

SIGNATURE MARTINIS

Lemon Drop Ketel One, Limoncello, Sweet & Sour, Fresh Lemon Juice, Splash of Chambord	10.99
Wild Berry Stoli Blueberi, Fresh Raspberry Sorbet, Raumland Sparkling Grape Juice, Blueberries	10.99
Blood Orange Abbey Plymouth Gin, Lillet Blanc, Blood Orange Puree, Orange Juice, Agnostura Bitters	10.99
Morning Glory Lillet Blanc, Lemon Juice, Cointreau, Hendrick's Gin, Dash of Lucid Absinthe	10.99
Shaw's Cosmopolitan Svedka Citron, Cointreau, Cranberry Juice, Fresh Lime Juice	11.99
Elderflower Hendricks Gin, St. Germain, Lemon Juice, Lime Juice	11.99
Manhattan Knob Creek, Vya Sweet Vermouth, Blood Orange Bitters, Brandy Soaked Cherries	11.99
The Pometini Ketel One, Chambord, Sparkling Wine, Pomegranate Juice	11.99
Calvados Side Car Calvados, Cointreau, Lemon Juice	12.99

HOUSE COCKTAILS

Oyster Shooter Freshly Shucked Oyster, Absolut Peppar, Cocktail Sauce, Tabasco	6.99
Hot Buttered Rum Bacardi 8, Brown Sugar, Butter, Cinnamon, Nutmeg, Cloves, Allspice, Vanilla	9.50
Dark and Stormy Coruba Original Rum, Ginger Beer	9.99
Juniper Flower Bombay Sapphire, St. Germain, Honey Sour Mix, Mint	9.99
Tea Time Bacardi O, Pamma, Orange Marmalade, English Tea, Honey Sour Mix	9.99
Agave Margarita Cazadores Reposado, Agave Nectar, Lime Juice, Cilantro, Cucumber	10.99
Shaw's Signature Bloody Mary Absolut Peppar, Spicy Mix, Olives, Lime, Celery, Pickle, Jumbo Shrimp ...	10.99
Citron Sparkler Brachetto, Galliano, Lemon Sorbet	11.99

VODKA

Absolut
Absolut Kurant
Absolut Mandrin
Absolut Peppar
Absolut Ruby Red
Belvedere
Chopin
Effen
Effen Black Cherry
Grey Goose
Grey Goose Citron
Grey Goose L'Orange
Hangar One
Hangar One Mandarin
Ketel One
Ketel One Citroen
Sky
Sky Citrus
Stolichnaya
Stolichnaya Ohranj
Stolichnaya Razberi
Stolichnaya Blueberi
Stolichnaya Vanil
Svedka
Svedka Vanilla

GIN

Beefeater
Boodles
Bombay
Bombay Sapphire
Death's Door
Hendrick's
North Shore #6
Plymouth
Tanqueray
Tanqueray No. Ten

SINGLE MALT SCOTCH WHISKEY

HIGHLANDS - CLIMATE AFFECTS FLAVOR PROFILES

Aberlour 12 year	10.00
Dalmore 12 year	10.50
Dalwhinnie 15 year	12.00
Glenmorangie 10 year	12.00
Glenmorangie Quinta Ruban (Portwood)	12.00
Glenmorangie Lasanta (Sherrywood)	12.00
Macallan 12 year	12.00
Aberlour A'Bunadh	15.00
Glenmorangie 18 year	15.00
Macallan 18 year	19.00

SPEYSIDE - WORLD'S MOST POPULAR SINGLE MALTS

Balvenie Doublewood 12 year	10.00
Glenfiddich 12 year	10.00
Cragganmore 12 year	11.00
Glenlivet 12 year	11.00
Glenfiddich 18 year	14.00
Glenrothes 1991	14.00
Glenlivet 18 year	14.00
Glenlivet 21 year	20.00

ISLAY - MOST DISTINGUISHED FLAVORS OF SINGLE MALTS

Caol Ila 12 year	12.00
Ardbeg 10 year	14.00
Lagavulin 16 year	15.00
Caol Ila 25 year	27.00

