.99
bacon, maytag blue cheese, tomato, chopped egg, herb vinaigrette, blue cheese dressing, croutons		
CHOPPED SALAD.....	12.99	8.99
avocado, egg, cucumber, bacon, scallion, tomato, blue cheese		
CHICKEN CAESAR.....	13.99	9.99
parmesan crusted chicken, marinated anchovy		
CHICKEN COBB SALAD .....	12.99	
avocado, scallion, tomatoes, bacon, egg, maytag blue cheese		
TUNA SUSHI & ASIAN SALAD COMBINATION.....	14.99	
spicy tuna maki, tuna nigiri, asian salad		
CRAB CAKE & CAESAR PLATTER.....	17.99	
mustard mayonnaise, marinated white anchovy		
SHAW'S SIGNATURE SEAFOOD SALAD .....	21.99	
louis dressing & vinaigrette, king crab, shrimp, dungeness crab, lobster, egg, hearts of palm, avocado, cucumber, olives, tomatoes, scallions		

- request no croutons

## — FRESH FISH —

OVEN ROASTED LAKE MICHIGAN WHITEFISH.....	15.99
horseradish crust, green beans, dijon mustard vinaigrette	
FRENCH FRIED SHRIMP .....	16.99
french fries and cocktail sauce	
• GRIDDLED GARLIC SHRIMP .....	16.99
shaw's seafood rice, garlic butter	
SHAW'S FISH & CHIPS.....	17.99
george's bank haddock, fries, cole slaw, tartar sauce	
PARMESAN CRUSTED GEORGE'S BANK HADDOCK .....	17.99
sauteed spinach, lemon butter	
SAUTEED LAKE ERIE YELLOW PERCH.....	19.99
lemon butter, tartar sauce, cole slaw	
• GRILLED ATLANTIC YELLOWFIN TUNA .....	21.99
apple-mango salad, jalapeño vinaigrette	
• BROILED FLORIDA RED GROUPER.....	23.99
potato & chive crust, tomato-herb butter	
• SAUTEED ALASKAN HALIBUT .....	24.99
fingerling potato & green bean salad, dijon vinaigrette	
• GRILLED WILD ALASKAN KING SALMON.....	25.99
sauteed mixed vegetables, herb vinaigrette	
• SAUTEED GEORGE'S BANK SEA SCALLOPS .....	25.99
shaw's seafood rice, lemon or garlic butter	
THE LOUNGE COMBO .....	27.99
garlic shrimp, sea scallops, crab cake	
SHAW'S SEAFOOD LINGUINE .....	27.99
crab, lobster, clams, shrimp, spicy tomato sauce	

### • BLACKENED FISH

served with mashed sweet potatoes, red beans & rice  
YELLOWFIN TUNA ■ SEA SCALLOPS ■ SWORDFISH  
21.99 25.99 21.99

### THE KING OF CRAB

SHAW'S MARYLAND STYLE CRAB CAKE PLATTER  
french fries, cole slaw & mustard mayonnaise  
one..16.99 two..29.99

SAUTEED GEORGIA SOFT SHELL CRABS  
lemon butter or garlic butter, shaw's seafood rice  
two..32.99 three..46.99

- STEAMED ALASKAN GOLDEN KING CRAB LEGS  
cup of clam chowder & mini key lime pie  
12oz...34.99

### FULL SUSHI MENU ON TABLE

• INDICATES GLUTEN FREE ITEMS

## 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
SAPORO (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

Thursday 17th - Quintus McCormick

Sunday 20th - Matt Steadman

Tuesday 22nd - Chicago Bound Blues

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