

Two Brothers
Prairie Path Beer
is Gluten Free!!

Shaw's
CRAB HOUSE

Live Music
Every Saturday Night
9-12am

CRAB HOUSE COCKTAILS

GINGER PEAR	10.50
absolut pears, canton ginger liqueur, apple pucker, candied ginger	
LIMONCELLO DROP	10.50
svedka citron, limoncello, sweet & sour, sugar rim	
BLUE CHICAGO	11.00
stolichnaya razberi, island punch pucker, sweet & sour, sprite	
WHITE PEACH	11.00
absolut apeach, peach schnapps, white peach puree, sparkling wine	
POMETINI.....	11.00
absolut, pama, pomegranate syrup, sparkling wine	
FRENCH MARTINI	12.00
grey goose, chambord, pineapple juice, champagne	

SHAW'S TABLESIDE MARTINI

SIGNATURE MAI TAI

captain morgan, myers's dark rum, amaretto, orange juice, sweet & sour,
grenadine, fresh fruit garnish

13.00

THE COSMOPOLITAN.....	11.00
hangar one citron "buddha's hand", cointreau, fresh lime, cranberry	
ELDERFLOWER SPARKLER	10.00
poema cava, st. germain, lemon twist	
TRADITIONAL MOJITO.....	11.00
10 cane rum, fresh mint, fresh lime, club soda	
MOSCOW MULE	11.00
smirnoff, fresh lime, fentimans ginger beer	
MARGARITA NUEVO	UP 10.00 / ROCKS 12.00
sauza, citronge, house blend of citrus juices	

SHAW'S FAMOUS BLOODY MARY

Served with a Miller Lite Beer Back

absolut peppar, bloody mary mix, jumbo shrimp cocktail, pickle spear, celery, olives, lemon, celery salt rim

13.00

BEER ON DRAFT

MILLER LITE (MILWAUKEE, WI)	5.00
triple hops brewed	
ROBERT THE BRUCE - THREE FLOYDS (MUNSTER, IN)	6.00
scottish ale, roasted coffee, and toffee	
BLUE MOON (DENVER, CO)	6.00
belgian-style wheat ale, lightly spicy citrus flavors	
THREADLESS IPA - FINCH (CHICAGO, IL)	6.00
grapefruit, tropical hops, caramel malt backbone	
HONKER'S ALE - GOOSE ISLAND (CHICAGO, IL)	6.00
english style, bitter, fruity hop aroms	
DAISY CUTTER - HALF ACRE (CHICAGO, IL)	6.00
west coast pale ale, aromatic hops, citrus notes	
STELLA ARTOIS (BELGIUM)	6.00
pale lager dating back to 1366	
SAMUEL ADAMS (BOSTON, MA)	6.00
award winning classic lager, perfectly balanced	
FAT TIRE (FORT COLLINS, CO)	6.00
belgian style amber ale, toasty malt flavors	
GUINNESS STOUT (IRELAND)	6.50
popular dry stout originating from Dublin	

BOTTLE BEER

MILLER LITE (MILWAUKEE, WI)	4.50
BUDWEISER & BUD LIGHT (ST. LOUIS, MO)	4.50
SAMUEL ADAMS (BOSTON, MA)	5.00
CORONA & CORONA LIGHT (MEXICO)	5.00
HEINEKEN & HEINEKEN LIGHT (AMSTERDAM)	5.00
AMSTEL LIGHT (AMSTERDAM)	5.00
BROOKLYN LAGER (BROOKLYN, NY)	6.00
DORTMUNDER GOLD (CLEVELAND, OH)	6.00
CLAUSTHALER N/A (GERMANY)	5.00