LOWLANDS - LIGHT DELICATE & RARE SINGLE MALT

Glenkinchie 10 year	10.00
Glenkinchie 15 year	16.00

BLENDED SCOTCH WHISKEY

Cutty Sark Dewar's	J & B Chivas	Regal
Jonnie Walker Red	JonnieWalker Black	
Johnnie Walker Blue		

RUM

Bacardi
Bacardi Limon
Bacardi Razz
Captain Morgan
Coruba Original Dark
Leblon
Malibu
Mt. Gay
Myers's Rum

TEQUILA

Cazadores Reposado
Corazon Reposado
Don Julio Anejo
Herradura Anejo
Patron Silver
Sauza Gold
Tres Generaciones

WHISKEY

AMERICAN

Gentleman Jack
Jack Daniel's
Wild Turkey

CANADIAN

Crown Royal
Canadian Club
Seagram's V.O.
Seagram's 7

IRISH

Bushmills
Jameson

BOURBON

1792 Ridgmont
Baker's
Basil Hayden's
Bernheim Original
Booker's
Jim Beam
Knob Creek
Maker's Mark
Woodford Reserve

Oregon Pinot Noir
— And —
Wild King Salmon



Shaw's Recommends
— Sauvignon Blanc —
with Fresh Oysters

WINE BY THE GLASS

Sparkling

NV Poema Cava Brut, Penedes, Spain	7.99
NV Roederer Estate Brut, Anderson Valley, California	12.99
NV Henri Abele Brut, Champagne, France	14.99
NV Ruinart Brut Rose, Champagne, France	19.99

Pinot Grigio - Pinot Gris

2007 Avanti Pinot Grigio, Venetie, Italy	7.50
2006 King Estate Pinot Gris, Eugene, Oregon	10.50
2004 Pierre Sparr Pinot Gris, Alsace, France	12.50

Sauvignon Blanc

2008 Casa Lapostolle, Rapel Valley, Chile	7.50
2007 Oyster Bay, Marlborough, New Zealand	8.99
2007 Bernardus, Monterey County, California	9.99

Chardonnay

2007 Feudo Arancio, Sicilia, Italy	6.50
2007 Elderton Unoaked, Barossa Valley, Australia	9.99
2007 Sonoma Cutrer, Russian River Ranches, California	14.50

Riesling

2007 Dr. Loosen Riesling, Mosel, Germany	7.50
2006 Trimbach Riesling, Alsace, France	9.99
2006 Annies Lane Riesling, Clare Valley, Australia	10.50

Floral & Aromatic White Varietals

2007 Huber Hugo Gruner Veltliner, Austria	7.50
2005 Trimbach Gewurztraminer, Alsace, France	9.99
2006 Vionta Estate Albarino, Rias Baixas, Spain	9.99
2007 Rosenblum Viognier Kathy's Cuvee, California	10.50
2007 M. Chapoutier Belleruche, Rhone, France	10.99

Pinot Noir

2007 Castle Rock, Mendocino County, California	9.50
2007 Rodney Strong, Russian River Valley, California	11.99
2007 Willamette Valley Vineyards, Willamette Valley, Oregon	14.99

Bordeaux Varietals

2006 Root 1 Cabernet Sauvignon, Colchagua Valley, Chile	7.25
2005 Columbia Crest Grand Estates Merlot, Washington	8.25
2005 Frei Brothers Merlot, Dry Creek Valley, California	9.99
2005 Chateau Ste. Michelle Cabernet Sauvignon, Columbia Valley, Washington	9.99
2006 Bonanno Cabernet Sauvignon, Napa Valley, California	13.50

Big & Juicy Red Varietals

2005 d'Arenberg The Stump Jump Shiraz, McLaren Vale, Australia	7.50
2006 Via Terra Garnacha, Terra Alta, Spain	9.50
2005 Cantele Primitivo (Zinfandel), Salento, Italy	9.50
2007 Dona Paula Malbec, Mendoza, Argentina	10.50
2006 Vignamaggio, Chianti Classico, Italy	12.99

