

Shaw's OYSTER BAR

NOVEMBER 20, 2017

CRAB APPETIZERS

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

APPETIZERS

- FRESH CALAMARI golden fried or simply grilled 15
- OYSTERS ROCKEFELLER (4) 16
- TUNA TARTARE guacamole, chips, yuzu juice 16
- CLASSIC SHRIMP COCKTAIL 16
- BUFFALO SHRIMP 16
- LOBSTER TACOS (3)..... 16
- COLD APPETIZER COMBO (per person) 22
oysters, shrimp, maine lobster tail, alaskan red king crab bite, blue crab fingers
- 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

- SHAW'S CAESAR SALAD.....8
- ORGANIC MIXED GREENS.....7
- CHOPPED SALAD.....10
- DOUBLE ICEBERG WEDGE.....11
- 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 SUPERIOR WHITEFISH..... 26
horseradish crust, green beans, dijon vinaigrette
- SAUTEED LAKE ERIE YELLOW PERCH..... 26
lemon butter, tartar sauce, cole slaw
- PARMESAN CRUSTED GEORGE'S BANK HADDOCK..... 26
sauteed spinach, lemon butter
- GRILLED ECUADORIAN MAHI MAHI 29
sweet chili glaze, roasted butternut squash, cilantro
- SAUTEED GEORGE'S BANK SEA SCALLOPS 32
lemon or garlic butter
- SAUTEED FLORIDA RED SNAPPER FILET 34
tomatoes, fennel, basil & arugula pesto, pine nuts
- GINGER CRUSTED ATLANTIC YELLOWFIN TUNA..... 37
asian salad, soy ginger vinaigrette
- SAUTEED NANTUCKET CAPE SCALLOPS 40
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
- FLORIDA STONE CRAB CLAWS (1 lb)..... large 68...medium 62
served chilled, mustard mayonnaise
- STEAMED ALASKAN RED KING CRAB LEGS (1½lb) 76
drawn butter

LOBSTER

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

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

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HALF SHELL OYSTERS

TATAMAGOUCHE (c. virginica), tatamagouche bay, ns medium sized oyster with a rich and salty taste.....	18
ELD INLET (c. gigas), eld inlet, wa plump meat, with a lower salinity, and a clean, sweet finish.....	18
WILEY POINT (c. virginica), damariscotta river, me mildly briny with a refreshing watermelon finish.....	18
OTTER COVE (c. gigas), discovery bay, wa mildly briny with a sweet, melon-like finish	18
NAKED COWBOY (c. virginica), long island sound, ny plump, meaty oyster with a robust salty and savory finish.....	18
SEA COW (c. gigas), s. puget sound, wa tumbled oyster, which promotes a deep cup; rich & creamy, with a metallic finish.....	18
SPRING CREEK (c. virginica), barnstable harbor, ma beautifully delicate, complex, and mildly sweet oyster	18
SUMMERSTONES (c. gigas), puget sound, wa deep-cupped, fluted shell with a briny start and a sweet finish.....	18
QUONNIE ROCK (c. virginica), charlestown, ri sharp salty start with a creamy finish.....	18
EAGLE ROCK (c. gigas), puget sound, wa sweet, with medium salinity, and hints of seaweed.....	18
SAVAGE HARBOUR (c. virginica), pei crunchy and salty with a sweet, mineral finish	18
BARRON POINT (c. gigas), skookum inlet, wa due to high nutrient content this oyster is mildly salty, plump, & sweet.....	18

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

OYSTER HOUR SPECIALS



HALF PRICED OYSTERS 4PM - 6PM 1/2 dozen...9 dozen...18
EAST COAST OYSTER: WILEY POINT (c. virginica), damariscotta river, me
WEST COAST OYSTER: OTTER COVE (c. gigas), discovery bay, 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

PINE RIDGE CHENIN BLANC + VIOGNIER.....	11
california	
L'OISEAU D'OR MUSCADET SEVRE ET MAINE.....	11
muscadet sevre & maine, 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	
• 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