

# Dinner

## Appetizers

Please select

**The Normandie**  
Crispy Calamari, Stuffed Mushrooms,  
Crab & Rock Shrimp Tempura

**The Deep Sea**  
Maryland Style Crab Cakes, Spicy Tuna Maki,  
French Fried Shrimp, Crispy Calamari  
*(\$7 Per Person)*

**Shaw's Grand Shellfish Platter**  
Cracked Whole Maine Lobster, Chilled King Crab Bites,  
Shrimp Cocktail, Oysters on the Half Shell  
*(\$10 Per Person)*

**Sushi Combination**  
Spicy Tuna Maki, BBQ Eel & Avocado Maki,  
King Crab California Roll  
*(\$5 Per Person)*

## Soups/Salads

Please Select Two

**Soups**  
New England Clam Chowder  
Creamy Lobster Bisque

**Salads**  
Classic Caesar  
Organic Field Greens  
Shaw's Chopped Salad

## Entrees

Please Select Up To Five

Prime Filet Mignon-8 oz.  
Maryland Style Crab Cakes  
Steamed Alaskan King Crab Legs-1lb.  
*(add \$15 each)*  
Shaw's Combination Platter *(add \$6 each)*  
*Crab Cake, Garlic Shrimp, Sautéed Sea Scallops*

Seasonal Fish  
Parmesan Crusted Chicken  
Grilled Wild Salmon *(add \$5 each)*  
Vegetarian Pasta  
Shaw's Surf and Turf *(add \$20 each)*  
*(6 oz. Prime Filet Mignon and Lobster Tail)*

## Sides

Please Select Two - Served Family Style

Fresh Green Beans  
Mashed Potatoes

Au Gratin Potatoes  
Seasonal Vegetables

Creamed Spinach  
Asparagus *(\$3 Per Person)*

## Dessert

Please Select Three

Crème Brulee  
Chocolate Layer Cake  
Peppermint Ice Cream & Hot Fudge

Shaw's Signature Raspberry Pie  
Homemade Key Lime Pie  
Seasonal Dessert

**Four Course Dinner**  
*\$51.99*

**Three Course Dinner**  
*\$46.99*

**Shaw's**  
CRAB HOUSE