A 2oz. Taste of Three of the featured Big & Juicy Reds.....9.99

BEER

DRAFT

Allagash White	Portland, ME	Guinness Stout	Ireland
Anchor Steam	San Francisco, CA	Belfast Bay Brewing Co. Lobster Ale ..	Belfast, ME
Erdinger Hefeweizen (20oz)	Germany	Goose Island Mild Winter Ale	Chicago, IL
Bell's Amber Ale	Kalamazoo, MI	Goose Island Matilda	Chicago, IL
Chimay Triple Cinq Cents	Belgium	Stella Artois	Belgium

BOTTLED

Budweiser	St. Louis, MO	Corona	Mexico	Bud Light	St. Louis, MO
Duvel	Belgium	Corona Light	Mexico	Clausthaler NA	Germany
Hitachino Nest White Ale ..	Japan	Saison Dupont	Belgium	Sapporo	Japan
Samuel Smith Organic Cider ..	UK	Two Brothers French Country Ale ..	Warrenville, IL	Goose Island 312 ..	Chicago, IL
				Goose Island Bourbon County Stout ..	Chicago, IL

BOTTLED WATER

Evian Spring Water, French Alps	Regular 3.99	Large 6.99
San Pelligrino Sparkling Mineral Water, Italy	Regular 3.99	Large 6.99

Private Rooms Available
— For Your Next —
Corporate or Social Event

All Oysters
— Shucked —
To Order



Fresh Seafood
— in the Heart —
of Chicago!

TODAY'S HALF SHELL OYSTERS

	Doz	½ Doz
Chef Creek (<i>Crassostrea gigas</i>), Baynes Sound, British Columbia	24.99	12.99
Cotuit (<i>Crassostrea virginica</i>), Cotuit Bay, Massachusetts	24.99	12.99
Deer Creek (<i>Crassostrea gigas</i>), Puget Sound, Washington	24.99	12.99
Pearl Point (<i>Crassostrea gigas</i>), Netarts Bay, Oregon	24.99	12.99
Jorstad Creek (<i>Crassostrea gigas</i>), Hood Canal, Washington	24.99	12.99
Deep Bay Flat (<i>Ostrea edulis</i>), Deep Bay, British Columbia	24.99	12.99
Oyster Sampler	24.99	12.99

CRAB APPETIZERS

Crab & Shrimp Fritters	9.99
Baked Blue Crab & Artichoke Dip	10.99
Maryland Style Crab Cake	12.99
Chilled Alaskan King Crab Bites	16.99

APPETIZERS

Coconut Shrimp	9.99
Baked Clams Casino	9.99
Crispy Calamari	9.99
Cajun Popcorn Shrimp	10.99
Jumbo Shrimp Cocktail (6 pc)	11.99
Oysters Rockefeller	12.99

SALADS

Cole Slaw	4.99
House Mixed Greens	5.99
Shaw's Caesar Salad	5.99
Double Iceberg Wedge	6.99
Bacon, Tomatoes, Maytag Blue Cheese Dressing	

SOUPS

	Cup	Bowl
Seafood Gumbo	4.99	5.99
New England Clam Chowder	4.99	5.99
Lobster Bisque	5.99	7.99

APPETIZER PLATTERS

Hot Appetizer Combination (Per Person)	12.99
Mini Crab Cake, Crispy Calamari & Cajun Popcorn Shrimp	
Cold Appetizer Combination (Per Person)	14.99
Half Shell Oysters, King Crab Bites, Cocktail Shrimp	

Platters Serve 4-5 People

Grand Hot Shellfish Platter	69.99
Mini Crab Cakes, Crispy Calamari, Cajun Popcorn Shrimp, Coconut Shrimp, Oysters Rockefeller & Baked Clams Casino	
Grand Cold Shellfish Platter	79.99
Whole Maine Lobster, Alaskan Red King Crab Bites, Half Shell Oysters, Jumbo Cocktail Shrimp	
The Alaskan King Crab Platter	84.99
3 pounds of Chilled Alaskan Red King Crab Legs, Cocktail Sauce and Mustard Mayonnaise	

