

# 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

## SOUPS & SALADS

	Cup	Bowl
NEW ENGLAND CLAM CHOWDER.....	7	10
SEAFOOD GUMBO.....	7	10
JAMBALAYA.....	8	11
CAESAR SALAD ..... 8 white anchovy, croutons, parmesan cheese		
ICEBERG WEDGE SALAD ..... 8 bacon, maytag blue cheese, tomato, chopped egg, croutons, herb vinaigrette, blue cheese dressing		
CHOPPED SALAD..... 10 avocado, egg, cucumber, bacon, scallion, tomato, blue cheese, croutons		
	• request no croutons	

## LUNCHEON SALADS

- PARMESAN CHICKEN BREAST & CAESAR SALAD PLATTER ..... 14  
marinated white anchovy
- MARYLAND STYLE CRAB CAKE & CAESAR SALAD PLATTER ... 18  
white anchovies, mustard mayonnaise
- TUNA SUSHI & ASIAN SALAD COMBINATION..... 19  
spicy tuna maki, tuna nigiri, asian salad
- SESAME CRUSTED TUNA SALAD ..... 19  
shaved beets, arugula salad, ginger-soy vinaigrette
- request no croutons

## SANDWICHES

- CHARBROILED CHEESEBURGER..... 13  
hellmann's mayonnaise, lettuce, tomato, fries & cole slaw
- GRILLED CHICKEN SANDWICH ..... 14  
chicken breast, herb butter, lemon aioli, spicy slaw, fries & cole slaw
- CRISPY ALASKAN COD SANDWICH ..... 16  
lettuce, tomato, tartar sauce, fries & cole slaw
- CRAB CAKE BLT ..... 17  
caramelized bacon, mustard mayonnaise, fries & cole slaw
- BLACKENED YELLOWFIN TUNA SANDWICH..... 19  
spicy taco slaw, tobanjan sauce, fries & cole slaw

## 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, ginger vinaigrette, spicy slaw, cucumber salad

## FRESH FISH

- SHAW'S FISH & CHIPS ..... 19  
beer battered alaskan cod, fries, cole slaw, tartar sauce
- FRENCH FRIED SHRIMP ..... 20  
french fries, cocktail sauce
- SAUTEED LAKE SUPERIOR WHITEFISH..... 20  
horseradish crust, green beans, dijon vinaigrette
- PARMESAN CRUSTED GEORGE'S BANK HADDOCK ..... 21  
sauteed spinach, lemon butter
- PEPPERCORN CRUSTED ATLANTIC YELLOWFIN TUNA..... 24  
sauteed broccolini, anchovy herb sauce
- SAUTEED LAKE ERIE YELLOW PERCH ..... 24  
lemon butter, tartar sauce, cole slaw
- SAUTEED GEORGE'S BANK SEA SCALLOPS..... 28  
lemon or garlic butter
- SAUTEED FLORIDA RED SNAPPER ..... 34  
tomatoes, fennel, basil & arugula pesto, pine nuts
- THE LOUNGE COMBO ..... 38  
garlic shrimp, sea scallops, crab cake

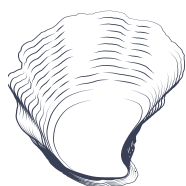
## THE KING OF CRAB

- MARYLAND STYLE CRAB CAKE PLATTER  
one...17 two...32
- FRIED MARYLAND SOFT SHELL CRABS  
mango, cucumber, pickled tomatoes, chili sauce  
two...32
- SAUTEED MARYLAND SOFT SHELL CRABS  
Shaw's rice, lemon butter or garlic butter  
two...32
- STEAMED ALASKAN RED KING CRAB LEGS  
our specialty from trident seafood  
10oz...38
- CHILLED SANTA BARBARA STONE CRAB CLAWS (1 lb)  
mustard mayonnaise  
jumbo 72...large 64... medium 48

## HALF SHELL OYSTERS

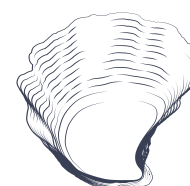
<b>CONWAY CUP (c. virginica), foxley river, pei</b> deeply cupped and well defined, mild salinity, and a sweet, clean finish .....	18
<b>WOLF BEACH (c. gigas), totten inlet, wa</b> plump, sweet meat with mild salinity .....	18
<b>ICHABOD FLAT (c. virginica), plymouth, ma</b> crisp & meaty with a nice 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	