FEATURED BREWERY

TWO BROTHERS - WARRENVILLE, IL

LONG HAUL - SESSION ALE	6.00
light & drinkable, aged four weeks, oaky	
CAIN & EBEL - RED RYE ALE	6.00
dry, creamy touch of thai palm sugar, spicy, hoppy	
BITTER END - AMERICAN PALE ALE	6.00
subtle malt, noticeable hop flavor and aroma	
DOMAINE DUPAGE - FRENCH COUNTRY ALE	6.00
toasty and sweet caramel, light hop finish	
PRAIRIE PATH - GOLDEN ALE	6.00
gluten free, crisp, savory, mildly bitter finish	

Private Rooms Available For Your Next Corporate or Social Event

SUSHI MENU

SHAW'S SIGNATURES

SHAW'S CHARRED SASHIMI	10
tuna, scallion & ginger, soy sauce	
TUNA, GUACAMOLE & CHIPS	13
yuzu juice, homemade tortilla chips	

NIGIRI - SASHIMI

• SHRIMP (ebi)	2	BBQ EEL (unagi)	4
SPICY SHRIMP (ebi)	2	• SALMON (sake)	3
SPICY TUNA (maguro)	4	• TUNA (maguro)	4
		YELLOWTAIL (hamachi) ...	4 •
		KING CRAB (kani)	6 •

COMBINATIONS

NIGIRI - 18

shrimp, tuna, salmon,
yellowtail, bbq eel

MAKI - 18

king crab california,
spicy tuna, spicy shrimp

• **SASHIMI - 22**

tuna(2), salmon(2),
yellowtail(2)

MAKI

SWEET POTATO ROLL	sweet potato tempura, avocado, mayonnaise, spicy bbq sauce	8
SHRIMP TEMPURA	fried shrimp, nasago, cucumber, frisee, wasabi mayonnaise	9
CRUNCHY TUNA & AVOCADO	yellowfin tuna, avocado, spinach tempura crumbs	11
ACAPULCO ROLL	yellowfin tuna, avocado, cilantro, masago, jalapeno, lettuce	11
BBQ EEL & AVOCADO	eel, sweet bbq sauce, cucumber, avocado	12
SPICY TUNA	yellowfin tuna, masago, cucumber	12
LOBSTER, AVOCADO & CUCUMBER	maine lobster, lobster mayonnaise, tobiko	14
SPICY SHRIMP, SALMON & LEMON	spicy shrimp, cucumber & avocado inside; organic salmon & lemon outside ..	15
KING CRAB CALIFORNIA	alaskan king crab, avocado, cucumber	15
• RAINBOW ROLL	crab, salmon, tuna, yellowtail, cucumber, avocado	16
SPICY SHRIMP & KING CRAB	cucumber, masago, alaskan king crab	17
SPIDER ROLL	tempura soft shell crab, yamagabo, cucumber, scallion, bbq sauce	17
CHICAGO CRAZY ROLL	cucumber, lettuce, masago, salmon, tuna, yellowtail, chili sauce	18

SHARI - NASHI

SPICY NO - RICE ROLLS

SPICY SHRIMP	shrimp, masago, cucumber	8
SPICY YELLOWFIN TUNA	yellowfin tuna, masago, cucumber	12
• SPICY LOBSTER	maine lobster, avocado	14
SPICY CALIFORNIA ROLL	alaskan king crab, snow crab, avocado, masago, cucumber	15
• SPICY YELLOWTAIL & SCALLION	cucumber & chili oil	18

SUSHI PLATTERS

Shellfish - 52	Tuna & Salmon - 68	Grand Sushi - 75
shrimp tempura maki,	tuna nigiri (4), salmon nigiri(4)	bbq eel (4), shrimp nigiri (4)
king crab california maki,	spicy tuna maki	lobster maki & king crab california
spicy shrimp & king crab maki,	tuna on top maki	spicy tuna & acapulco maki
lobster and cucumber maki	tuna & salmon maki	tuna, salmon & yellowtail
vegetable maki	acapulco maki	sashimi (2 each)

