

NAOKI
NAKASHIMA
SUSHI CHEF

Shaw's® CRAB HOUSE

VEGETABLE
SUSHI AVAILABLE
UPON REQUEST

SUSHI MENU

CHEF'S SUSHI SELECTION

PRICE PER PIECE

- SALMON TEMARI cream cheese, sour cream, mascarpone, orange & lemon zest, serrano chile 3.5
- NAO STYLE SALMON NIGIRI pickled ginger, fresno chile, yuzu, shallot, lemon oil3.5
- YELLOWTAIL TEMARI yuzu *jello*, micro shiso4.5
- YELLOWTAIL TEMAKI sesame soy wrapper, shiso, yuzu mayonnaise, scallion4.5
- TUNA TATAKI NIGIRI mirin, soy, cucumber & ginger dressing 4.5
- TUNA OSHI soy, mirin, ginger, dashi, scallion, micro shiso 4.5

NIGIRI - SASHIMI

PRICE PER PIECE

- YELLOWTAIL (hamachi)...4.5 • TUNA (maguro)....4 • SALMON (sake)....3 • SEA TROUT (masu)....3

NEW STYLE SASHIMI

4 PIECES

- YELLOWTAIL granny smith apple, basil, mint, basil oil, shallot & black pepper vinaigrette 12
- SEA TROUT sweet smoked soy, micro cilantro, crispy shallots, chili oil 12

MAKI

- SHRIMP TEMPURA fried shrimp, masago, cucumber, frisee, wasabi mayonnaise..... 11
- ACAPULCO ROLL tuna, avocado, cilantro, masago, jalapeno, lettuce 12
- SPICY TUNA yellowfin tuna, masago, cucumber, chili flakes 14
- YELLOWTAIL, YUZU & SERRANO yellowtail, scallion, cucumber, serrano chile, yuzu mayonnaise 14
- SPICY SHRIMP, SALMON & LEMON spicy shrimp, cucumber & avocado, organic salmon & lemon.....16
- LOBSTER ROLL maine lobster, avocado, cucumber, tobiko, shiso..... 16
- RAINBOW ROLL snow crab, salmon, tuna, yellowtail, cucumber, avocado..... 19
- SPICY SHRIMP & KING CRAB shrimp, cucumber, masago, alaskan king crab 19
- KING CRAB CALIFORNIA alaskan king crab, avocado, cucumber, masago..... 19

COMBINATIONS

- SASHIMI tuna (3), salmon (3), yellowtail (3)..... 29
- MAKI tuna on top, king crab california, spicy tuna, spicy shrimp, salmon & lemon 29
- SHAW'S SUSHI PLATTER..... 65
- shrimp tempura maki, king crab california maki, spicy shrimp, salmon & lemon maki, spicy tuna maki, tuna & avocado tartare

CIDER

PRICE PER GLASS

- LE BRUN BRUT CIDRE brittany, france dry, funky, tart 10
- SEA CIDER FARM & CIDERHOUSE, PIPPINS vancouver island, bc, sharp, balanced, crisp 14

• INDICATES GLUTEN-FREE

ALL OYSTERS
SHUCKED
TO ORDER

Shaw's® CRAB HOUSE

FRESH SEAFOOD
IN THE HEART
OF CHICAGO!

TODAY'S HALF SHELL OYSTERS

	DOZEN	1/2 DOZEN
TATAMAGOUCHE (crassostrea virginica), tatamagouche bay, nova scotia.....	36	18
ELD INLET (crassostrea gigas), eld inlet, washington.....	36	18
WILEY POINT (crassostrea virginica), damariscotta river, maine.....	36	18
OTTER COVE (crassostrea gigas), discovery bay, washington	36	18
NAKED COWBOY (crassostrea virginica), long island sound, new york	36	18
SEA COW (crassostrea gigas), south puget sound, washington	36	18

• OYSTER SAMPLER cocktail sauce, champagne mignonette full dozen...36 half dozen...18

CRAB APPETIZERS

- CHILLED FLORIDA STONE CRAB CLAWS (1pc) mustard mayonnaise large 17...medium 9
- CHILLED BLUE CRAB FINGERS mustard mayonnaise 13
- MARYLAND STYLE CRAB CAKE mustard mayonnaise..... 16
- CHILLED ALASKAN KING CRAB BITES mustard mayonnaise 28

APPETIZERS

- FRESH CALAMARI golden fried or simply grilled, cocktail sauce 15
- OYSTERS ROCKEFELLER (4) spinach, jarlsberg cream..... 16
- TUNA TARTARE guacamole, chips, yuzu juice 16
- CLASSIC SHRIMP COCKTAIL (6) served chilled, cocktail sauce 16
- BUFFALO SHRIMP tossed in our signature buffalo sauce, blue cheese dressing..... 16
- LOBSTER TACOS (3) crispy wonton, avocado, asian vegetable slaw..... 16

COMBINATIONS

- COLD APPETIZER COMBINATION..... (per person) 22
oysters on the half shell, shrimp cocktail, maine lobster tail, alaskan red king crab bite, chilled blue crab fingers
- HOT APPETIZER COMBINATION..... (per person) 22
mini crab cake, crispy calamari, butter poached oysters, steamed alaskan red king crab bite, grilled maine lobster tail

PLATTERS SERVE 4-5 PEOPLE

- GRAND COLD SHELLFISH PLATTER.....85
maine lobster tails, oysters on the half shell, shrimp cocktail, alaskan red king crab bites, chilled blue crab fingers
- GRAND HOT SHELLFISH PLATTER.....85
calamari, mini crab cakes, fried oysters, oysters rockefeller, alaskan red king crab bites, steamed lobster tails

