

# Shaw's OYSTER BAR

APRIL 24, 2018

## CRAB APPETIZERS

• FLORIDA STONE CRAB CLAW (1pc) .....	large 19...medium 10
MARYLAND STYLE CRAB CAKE .....	16
• CHILLED ALASKAN RED KING CRAB BITES .....	28

## APPETIZERS

• CLASSIC JUMBO SHRIMP COCKTAIL (1pc).....	5.25
FRIED LAKE ERIE SMELT tartar sauce .....	14
FRIED CALAMARI cocktail sauce .....	16
• GRILLED CALAMARI bell peppers, garlic, olive oil.....	16
• OYSTERS ROCKEFELLER (4) .....	16
TUNA TARTARE guacamole, chips, yuzu juice.....	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
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NEW ENGLAND CLAM CHOWDER.....	6 .....	9
SEAFOOD GUMBO.....	6 .....	9
JAMBALAYA.....	7 .....	10
LOBSTER BISQUE .....	7 .....	10

## GREENS

ORGANIC MIXED GREENS.....	8
SHAW'S CAESAR SALAD.....	8
CHOPPED SALAD.....	10
CRAB CAKE & CAESAR PLATTER.....	18
SHAW'S SIGNATURE SEAFOOD SALAD.....	29

• request no croutons

## SANDWICHES

includes: french fries, coleslaw & pickle

CHARBROILED CHEESEBURGER.....	13
CRAB CAKE BLT SANDWICH.....	17
NEW ENGLAND CRAB ROLL.....	27

## 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	
LOBSTER TACOS (3) .....	19
guacamole puree, serrano pepper, cilantro, crispy wonton	
TUNA POKE TACOS (3) .....	19
guacamole puree, ginger vinaigrette, wakame, crispy wonton	

## STEAK & CHICKEN

PARMESAN CRUSTED CHICKEN.....	16
• FILET MIGNON (10oz) bearnaise sauce .....	46

## FRESH FISH

FRIED LAKE ERIE SMELT.....	17
fries, coleslaw, tartar sauce	
SHAW'S FISH & CHIPS .....	22
beer battered alaskan cod, fries, coleslaw, tartar sauce	
FRENCH FRIED SHRIMP .....	24
french fries, cocktail sauce	
• GRIDDLED GARLIC SHRIMP.....	24
garlic butter	
SAUTEED LAKE ERIE YELLOW PERCH.....	26
lemon butter, tartar sauce, cole slaw	
PARMESAN CRUSTED GEORGE'S BANK HADDOCK.....	26
sauted spinach, lemon butter	
SAUTEED LAKE SUPERIOR WHITEFISH.....	27
horseradish crust, sauteed broccolini, dijon vinaigrette	
BLACKENED PANAMA SWORDFISH.....	27
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	

## THE KING OF CRAB

MARYLAND STYLE CRAB CAKES (2) .....	32
mustard mayonnaise	
• WHOLE OREGON DUNGENESS CRAB (2.5 lb) .....	48
served chilled, mustard mayonnaise	
• FLORIDA STONE CRAB CLAWS .....	large 71...medium 60
(1lb) served chilled, mustard mayonnaise	
• STEAMED ALASKAN RED KING CRAB LEGS (1¼lb) .....	76
drawn butter	

## LOBSTER

LOBSTER & SHRIMP FETTUCCINE	lobster broth, kale, basil....	34
WHOLE MAINE LOBSTER (1.5lb) .....	steamed or broiled	60
• TWIN MAINE LOBSTER TAILS	two 8oz tails .....	72

## COMBINATIONS

THE LOUNGE COMBINATION .....	36
garlic shrimp, sea scallops, crab cake	
• THE CLUB ROOM COMBINATION .....	44
6oz filet mignon, sea scallops, garlic shrimp	
• SURF & TURF .....	64
8oz maine lobster tail & 6oz filet mignon	
• SURF & SURF .....	78
steamed alaskan red king crab legs & 8oz maine lobster tail	

## SIDES

MASHED POTATOES.....	7
CREAMED SPINACH.....	8
SAUTEED BROCCOLINI chili & garlic .....	9
SAUTEED SPINACH.....	10
LOBSTER MAC & CHEESE.....	20

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APRIL 24, 2018

## HALF SHELL OYSTERS

UMAMI (c. virginica), narragansett bay, ri	literally means "taste sensation;" initially salty followed by a sweet finish .....	18
CHURCH POINT (c. gigas), hammersly inlet, wa	midly salinity with cucumber and melon flavors, sweet finish .....	18
RASPBERRY POINT (c. virginica), pei	clean, crisp and briny .....	18
SEA COW (c. gigas), s. puget sound, wa	tumbled oyster, which promotes a deep cup; rich & creamy, with a metallic finish.....	18
LA ST. SIMON (c. virginica), shippagan, nb	medium salinity with a subtle sweet citrus finish .....	18
SHIGOKU (c. gigas), bay center, wa	tumbled, which promotes a deep, uniform cup; meats are fatty & salty.....	18
PEMAQUID (c. virginica), glidden point, me	sweet and slightly briny with a crisp, clean finish .....	18
PICKERING PASS (c. gigas), puget sound, wa	plump meat with a clean, crisp finish.....	18
FIN DE LA BAIE (c. virginica), dune of bouctouche, nb	velvety smooth meat with a sweet bite, and a briny finish .....	18
FLAPJACK POINT (c. gigas), eld inlet, wa	mildly salty, plump meat, with melon like aftertaste.....	18
SAVAGE HARBOUR (c. virginica), pei	moderate salt with a prolonged sweet mineral finish .....	18
FOREST CREEK (c. gigas), hammersley inlet, wa	plump meats with a cucumber and melon aftertaste.....	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: UMAMI (c. virginica), narragansett bay, ri



WEST COAST: CHURCH POINT (c. gigas), hammersly inlet, wa

## OYSTER WINE PAIRINGS

SANTO ASSYRTIKO santorini, greece....13

VINCENT VATAN POUILLY FUME loire, france....15

## 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	

### CHEF'S SELECTED SASHIMI

• YELLOWTAIL (4 pieces) .....	12
granny smith apple, basil, mint, basil oil, shallot & black pepper vinaigrette	

### NIGIRI - SASHIMI

PRICE PER PIECE

• SALMON (sake) .....	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	

### POKE BOWL

• TUNA...21    • SALMON...20

jasmine rice, edamame, carrots, avocado, cucumber, red cabbage, sesame seeds, cilantro, ginger vinaigrette