

Shaw's OYSTER BAR

FEBRUARY 21, 2018

CRAB APPETIZERS

SANTA BARBARA STONE CRAB CLAW (1pc). jumbo 24..large 16..med 8	
MARYLAND STYLE CRAB CAKE	16
• CHILLED ALASKAN RED KING CRAB BITES	28

APPETIZERS

FRIED CALAMARI cocktail sauce	16
• GRILLED CALAMARI bell peppers, garlic, olive oil.....	16
• OYSTERS ROCKEFELLER (4)	16
TUNA TARTARE guacamole, chips, yuzu juice	16
• CLASSIC SHRIMP COCKTAIL	16
BUFFALO SHRIMP	16
LOBSTER TACOS (3)	17
TUNA POKE TACOS (3)	19
guacamole puree, ginger vinaigrette, wakame, crispy wonton	
• COLD APPETIZER COMBO	(per person) 22
oysters, shrimp, maine lobster tail, alaskan red king crab bite	
HOT APPETIZER COMBO	(per person) 22
mini crab cake, crispy calamari, butter poached oysters, steamed king crab bite, grilled maine lobster tail	

CUPS & BOWLS

	Cup	Bowl
NEW ENGLAND CLAM CHOWDER.....	6	9
SEAFOOD GUMBO.....	6	9
JAMBALAYA.....	7	10
LOBSTER BISQUE	7	10

GREENS

ORGANIC MIXED GREENS.....	7
SHAW'S CAESAR SALAD.....	8
ICEBERG WEDGE SALAD.....	8
CHOPPED SALAD.....	10
PARMESAN CRUSTED CHICKEN CAESAR	14
CRAB CAKE & CAESAR PLATTER.....	18
SHAW'S SIGNATURE SEAFOOD SALAD.....	29

• request no croutons

SANDWICHES

includes: french fries, cole slaw & pickle

CHARBROILED CHEESEBURGER.....	13
GRILLED CHICKEN SANDWICH.....	14
CRISPY ALASKAN COD SANDWICH.....	16
CRAB CAKE BLT SANDWICH.....	17
BLACKENED YELLOWFIN TUNA SANDWICH.....	19
NEW ENGLAND LOBSTER ROLL.....	28

SIDES

• MASHED POTATOES.....	7
• CREAMED SPINACH.....	8
STEAMED BROCCOLI WITH BRIE & CHEDDAR SAUCE	9
• SAUTEED SPINACH.....	10
LOBSTER MAC & CHEESE.....	20

FRESH FISH

SHAW'S FISH & CHIPS	22
beer battered alaskan cod, fries, cole slaw, tartar sauce	
FRENCH FRIED SHRIMP	24
french fries, cocktail sauce	
• GRIDDLED GARLIC SHRIMP.....	24
garlic butter	
SAUTEED LAKE WINNIPEG WHITEFISH	26
sauteed broccolini, marble potatoes, zesty anchovy chimichurri	
SAUTEED LAKE ERIE YELLOW PERCH.....	26
lemon butter, tartar sauce, cole slaw	
PARMESAN CRUSTED GEORGE'S BANK HADDOCK.....	26
sauteed spinach, lemon butter	
BLACKENED ECUADORIAN MAHI MAHI	29
etouffee sauce, jasmine rice	
• SAUTEED GEORGE'S BANK SEA SCALLOPS	32
lemon or garlic butter	
• GINGER CRUSTED ATLANTIC YELLOWFIN TUNA.....	37
asian salad, soy ginger vinaigrette	
• SAUTEED NANTUCKET CAPE SCALLOPS.....	42
signature rice, sauteed spinach, lemon or garlic butter	

SEAFOOD TACOS

YUCATAN FISH TACOS (3)	16
beer battered alaskan cod, pickled red cabbage, avocado, chipotle remoulade, cucumber salad	
SHRIMP TACOS (3)	16
baby arugula, roasted poblano salsa, pickled red onion	
SESAME CRUSTED YELLOWFIN TUNA TACOS (3).....	19
guacamole puree, spicy slaw, cucumber salad	

THE KING OF CRAB

MARYLAND STYLE CRAB CAKES (2)	32
mustard mayonnaise	
• WHOLE OREGON DUNGENESS CRAB (2.5 lb)	44
served chilled, mustard mayonnaise	
SANTA BARBARA STONE CRAB CLAWS ...jumbo 72 ..large 68..med 56 (1 lb) served chilled, mustard mayonnaise	
• STEAMED ALASKAN RED KING CRAB LEGS (1¼lb)	76
drawn butter	

LOBSTER

LOBSTER & SHRIMP FETTUCCHINE lobster broth, kale, basil....	34
• TWIN MAINE LOBSTER TAILS two 8oz tails	72
WHOLE MAINE LOBSTER.....(2.5lb) 86...(1.5lb) 52 steamed or broiled	