SUSHI BAR

Tuna & Avocado Tartare Yuzu Juice	13.00
Shaw's Charred Sashimi Tuna	14.00

NIGIRI - SASHIMI

	Per Piece
Shrimp (Ebi)	2.50
Spicy Shrimp (Ebi)	2.50
Salmon (Sake)	2.50
BBQ Eel (Unagi)	3.00
Tuna (Maguro)	3.50
Kona Kampachi	4.00
Yellowtail (Hamachi)	4.00
Red King Crab (Kani)	4.00
Spicy Crab (Kani)	4.00
Fatty Tuna (Toro)	10.00

MAKI SUSHI

Sweet Potato Roll	8.00
BBQ Eel & Avocado	9.00
Shrimp Tempura	9.00
Crunchy Tuna & Avocado	10.00
Acapulco Roll	10.00
King Crab California	12.00
Tuna on Top	12.00
Lobster, Avocado & Cucumber	14.00
Spicy Crab, Salmon & Lemon	15.00
Rainbow Roll	15.00
Chicago Crazy Roll	17.00

SPICY MAKI

Spicy Tuna	10.00
Spicy California Roll	12.00
Spicy Lobster Roll	14.00
Spicy Shrimp & Red King Crab	15.00
Spicy Yellowtail & Scallion	15.00

No Rice Rolls Spicy Maki Available with Soy Wrappers

OTSUKURI

4 Pieces of Chilled Sashimi & Grated Fresh Wasabi

Organic Salmon (Sake)	12.00
Yellowfin Tuna (Maguro)	14.00
Kona Kampachi	16.00
Yellowtail (Hamachi)	16.00

COMBINATIONS

Nigiri Shrimp, Tuna, Salmon, Yellowtail, BBQ Eel	14.00
Maki California, Spicy Tuna, Spicy Shrimp	16.00
Sashimi Tuna, Salmon & Yellowtail	17.00
Tuna Sampler Nigiri, Maki, Sashimi & Hand Roll	20.00

SUSHI PLATTERS

Shellfish Maki	43.00
Shrimp Tempura, California, Vegetable, Spicy Shrimp & King Crab, Lobster, Avocado & Cucumber	
Tuna & Salmon	52.00
Tuna Nigiri (4), Salmon Nigiri (4), Spicy Tuna Maki, Tuna on Top Maki, Tuna & Salmon Maki, Acapulco Maki	
Grand Sushi	70.00
Maki - Lobster, Acapulco, California, Spicy Tuna	
Sashimi - Tuna, Salmon, Yellowtail	
Nigiri - BBQ Eel, Shrimp	

Ask Your Server
— About Our —
Frequent Diner's Program

An 18% Gratuity
— Will Be Added —
To Parties of 6 or Larger

Private Rooms Available
— For Your Next —
Corporate or Social Event

All Seafood is Subject
— To Season, Weather —
And Fishing Conditions



Shaw's Proudly Serves
— Trident Seafoods —
Alaskan Red King Crab Legs

FRESH FISH

Pan Seared Lake Superior Whitefish	Mixed Greens, Mashed Potatoes	19.99
Parmesan Crusted George's Bank Haddock	Sauteed Spinach, Lemon Butter	21.99
Sauteed Lake Erie Yellow Perch	Lemon Butter	21.99
Grilled Ecuadorian Mahi	Shredded Asian Salad, Sesame Soy Dressing	25.99
Grilled Gulf Yellowfin Tuna	Crispy Rice Noodles, Roasted Peanuts, Ginger-Soy Vinaigrette	31.99
Oven Roasted Florida Red Grouper	Horseradish Crust, Green Beans, Tomato-Herb Butter	32.99
Grilled Columbia River King Salmon	Sauteed Spinach, Warm Tomato Chutney	32.99

SHAW'S - THE KING OF CRAB

STEAMED ALASKAN RED KING CRAB LEGS — Our Specialty — 1 1/2 lb	48.99	
Jumbo Lump Crab Cake	Hand Picked Jumbo Lump Blue Crab	26.99
Chilled Oregon Dungeness Crab (2 1/4 lb)	Mustard Mayonnaise	37.99
Seasonal Crab Combination	Alaskan Red King Crab, Dungeness Crab, Maryland Style Crab Cake	56.99