OYSTERS ON THE HALF SHELL

	Doz.	1/2 Doz.
WELLFLEET (c.virginica), cape cod bay, ma.....	26.99	13.99
SISTERS POINT (c.gigas), hood canal, wa	26.99	13.99
EAST BEACH (c.virginica), charlestown salt pond, ri	26.99	13.99
RASPBERRY POINT (c.virginica), prince edward island	26.99	13.99
BIG COVE (c. gigas), puget sound, wa	26.99	13.99
CARAQUET (c.virginica), caraquet bay, new brunswick.....	26.99	13.99

• OYSTER SAMPLER cocktail sauce, champagne mignonette . full dozen..26.99...1/2 dozen..13.99

CRAB APPETIZERS

- BAKED BLUE CRAB & ARTICHOKE DIP 11.99
- BLUE CRAB SPRING ROLLS (4) 13.99
tamarind sauce
- SHAW'S MARYLAND STYLE CRAB CAKE..... 14.99
mustard mayonnaise sauce

SAUTEED NORTH CAROLINA
SOFT SHELL CRAB
served with lemon butter or garlic butter
1pc 14.99

APPETIZERS

- SHRIMP & VEGETABLE TEMPURA 8.99
- CRISPY CALAMARI golden fried, cocktail sauce 10.99
- JUMBO SHRIMP COCKTAIL (6) served chilled, cocktail sauce 11.99
- SPICY POPCORN SHRIMP golden fried florida rock shrimp, cocktail sauce 12.99
- OYSTERS ROCKEFELLER on the half-shell, spinach, fennel, jarslsberg cheese sauce 12.99
- CHILLED BLUE CRAB FINGERS 12.99
- BUFFALO SHRIMP tossed in our signature buffalo sauce, blue cheese dressing 12.99
- STEAMED MANILA CLAMS white wine, garlic butter 13.99

COMBINATIONS

- HOT APPETIZER COMBINATION (Per Person) 13.99
mini crab cake, spicy popcorn shrimp & crispy calamari
- COLD APPETIZER COMBINATION (Per Person) 14.99
half shell oysters, chilled blue crab fingers & cocktail shrimp

PLATTERS SERVE 4-5 PEOPLE

- GRAND HOT SHELLFISH PLATTER 62.99
crispy calamari, crab spring rolls, mini crab cakes, spicy popcorn shrimp, oysters rockefeller
- GRAND COLD SHELLFISH PLATTER 79.99
whole maine lobster, chilled blue crab fingers, half shell oysters & cocktail shrimp

SALADS

- WEDGE 6.99
maytag blue cheese dressing, herb vinaigrette,
chopped bacon, hard boiled egg, tomatoes, migas
- ORGANIC MIXED GREENS 6.99
- CAESAR SALAD white anchovy 6.99
- CHOPPED SALAD 8.99
- SPINACH HARVEST SALAD 8.99
spinach, apples, maytag blue cheese crumbles, candied
walnuts, dried cranberries, vinaigrette
- request no croutons

SIGNATURE HOUSEMADE SOUPS

	BOWLS	CUP
SEAFOOD GUMBO	7.99	5.99
NEW ENGLAND CLAM CHOWDER ...	7.99	5.99
LOBSTER BISQUE	8.99	6.99
JAMBALAYA	9.99	7.99

SEASONAL SIDES

- GARLIC MASHED POTATOES 4.99
- DOUBLE BAKED POTATO 5.99
- POTATOES AU GRATIN 6.99
- TOM'S FARM ASPARAGUS 7.99
- CREAMED SPINACH 4.99
- SAUTEED SPINACH WITH GARLIC 5.99
- ROASTED SUMMER VEGETABLES 5.99
- ROASTED TOMATO & GOAT CHEESE FONDUE 6.99

Alert Server of Dietary Restrictions from Food Allergy or Intolerance
• Indicates Gluten Free Items
An 18% Gratuity Will Be Added To Parties of 6 or More