COMBINATION

THE LOUNGE COMBINATION	36
garlic shrimp, sea scallops, crab cake	
• THE CLUB ROOM COMBINATION	44
6oz filet mignon, sea scallops, garlic shrimp	
• SURF & TURF	63
8oz maine lobster tail & 6oz filet mignon	
• SURF & SURF	77
steamed alaskan red king crab legs & 8oz maine lobster tail	

STEAK & CHICKEN

PARMESAN CRUSTED CHICKEN.....	16
• 10 OZ FILET MIGNON	46

HALF SHELL OYSTERS

COUPE DES ANGES (c. virginica), pei rich and briny, with a crisp clean finish	18
WILD CAT COVE (c. gigas), skookum inlet, wa plump, sweet meat with mild salinity and a fruity finish.....	18
UMAMI (c. virginica), narragansett bay, ri literally means "taste sensation;" initially salty followed by a sweet finisr.....	18
HAMA HAMA (c. gigas), hama hama river, wa a thick shelled beach grown oyster with mild salinity & a fruity aftertaste	18
PLEASANT BAY (c. virginica), orleans, ma clean & crisp with a pleasant salty flavor	18
CHURCH POINT (c. gigas), hammersly inlet, wa midly salinity with cucumber and melon flavors, sweet finish	18
PINK MOON (c. virginica), pei high salinity and a clean, sweet finish	18
SHIGOKU (c. gigas), bay center, wa tumbled, which promotes a deep, uniform cup; meats are fatty & salty.....	18
VA VA VOOM (c. virginica), chesapeake bay, va medium brine with a clean, crisp finish	18
DENMAN ISLAND (c. gigas), denman island, bc deep cupped with a full meat, medium salinity, and a crisp finis.....	18
MOOKIE BLUES (c. virginica), damariscotta river, me salty with a clean, sweet finish	18
CALM COVE (c. gigas), hood canal, wa plump, mildly salty, with a sweet fruity finish.....	18

CHEF'S CHOICE OYSTER SAMPLER 1/2 dozen...18 dozen...36

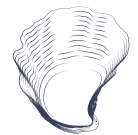
OYSTER HOUR SPECIALS



HALF PRICED OYSTERS 4PM - 6 PM 1/2 dozen...9 dozen...18

EAST COAST: COUPE DES ANGES (c. virginica), pei

WEST COAST: WILD CAT COVE (c. gigas), skookum inlet, wa



CIDER

VANDER MILL HARD APPLE CIDER michigan	8
LE BRUN BRUT CIDRE france	10
SEA CIDER FARM & CIDERHOUSE PIPPINS vancouver island, bc... 14	

OYSTER WINE PAIRINGS

SANTO ASSYRTIKO	13
santorini, greece	
VINCENT VATAN POUILLY FUME.....	15
loire, france	

SUSHI MENU

MAKI

SHRIMP TEMPURA	11
fried shrimp, masago, cucumber, frisee, wasabi mayo, ponzu sauce	
ACAPULCO ROLL	12
tuna, avocado, cilantro, masago, jalapeño, lettuce	
SPICY TUNA.....	14
yellowfin tuna, masago, cucumber, chili flakes	
• YELLOWTAIL, YUZU & SERRANO	14
yellowtail, scallion, cucumber, serrano chile, yuzu mayonnaise	
SPICY SHRIMP, SALMON & LEMON.....	16
spicy shrimp, cucumber & avocado inside, organic salmon & lemon outside	
LOBSTER ROLL	16
maine lobster, avocado, cucumber, tobiko, shiso	
SPICY TUNA & YELLOWTAIL ON TOP.....	18
yellowfin, cucumber, chili soy sauce, yuzu mustard	
• RAINBOW ROLL.....	19
snow crab, salmon, tuna, yellowtail, cucumber, avocado	
SPICY SHRIMP & KING CRAB	19
shrimp, cucumber, masago, alaskan king crab	
KING CRAB CALIFORNIA.....	19
alaskan king crab, avocado, cucumber, masago, yuzu-mustard sauce	

NIGIRI - SASHIMI

PRICE PER PIECE

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

NEW STYLE SASHIMI

• YELLOWTAIL (4 pieces)	12
granny smith apple, basil, mint, basil oil, shallot & black pepper vinaigrette	
SEA TROUT (4 pieces).....	12
sweet smoked soy, micro cilantro, crispy shallots, chili oil	

CHEF'S SUSHI SELECTION

PRICE PER PIECE

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

COMBINATIONS

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

POKE BOWL

• TUNA...21	• SALMON...20
jasmine rice, edamame, carrots, avocado, cucumber, red cabbage, sesame seeds, cilantro, ginger vinaigrette	