

# Shaw's OYSTER BAR

SEPTEMBER 26, 2017

## CRAB APPETIZERS

- SANTA BARBARA STONE CRAB CLAW (1 pc) ..jumbo 24 large 16..medium 7
- 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
- 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.....7
- 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
- SAUTEED BROCCOLINI ..... 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
- ECUADORIAN SWORDFISH ..... 29  
mustard char glaze, mick klug's green beans
- 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
- 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

## LOBSTER

- LOBSTER & SHRIMP FETTUCCHINE lobster broth, kale, basil.... 34
- TWIN MAINE LOBSTER TAILS two 8oz tails ..... 64
- 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 ..... 60  
8oz maine lobster tail & 6oz filet mignon
- SURF & SURF ..... 74  
steamed alaskan red king crab legs & 8oz maine lobster tail

## STEAK & CHICKEN

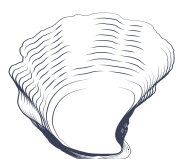
- PARMESAN CRUSTED CHICKEN..... 16
- 10 OZ FILET MIGNON ..... 46

## HALF SHELL OYSTERS

<b>BIG ROCK (c. virginica), east dennis, ma</b> deep cupped oyster with plump, rich, and sweet meats.....	18
<b>HAMMERSLEY INLET (c. gigas), puget sound, wa</b> beach grown oyster with mild salinity and a fruity aftertaste .....	18
<b>EEL LAKE (c. virginica), eel lake, ns</b> plump meat with a crunchy texture and a distinct grassy finish. ....	18
<b>FOREST CREEK (c. gigas), hammersley inlet, wa</b> plump meats with a cucumber and melon aftertaste.....	18
<b>IRISH POINT (c. virginica), pei</b> medium salinity, crisp finish.....	18
<b>PICKERING PASS (c. gigas), puget sound, wa</b> plump meat with a clean, crisp finish.....	18
<b>BEAUSOLEIL (c. virginica), miramichi bay, nb</b> meaning "beautiful sun," this crisp clean oyster has a delicate flavor. ....	18
<b>DRIFTER (c. gigas), case inlet, wa</b> sharp brine, sweet and nutty seaweed finish .....	18
<b>NAKED COWBOY (c. virginica), long island sound, ny</b> plump, meaty oyster with a robust salty and savory finish.....	18
<b>HAMA HAMA (c. gigas), hama hama river, wa</b> a thick shelled beach grown oyster with mild salinity & a fruity aftertaste .....	18
<b>ISLAND CREEK (c. virginica), duxbury harbor, ma</b> medium sized oyster with a crisp texture and subtle finish.....	18
<b>SAVAGE HARBOUR (c. virginica), pei</b> crunchy and salty with a sweet, mineral finish.....	18

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

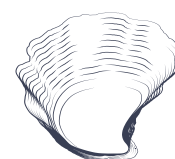
## OYSTER HOUR SPECIALS



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

**EAST COAST OYSTER: IRISH POINT (c. virginica), pei**

**WEST COAST OYSTER: PICKERING PASS (c. gigas), 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	
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

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

### 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	

### 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	

### POKE BOWL

TUNA...21 SALMON...20

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