

# Shaw's OYSTER BAR

JULY 18, 2017

## CRAB APPETIZERS

- SANTA BARBARA STONE CRAB CLAW (1 pc) ....jumbo 24..large 16.. med 7
- CHILLED BLUE CRAB FINGERS..... 13
- MARYLAND STYLE CRAB CAKE ..... 16
- MARYLAND SOFT SHELL CRAB fried or sauteed..... 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
- 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.....                | 8   | 11   |

## GREENS

- SHAW'S CAESAR SALAD.....7
- ORGANIC MIXED GREENS.....7
- CHOPPED SALAD.....10
- DOUBLE ICEBERG WEDGE.....11
- PARMESAN CRUSTED CHICKEN CAESAR.....14
- CRAB CAKE & CAESAR PLATTER.....18

• 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

## SIDES

- MASHED POTATOES..... 7
- CREAMED SPINACH..... 8
- SAUTEED BROCCOLINI ..... 9
- SAUTEED SPINACH..... 10

## 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
- SAUTEED GEORGE'S BANK SEA SCALLOPS ..... 32  
lemon or garlic butter
- SAUTEED FLORIDA RED SNAPPER FILET ..... 34  
tomatoes, fennel, basil & arugula pesto, pine nuts
- PEPPERCORN CRUSTED ATLANTIC YELLOWFIN TUNA ..... 37  
sauteed broccolini, anchovy herb sauce

## 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
- MARYLAND SOFT SHELL CRABS (2).....32  
fried, mango, cucumber, pickled tomatoes, chili sauce
- MARYLAND SOFT SHELL CRABS (2).....32  
sauteed, shaw's rice, lemon butter or garlic butter
- SANTA BARBARA STONE CRAB CLAWS (1 LB). jumbo 72..large 64..med 48  
served chilled, mustard mayonnaise
- STEAMED ALASKAN RED KING CRAB LEGS (1.25 lb) ..... 76  
drawn butter

## 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 ..... 60  
8oz maine lobster tail & 6oz filet mignon
- SURF & SURF ..... 74  
steamed alaskan red king crab legs & 8oz maine lobster tail

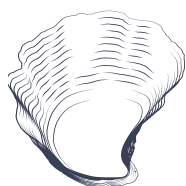
## STEAK & CHICKEN

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

## HALF SHELL OYSTERS

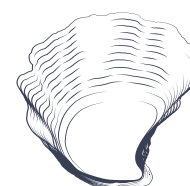
|   |    |
|---|----|
| <b>CONWAY CUP (c. virginica), foxley river, pei</b> deeply cupped and well defined, mild salinity, and a sweet, clean finish .....  | 18 |
| <b>WOLF BEACH (c. gigas), totten inlet, wa</b> plump, sweet meat with mild salinity .....   | 18 |
| <b>ICHABOD FLAT (c. virginica), plymouth, ma</b> crisp & meaty with a nice buttery bouillon .....                                   | 18 |
| <b>FLAPJACK POINT (c. gigas), eld inet, wa</b> mildly salty, plump meat, with melon like aftertaste .....                           | 18 |
| <b>PINK MOON (c. virginica), pei</b> high salinity and a clean, sweet finish .....  | 18 |
| <b>GRAHAM POINT (c. gigas), southern puget sound, wa</b> medium brinness and a sweet, clean cucumber finish .....                   | 18 |
| <b>CONNECTICUT BLUE POINT (c. virginica), long island sound, ct</b> full and meaty, mildly salty .....                              | 18 |
| <b>SHIGOKU (c. gigas), bay center, wa</b> tumbled, which promotes a deep, uniform cup; meats are fatty & salty .....                | 18 |
| <b>AUNT DOTTY'S (c. virginica), saquish, ma</b> firm texture with high salinity up front and a clean briny finish .....             | 18 |
| <b>HAMMERSLEY INLET (c. gigas), puget sound, wa</b> plump & meaty, full flavored with a strong metal finish & cucumber chaser ..... | 18 |
| <b>EAST BEACH BLONDES (c. virginica), charlestown salt pond, ri</b> a salty start with a rich, buttery finish .....                 | 18 |
| <b>KUSSHI (c. gigas), deep bay, bc</b> small oyster with smooth, round shells; sweet, plump meats with a fruity aftertaste .....    | 18 |
| <b>CHEF'S CHOICE OYSTER SAMPLER</b> 1/2 dozen...18 dozen...36   |    |

## OYSTER HOUR SPECIALS



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

**EAST COAST OYSTER: CONWAY CUP (c. virginica), foxley river, pei**  
**WEST COAST OYSTER: GRAHAM POINT (c. gigas), southern puget sound, 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 |    |
| SPIDER ROLL .....   | 18 |
| soft shell crab, cucumber, masago, ponzu                                |    |
| • 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        |    |

### 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                         |     |

### NIGIRI - SASHIMI

PRICE PER PIECE

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

### 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 |    |

### 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                   |    |