SOUPS & SALADS

- SEAFOOD GUMBO fresh fish, okra, fresh vegetables, steamed rice CUP 6 / BOWL 9
- NEW ENGLAND CLAM CHOWDER chopped clams, idaho potatoes CUP 6 / BOWL 9
- LOBSTER BISQUE maine lobster, zucchini, carrots..... CUP 7 / BOWL 10
- CAESAR SALAD white anchovies..... 7
- HOUSE MIXED GREENS herb vinaigrette 7
- KALE & APPLE HARVEST SALAD pumpkin seeds, maytag blue cheese, apple cider vinaigrette..... 10
- DOUBLE ICEBERG WEDGE blue cheese dressing, herb vinaigrette, bacon, egg, tomatoes, croutons..... 11



SHAW'S PROUDLY PARTNERS WITH SHEDD AQUARIUM TO PROMOTE
HEALTHY OCEANS AND SUSTAINABLE SEAFOOD. DOWNLOAD THE
SEAFOOD WATCH APP TO HELP YOU MAKE SUSTAINABLE CHOICES.

ALL SEAFOOD IS SUBJECT
TO SEASON, WEATHER, AND
FISHING CONDITIONS

Shaw's® CRAB HOUSE

SHAW'S PROUDLY SERVES
TRIDENT SEAFOODS'
ALASKAN KING CRAB

FRESH FISH

PARMESAN CRUSTED GEORGE'S BANK HADDOCK sauteed spinach, lemon butter	26
LAKE SUPERIOR WHITEFISH pumpkin seed crust, Tom's Farm delicata squash puree, brown butter vinaigrette	26
SAUTEED LAKE ERIE YELLOW PERCH lemon butter, tartar sauce, cole slaw	26
GRILLED ECUADORIAN MAHI MAHI mustard char glaze, brussels sprouts, dijon vinaigrette	29
BLUE CRAB STUFFED VIRGINIA FLOUNDER lobster brandy sauce	33
GRILLED ATLANTIC YELLOWFIN TUNA crispy rice noodles, scallions, peanuts, ginger- soy vinaigrette.....	37
• MISO GLAZED NEW ZEALAND ORA KING SALMON baby kale, granny smith apple, cranberries.....	41
CRISPY WHOLE FLORIDA RED SNAPPER thai chili sauce, basil, lime, cilantro.....	44

SHAW'S SEASONAL CRAB

KING CRAB - OUR SPECIALTY

• STEAMED ALASKAN KING CRAB LEGS (1¼ lb) drawn butter.....	76
--	----

JUMBO LUMP CRAB CAKE (6oz) red pepper mayonnaise.	32
MARYLAND STYLE CRAB CAKE PLATTER (2) mustard mayonnaise	32
• CHILLED FLORIDA STONE CRAB CLAWS (1 lb) mustard mayonnaise	large 68 medium 62

PRIME STEAK & CHICKEN

PARMESAN CRUSTED CHICKEN all-natural chicken breast, sauteed spinach, lemon butter	16
• FILET MIGNON (10 oz) bearnaise sauce	46
HORSERADISH CRUST...ADD 4 BLUE CHEESE CRUST...ADD 5 OSCAR STYLE...ADD 13	
• NEW YORK STRIP (14 oz) bearnaise sauce.....	52

COMBINATIONS

SEASONAL VEGETABLES & COUSCOUS sauteed seasonal vegetables, urfa yogurt sauce.....	18
SHAW'S SEAFOOD PLATTER garlic shrimp, sea scallop, maryland style crab cake	36
• THE CLUB ROOM COMBINATION 6 oz filet mignon, sea scallop, garlic shrimp.....	44
• SURF & TURF 8 oz maine lobster tail & 6 oz filet mignon	63
• THE SIGNATURE steamed alaskan red king crab legs & 6 oz filet mignon.....	76
• SURF & SURF steamed alaskan red king crab legs & 8 oz maine lobster tail	77

LOBSTER, SHRIMP, & SCALLOPS

FRENCH FRIED SHRIMP hand breaded, french fries, cocktail sauce	24
• GRIDDLED GARLIC SHRIMP garlic butter	26
LOBSTER & SHRIMP FETTUCCHINE lobster broth, baby kale, fresh basil.....	34
• SEARED GEORGE'S BANK SEA SCALLOPS cauliflower, cremini & maitake mushrooms, red wine-balsamic butter sauce ..	36
• STEAMED WHOLE MAINE LOBSTER drawn butter	(2.5 lb) 86.... (1.5 lb) 52
• BROILED TWIN MAINE LOBSTER TAILS two 8 oz tails, drawn butter	72

• SAUTEED NANTUCKET CAPE SCALLOPS signature rice, sauteed spinach.....	40
--	----

SEASONAL SIDES

• MASHED POTATOES.....	7	• CREAMED SPINACH	8
• BAKED POTATO.....	8	STEAMED BROCCOLI brie & cheddar sauce.....	9
• HASH BROWNS onions	10	• ROASTED CREMINI MUSHROOMS.....	10
MACARONI & CHEESE.....	10	• CAULIFLOWER & SWEET ONIONS.....	10
• POTATOES AU GRATIN	12	• SAUTEED SPINACH garlic	10
		ROASTED BRUSSEL SPROUTS parmesan cheese 12	

SIMPLY GRILLED FISH AVAILABLE UPON REQUEST
ALERT YOUR SERVER OF FOOD INTOLERANCES OR SPECIAL DIETARY NEEDS
• INDICATES GLUTEN FREE ITEMS