Blue Crab Meat
Hand Picked
From Louisiana

Shaw's
CRAB HOUSE

All Seafood Is
Subject to Season, Weather
And Fishing Conditions

FRESH FISH

- SAUTEED BLACKENED HONDURAN TILAPIA sweet mashed potatoes 19.99
PARMESAN CRUSTED GEORGE'S BANK HADDOCK sauteed spinach, capers, lemon butter 23.99
- GRILLED ATLANTIC SWORDFISH char glazed, sauteed sweet peppers & baby zucchini 27.99
BLUE CRAB STUFFED LAKE ERIE WALLEYE tom's farm asparagus, lobster brandy sauce 28.99
- GRILLED ALASKAN SOCKEYE SALMON oyster mushrooms, grilled tom's farm asparagus, bearnaise sauce 28.99
OVEN ROASTED ALASKAN HALIBUT horseradish crust, vine ripened tomato, julienne vegetables, tomato-herb butter 31.99
SEARED ATLANTIC YELLOWFIN TUNA STEAK crispy rice noodles, roasted peanuts, ginger-soy vinaigrette .. 31.99

SHRIMP & SCALLOPS

- GRIDDLED GARLIC SHRIMP shaw's seafood rice, garlic butter 21.99
FRIED SHRIMP PLATTER cocktail sauce, french fries & cole slaw 21.99
- SEARED GEORGE'S BANK SEA SCALLOPS sauteed or blackened, shaw's seafood rice 27.99

SHAW'S SEASONAL CRAB

- STEAMED ALASKAN GOLDEN KING CRAB LEGS (1lb.) 46.99
- STEAMED ALASKAN RED KING CRAB LEGS (1¹/₄ lb.) MKT.
MARYLAND STYLE CRAB CAKES (2) blue crab meat hand picked exclusively for shaw's, mustard mayonnaise 25.99
SAUTEED GEORGIA SOFTSHELL CRABS lemon butter, garlic butter, or almandine (2) 29.99
JUMBO LUMP CRAB CAKE red pepper mustard mayonnaise 29.99

LOBSTER

- LOBSTER, BRIE & CAVATAPPI PASTA maine lobster meat, sauteed spinach, brie & cheddar cheese sauce 25.99
- STEAMED OR BROILED LIVE MAINE LOBSTER drawn butter - sizes available - 1, 1¹/₂, and 2 lb. (per lb.) 28.99
BLUE CRAB STUFFED MAINE LOBSTER drawn butter (per lb.) 36.99
- TWIN MAINE LOBSTER TAILS two 8oz. tails, drawn butter 59.99

PRIME STEAK

- FILET MIGNON (8oz) bearnaise sauce 35.99
HORSERADISH CRUSTED FILET MIGNON (8oz) bearnaise sauce 38.99
BLUE CHEESE CRUSTED FILET MIGNON (8oz) bearnaise sauce 39.99
- OSCAR STYLE FILET MIGNON (8oz) king crab, asparagus, bearnaise sauce 43.99
- PREMIUM CUT NEW YORK STRIP (14oz) bearnaise sauce 44.99
- FILET MIGNON (12oz) bearnaise sauce 45.99

- PARMESAN CRUSTED CHICKEN all natural chicken breast, sauteed spinach, lemon butter 15.99

SHAW'S COMBINATIONS

- SEAFOOD PASTA shrimp, clams, calamari, spicy tomato sauce 19.99
SHAW'S SEAFOOD PLATTER garlic shrimp, maryland style crab cake, bay of fundy maine sea scallops 30.99
- THE CLUB ROOM COMBINATION 6oz. filet mignon, garlic shrimp, bay of fundy maine sea scallops 40.99
- SURF & TURF 6oz. filet & 8oz. maine lobster tail 55.99
- SURF & SURF 8oz. maine lobster tail & steamed alaskan golden king crab legs 56.99
- THE SIGNATURE 6oz. filet & steamed alaskan golden king crab legs 59.99



w's proudly partners with Shedd Aquarium to promote healthy oceans.
Ask your server for a sustainable seafood menu and
Shedd Aquarium's Right Bite Card.