

Shaw's[®] OYSTER BAR

APPETIZERS

Shrimp & Vegetable Tempura	8.99
Crispy Calamari Cocktail Sauce	10.99
Baked Blue Crab & Artichoke Dip	11.99
Spicy Popcorn Shrimp	12.99
Buffalo Shrimp	12.99
Oysters Rockefeller	12.99
Steamed Manila Clams White Wine Garlic Sauce	13.99
Crispy Crab Spring Roll Tamarind Sauce	13.99
Sauteed North Carolina Softshell Crab (1)	14.99
Lemon Butter, Garlic Butter or Almandine	
Shaw's Maryland Style Crab Cake	14.99
Hot Appetizer Combination	(Per Person) 13.99
Crispy Calamari, Spicy Popcorn Shrimp, Mini Crab Cake	

CUPS & BOWLS

	Bowl	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

GREENS

Organic Mixed Greens	6.99
Shaw's Caesar Salad Marinated Anchovy	6.99
Wedge Salad	6.99
Bacon, Tomato, Egg, Croutons, Herb Vinaigrette, Blue Cheese Dressing	
Chopped Salad	8.99
Cucumber, Tomato, Egg, Blue Cheese, Scallions, Avocado, Bacon	
Harvest Salad	8.99
Michigan Apples, Maytag Blue Cheese Crumbles, Candied Walnuts, Dried Cranberries, Vinaigrette	
Chopped Seafood Salad	21.99
Alaskan King Crab, Shrimp, Dungeness Crab, Lobster, Louie Dressing	

SANDWICHES

Charbroiled Cheddar Burger	11.99
Chicken Sandwich Cheddar Cheese, Bacon, Lettuce, Tomato, Mayo	
New England Lobster Roll	18.99
Shaw's Crab Cake Burger	20.99

FISH TACOS

Seafood Tacos (3)	13.99
■ Tuna ■ Haddock ■ Shrimp ■ Combination	

STEAK & CHICKEN

Parmesan Crusted Chicken Sauteed Spinach, Lemon Butter	15.99
Ribeye (8oz) Bearnaise Sauce	21.99
Filet Mignon Bearnaise Sauce... (12oz) 45.99 (8oz) 35.99 (6oz) 30.99	
Horseradish Crust add 3.00 Blue Cheese Crust add 4.00 Oscar Style add 8.00	

SIDE DISHES

Garlic Mashed Potatoes	4.99
Creamed Spinach	4.99
Sauteed Spinach with Garlic	5.99
Double Baked Potato	5.99
Roasted Summer Vegetables	5.99
Roasted Tomato & Goat Cheese Fondue	6.99
Potatoes Au Gratin	6.99
Tom's Farm Asparagus	7.99

FRESH FISH & SEAFOOD

Fish & Chips	19.99
Haddock, French Fries, Cole Slaw & Tartar Sauce	
Sauteed Honduran Tilapia	19.99
Blackened, Sweet Potato Mashed Potatoes	
Shaw's Seafood Pasta	19.99
Shrimp, Clams, Calamari, Spicy Tomato Sauce	
Griddled Garlic Shrimp	21.99
Shaw's Seafood Rice, Garlic Butter	
Fried Shrimp Platter	21.99
Cocktail Sauce, French Fries & Cole Slaw	
Parmesan Crusted George's Bank Haddock	25.99
Sauteed Spinach, Capers, Lemon Butter	
Seared George's Bank Sea Scallops	27.99
Sauteed or Blackened, Shaw's Seafood Rice	
Grilled Alaskan Sockeye Salmon	28.99
Oyster Mushrooms, Tom's Farm Asparagus, Bearnaise Sauce	
Grilled Atlantic Swordfish	28.99
Char Glazed, Sauteed Sweet Peppers & Baby Zucchini	
Blue Crab Stuffed Lake Erie Walleye	29.99
Tom's Farm Asparagus, Onions, Garlic, Red Pepper, Lobster Brandy Sauce	
Oven Roasted Alaskan Halibut	31.99
Horseradish Crust, Vine Ripened Tomato, Julienne Vegetables, Tomato-Herb Butter	
Seared Atlantic Yellowfin Tuna Steak	31.99
Crispy Rice Noodles, Roasted Peanuts, Ginger-Soy Vinaigrette	
Any Seafood Can Be Ordered Blackened And Will Come With Sweet Potatoes	

CRAB

Steamed Alaskan Golden King Crab Legs - 1lb.	46.99
Maryland Style Crab Cakes (2) Mustard Mayonnaise	28.99
Sauteed North Carolina Softshell Crab (2)	29.99
Lemon Butter, Garlic Butter or Almandine	
Jumbo Lump Crab Cake Red Pepper Mustard Mayonnaise ...	29.99

COMBINATIONS

Steak & Shrimp Combination	24.99
8oz. Ribeye & Grilled Garlic Shrimp	
Shaw's Seafood Platter	32.99
Garlic Shrimp, Maryland Style Crab Cake, Georges's Bank Sea Scallops	
The Club Room Combination	40.99
6oz. Filet Mignon, Garlic Shrimp, Georges's Bank Sea Scallops	
Shaw's Surf & Turf	55.99
8oz Maine Lobster Tail & 6oz Filet Mignon	
Shaw's Surf & Surf	56.99
8oz Maine Lobster Tail & Alaskan King Crab Legs	
The Signature	59.99
Alaskan King Crab Legs & 6oz Filet Mignon	