THREE COURSE FAMILY STYLE CRAB DINNER

New England Clam Chowder, Oregon Dungeness Crab, Alaskan Red King Crab Legs,
Maryland Style Crab Cakes, Au Gratin Potatoes, Creamed Spinach, Cole Slaw, Key Lime Pie
Two Person Minimum.....(Per Person) 45.99

PRIME STEAKS

Filet Mignon (8oz)	Bearnaise Sauce	31.99
Horseradish Crusted Filet Mignon (8oz)		34.99
Blue Cheese Crusted Filet Mignon (8oz)		35.99
Oscar Style Filet Mignon (8oz)	King Crab, Asparagus, Bearnaise Sauce	39.99
Filet Mignon (12oz)	Bearnaise Sauce	38.99
New York Strip (14oz)	Bearnaise Sauce	39.99
Bone-In Filet Mignon (16oz)	Bearnaise Sauce	44.99
Parmesan Crusted Chicken	All Natural Chicken Breast, Sauteed Spinach, Lemon Butter	15.99

SURF & SURF ■ COMBINATIONS ■ SURF & TURF

Shaw's Seafood Platter	Garlic Shrimp, Sea Scallops, Maryland Style Crab Cake	26.99
The Club Room Combination	6oz Filet Mignon, Sea Scallops, Garlic Shrimp	34.99
The Nantucket Cape Combination	Nantucket Cape Scallops, Garlic Shrimp, Maryland Style Crab Cake	37.99
The Club Room Combination with Capes	6oz Filet Mignon, Nantucket Cape Scallops, Garlic Shrimp	49.99
Shaw's Surf & Turf	6oz Australian Lobster Tail & 6oz Filet Mignon	49.99
The Signature	6oz Filet Mignon & Alaskan Red King Crab Legs	52.99
Shaw's Surf & Surf	Alaskan Red King Crab Legs & 6oz Australian Lobster Tail	54.99

LOBSTER

WHOLE MAINE LOBSTER — Live From Our Tank	1 1/2 & 2 lb.	
Steamed or Broiled Maine Lobster	Drawn Butter (per lb.)	24.99
Blue Crab Stuffed Maine Lobster	Drawn Butter (per lb.)	32.99
Lobster, Brie & Penne Pasta	Maine Lobster, Spinach and Lobster, Brie & Cheddar Sauce	23.99
Twin Western Australian Rock Lobster Tails	Two 6oz. Tails, Drawn Butter	54.99

THREE COURSE FAMILY STYLE LOBSTER DINNER

Lobster Bisque or Clam Chowder, 1lb Whole Maine Lobster, Boiled Red Potatoes,
Corn on the Cob, Cole Slaw, Key Lime Pie
Two Person Minimum.....(Per Person) 36.99

SHRIMP & SCALLOPS

SAUTEED NANTUCKET CAPE SCALLOPS — Hand Shucked by Charlie Sayles' Seafood	37.99	
French Fried Shrimp	Hand Breaded, French Fries, Cocktail Sauce	20.99
Griddled Garlic Shrimp	Shaw's Seafood Rice, Garlic Butter	20.99
Sauteed Bay of Fundy Sea Scallops	Shaw's Seafood Rice, Sauteed Spinach, Lemon or Garlic Butter	24.99

SHAW'S SEASONAL SIDE DISHES

Baked Potato	4.99	Roasted Baby Beets	Bacon & Parmesan Cheese	6.99
Macaroni & Cheese	6.99	Hash Browns with Onions		7.99
Shaw's Creamed Spinach	6.99	Potatoes Au Gratin		8.99
Mashed Potatoes	6.99	Sauteed Spinach with Garlic		9.99
Steamed Green Beans	6.99	Steamed Asparagus		11.99

Shaw's Specifies
— Zero Trans Fat —
Canola Oil

Alaskan King Crab
— Home Delivery —
www.shawscrabhouse.com

We Proudly Feature
— Trident Seafoods —
Alaskan Red King Crab