



CRAB HOUSE COCKTAILS

- Ginger Pear** Absolut Pears, Canton Ginger Liqueur, Apple Pucker, Candied Ginger 10.50
- Tangerine Drop** Finlandia Tangerine, Limoncello, Sweet & Sour, Sugar Rim 10.50
- Blue Chicago** Finlandia Raspberry, Blue Island Pucker, Sweet & Sour, Soda 10.50
- White Peach** Absolut Apeach, Peach Schnapps, White Peach Puree, Sparkling Wine 11.00
- Pometini** Finlandia Vodka, PAMA, Pomegranate Monin, Sparkling Wine 11.00
- French Martini** Grey Goose, Chambord, Pineapple Juice, Sparkling Wine 11.00

SHAW'S SIGNATURE MARTINI

MAI TAI SHAKEN TABLESIDE

Captain Morgan, Myers Dark Rum, Amaretto, Orange Juice, Sweet & Sour, Grenadine,
Fresh Fruit Cocktail Garnish

12.00

- Raw Bar Shooter** Absolut Peppar, Fresh Shucked Oyster, Cocktail Sauce, Tabasco, Fresh Lemon 6.00
- Elderflower Sparkler** Tiamo Prosecco, St-Germain, Lemon Twist 10.00
- Traditional Mojito** 10 Cane Rum, Fresh Mint, Fresh Lime, Club Soda 11.00
- Moscow Mule** Smirnoff, Fentimans Ginger Beer, Fresh Lime 11.00

SHAW'S FAMOUS BLOODY MARY

SERVED WITH A MILLER LITE BEER BACK

Absolut Peppar, Spicy Bloody Mary Mix, Jumbo Shrimp Cocktail, Pickle Spear, Celery,
Spanish Olives, Lemon, Celery Salt Rim

13.00



BEER LIST

IN BOTTLES

- Miller Lite, Milwaukee, Wisconsin 4.50
- Budweiser & Bud Light, St. Louis, Missouri 4.50
- Sam Adams Boston Lager, Boston, Massachusetts ... 5.00
- Corona & Corona Light, Mexico 5.00
- Heineken & Heinken Light, Amsterdam 5.00
- Amstel Light, Amsterdam 5.00
- Clausthaler N/A, Germany 5.00
- Chimay Blue, Belgium 12.00

FEATURED LOCAL MICROBREWS

- Great Lakes, Dortmund Gold, Cleveland, OH ... 6.00**
Golden lager, noble hops, crisp finish
- Two Brothers, Domaine Dupage, Warrenville, IL 6.00**
French country ale, sweet start, floral finish
- Three Floyds, Gumballhead, Munster, IN 6.00**
American wheat ale, complex hop aroma
- Metroplitan, Krank Shaft, Chicago, IL 6.00**
Kolsch style, hint of lime zest and smooth hops
- JK Scrumpy, Hard Cider, Flushing, MI 12.00**
100% farmhouse organic, sweet apple finish

ON DRAFT

- Miller Lite, Milwaukee, Wisconsin 4.50
Triple hops brewed
- Three Floyds, Robert the Bruce, Munster, Indiana .. 6.00**
Scottish ale, roasted coffee and toffee
- Blue Moon, Denver, Colorado 6.00**
Belgian-style wheat ale, lightly spicy citrus flavors
- Harpoon, Boston, Massachusetts 6.00**
Floral, medium body, clean hop finish
- Goose Island, Honker's Ale, Chicago, Illinois 6.00**
English style, bitter, fruity hop aroms
- Half Acre, Daisy Cutter, Chicago, Illinois 6.00**
West Coast pale ale, aromatic hops, citrus notes
- Stella Artois, Belgium 6.00**
Pale lager dating back to 1366
- Great Lakes, Eliot Ness, Cleveland, Ohio 6.00**
Vienna lager, roasted grain, touch of sweetness
- Fat Tire, Amber Ale, Fort Collins, Colorado 6.00**
Belgian-style amber ale, toasty malt flavors
- Guinness Stout, Ireland 6.50**
Popular dry stout originating from Dublin



WINE CELLAR & SAKE

SPARKLING

Poema, Brut Cava, Penedes, Spain	9.00
Mumm, Brut Prestige, Napa Valley, California	10.00
Mionetto Sergio, Prosecco, Veneto, Italy	10.00

PINOT GRIGIO

Hogue, Columbia Valley, California, '08	8.00
Ca' Tullio, Friuli, Italy, '07	9.00

SAUVIGNON BLANC

Mirassou, Modesto, California, '09	8.00
Yealands, Marlborough, New Zealand, '09	9.00
Mantanzas Creek, Sonoma County, California, '09	12.00

CHARDONNAY

William Hill, Central Coast, California, '09	8.00
Cambria, Katherines Vinyard, Santa Maria Valley, California, '09	10.00
Bouchard Reserve, Burgundy, France, '08	12.00

FLORAL & AROMATIC WHITES

Yalumba, Viognier, South Australia, '09	8.00
Paco & Lola, Albarino, Rias Baixas, Spain, '09	8.00
A to Z, Pinot Blanc, Oregon, '10	8.00
Ken Forrester, Chenin Blanc, Western Cape, South Africa, '09	9.00
Fred Loimer Lois, Gruner Veltliner, Niderosterreich, Austria, '09	9.00
Conundrum, Proprietary Blend, California, '08	10.00

RIESLING

McWilliams, Hanwood Estate, South Eastern Australia, '08	9.00
Markus Molitor, Mosel Saar Ruwer, Germany, '07	12.00

PINOT NOIR

Byron, Santa Barbara County, California, '09	10.00
Leese-Fitch, Napa Valley, California, '08	11.00
Ponzi Tavola, Willamette Valley, Oregon, '08	14.00

CABERNET SAUVIGNON & MERLOT

Avalon, Cabernet Sauvignon, California, '08	8.00
Estancia, Cabernet Sauvignon, Paso Robles, California, '08	10.00
Uppercut, Cabernet Sauvignon, Napa Valley, California, '09	12.00
Paso Creek, Merlot, Paso Robles, California, '07	11.00

BIG & BOLD REDS

Ergo, Tempranillo, Rioja, Spain, '08	8.00
Rosenblum, Vintners Cuvee XXXIII Zinfandel, California, NV	8.00
Cycles, Syrah, California, '09	9.00
Graffigna, Reserve Malbec, San Juan, Argentina, '08	9.00

CHILLED SAKE BY THE GLASS

PAIR WITH ITEMS FROM THE RAW BAR

Rock, Junmai Ginjo	5.00
Sacred Mist, Unfiltered Nigori	5.00
Ty Ku, Premium Junmai Ginjo	6.00
Wandering Poet, Rihaku Junmai Ginjo	6.00

DESSERT WINES

BEFORE OR AFTER DESSERT

Lynfred Sparkling Plum Wine	6.00
Ferrari Carano Eldorado Noir, Black Muscat	8.00
Inniskillin Vidal Ice Wine Gold Oak '08	9.00
Chateau de la Chartreuse, Sauternes	10.00

ALL WINES BY THE GLASS ARE AVAILABLE BY THE BOTTLE