LOBSTERS

Lobster, Brie & Cavatappi Pasta	25.99
Lobster Sizes Available - 1, 1½ & 2	
Steamed or Broiled Live Maine Lobster Drawn Butter (per lb.)	28.99
Blue Crab Stuffed Maine Lobster Drawn Butter	(per lb.) 36.99
Twin Maine Lobster Tails	Market

Shaw's[®] RAW BAR & SUSHI

OYSTERS ON THE HALF SHELL

	Half Dozen
Wellfleet (C. virginica), Cape Cod Bay, Massachusetts	13.99
Plump and clean with a distinctively good balance of creamy sweetness and brine.	
Sister Point (C. gigas), Hood Canal, Washington	13.99
They have a deep cup with firm meats. Their flavor is mild with a delicate cucumber finish.	
East Beach (C. virginica), Charlestown Salt Pond, Rhode Island	13.99
They are small to medium in size. Meats are silky and smooth with a mild salt flavor. The finish lingers with hints of mineral.	
Raspberry Point (C. virginica), Prince Edward Island	13.99
High brininess, clean flavor with a sweet finish.	
Big Cove (C. gigas), Puget Sound, Washington	13.99
High slinity up front fading into sweet hits of celery and grass.	
Caraquet (C. virginica), Caraquet Bay, New Brunswick	13.99
Flirts with nonexistence: a hint of brine, a tickle of amino acids, and it's gone.	
Oyster Sampler	13.99
Smallest Oyster of Day ~ Caraquet Biggest Oyster of the Day ~ Sisters Point	

CHILLED SEAFOOD

Jumbo Shrimp Cocktail (6) Cocktail Sauce	11.99
Chilled Blue Crab Fingers (12) Mustard Mayonaise	12.99
Cold Appetizer Combination	(Per Person) 14.99
Oysters, Chilled Blue Crab Fingers & Cocktail Shrimp	

SUSHI STATION

SPICY NO RICE ROLLS

Spicy Shrimp	8
Shrimp, Masago, Cucumber	
Spicy Yellowfin Tuna	12
Yellowfin Tuna, Masago, Cucumber	
Spicy Lobster	14
Maine Lobster, Avocado	
Spicy California Roll	15
Alaskan King Crab, Snow Crab, Avocado, Masago, Cucumber	
Spicy Yellowtail & Scallion	18
Cucumber & Chili Oil	

MAKI SUSHI

Sweet Potato Roll	8
Sweet Potato Tempura, Avocado, Mayonnaise, Spicy BBQ Sauce	
Shrimp Tempura	9
Fried Shrimp, Masago, Cucumber, Frisee, Wasabi Mayonnaise	
Crunchy Tuna & Avocado	11
Yellowfin Tuna, Avocado, Spinach Tempura Crumbs	
Acapulco Roll	11
Yellowfin Tuna, Avocado, Cilantro, Masago, Jalapeno, Lettuce	
BBQ Eel & Avocado	12
Freshwater Eel, Sweet BBQ Sauce, Cucumber, Avocado	
Spicy Tuna	12
Yellowfin Tuna, Masago, Cucumber	
Lobster, Avocado & Cucumber	14
Maine Lobster, Lobster Mayonnaise, Tobiko	
Spicy Shrimp, Salmon & Lemon	15
Spicy Shrimp, Cucumber & Avocado Inside; Organic Salmon & Lemon Outside	
King Crab California	15
Alaskan King Crab, Avocado, Cucumber	
Rainbow Roll	16
Crab, Salmon, Tuna, Yellowtail, Cucumber, Avocado	
Spider Roll	17
Tempura Soft Shell Crab, Yamagabo, Cucumber, Scallion, BBQ Sauce	
Spicy Shrimp & King Crab	17
Cucumber, Masago, Alaskan King Crab	
Chicago Crazy Roll	18
Cucumber, Lettuce, Masago, Salmon, Tuna, Yellowtail, Chili Sauce	

SUSHI SIGNATURES

Shaw's Charred Sashimi	10.00
Tuna, Scallion & Ginger, Soy Sauce	
Tuna, Guacamole & Chips	13.00
Yuzu Juice, Homemade Tortilla Chips	

NIGIRI - SASHIMI

Shrimp (Ebi)	2.50
Spicy Shrimp (Ebi)	2.50
Salmon (Sake)	3.00
Tuna (Maguro)	4.00
BBQ Eel (Unagi)	4.50
Yellowtail (Hamachi)	4.50
King Crab (Kani)	6.00

COMBINATIONS

Nigiri	18.00
Shrimp, Tuna, Salmon, Yellowtail, BBQ Eel	
Maki	18.00
King Crab California, Spicy Tuna, Spicy Shrimp	
Sashimi	22.00
Tuna(2), Salmon(2) & Yellowtail(2)	

SUSHI PLATTERS

Platters Serve 4-5 People

Shellfish	52.00
Shrimp Tempura Maki, California Maki, Vegetable Maki, Spicy Shrimp & King Crab Maki, Lobster and Cucumber Maki	
Tuna & Salmon	68.00
Tuna Nigiri (4), Salmon Nigiri(4), Spicy Tuna Maki, Tuna on Top Maki, Tuna & Salmon Maki, Acapulco Maki	
Grand Sushi	75.00
Lobster, California, Spicy Tuna & Acapulco Maki; BBQ Eel & Shrimp Nigiri; Tuna, Salmon & Yellowtail Sashimi	