

# Shaw's OYSTER BAR

JUNE 17, 2018

## CRAB APPETIZERS

MARYLAND STYLE CRAB CAKE .....	16
VIRGINIA SOFT SHELL CRAB fried or sauteed.....	16
• SANTA BARBARA STONE CRAB CLAW (1pc) .....jumbo 26 ...large 17	
• CHILLED BLUE CRAB FINGERS.....	20
• CHILLED ALASKAN RED KING CRAB BITES.....	28

## APPETIZERS

• CLASSIC JUMBO SHRIMP COCKTAIL (1pc).....	5.25
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
• HOT APPETIZER COMBO..... (per person) 22	
mini crab cake, crispy calamari, butter poached oysters, steamed king crab bite, grilled maine lobster tail	
COLD APPETIZER COMBO .....	(per person) 25
oysters, shrimp, maine lobster tail, alaskan red king crab bite, chilled blue crab fingers	

## 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.....	8
SHAW'S CAESAR SALAD.....	8
ICEBERG WEDGE SALAD.....	8
CHOPPED SALAD.....	10
CRAB CAKE & CAESAR PLATTER.....	18
SHAW'S SIGNATURE SEAFOOD SALAD.....	28
• request no croutons	

## SANDWICHES

includes: french fries, coleslaw & pickle

CHARBROILED CHEESEBURGER.....	13
CRAB CAKE BLT SANDWICH.....	19
NEW ENGLAND LOBSTER 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

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
sauteed 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	
FRIED VIRGINIA SOFT SHELL CRABS (2) .....	34
mango, cucumber, pickled tomatoes, chili sauce	
• SAUTEED VIRGINIA SOFT SHELL CRABS (2).....	34
signature rice, spinach, lemon or garlic butter	
• SANTA BARBARA STONE CRAB CLAWS.....jumbo 72 ...large 68	
(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
WHOLE MAINE LOBSTER .....	(1.5lb) 45....(2.5lb) 75
steamed or broiled	
• 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

## HALF SHELL OYSTERS

<b>MOOKIE BLUES</b> (c. virginica), damariscotta river, me	salty with a clean, sweet finish .....	18
<b>WOLF BEACH</b> (c. gigas), totten inlet, wa	plump, sweet meat with mild salinity.....	18
<b>COTUIT</b> (c. virginica), cotuit bay, ma	plump meat with medium salinity.....	18
<b>EAGLE ROCK</b> (c. gigas), puget sound, wa	sweet, with medium salinity, and hints of seaweed.....	18
<b>WESKEAG</b> (c. virginica), weskeag river, me	ultra-briny with a savory miso soup kind of taste, all kelp and smoky dashi.....	18
<b>HAMMERSLEY INLET</b> (c. gigas), puget sound, wa	beach grown oyster with mild salinity and a fruity aftertaste .....	18
<b>PICKLE POINT</b> (c. virginica), pei	mild salinity with a crisp texture.....	18
<b>HAMA HAMA</b> (c. gigas), hama hama river, wa	a thick shelled beach grown oyster with mild salinity & a fruity aftertaste .....	18
<b>SAVAGE HARBOUR</b> (c. virginica), pei	moderate salt with a prolonged sweet mineral finish .....	18
<b>WILD CAT COVE</b> (c. gigas), skookum inlet, wa	plump, sweet meat with mild salinity and a fruity finish.....	18
<b>OYSTERVILLE</b> (c. virginica), west bay, ma	extremely plump - pleasantly briny and sweet finish.....	18
<b>ELD INLET</b> (c. gigas), eld inlet, wa	plump meat, with a lower salinity, and a clean, sweet 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: COTUIT** (c. virginica), cotuit bay, ma

**WEST COAST: EAGLE ROCK** (c. gigas), puget sound, 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	
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 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