

Shaw's OYSTER BAR

JUNE 17, 2018

CRAB APPETIZERS

MARYLAND STYLE CRAB CAKE	16
VIRGINIA SOFT SHELL CRAB fried or sauteed	16
• 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	

SOUPS & SALADS

	Cup	Bowl
NEW ENGLAND CLAM CHOWDER.....	6	9
SEAFOOD GUMBO.....	6	9
LOBSTER BISQUE	7	10
JAMBALAYA	7	10
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

FRESH FISH

SHAW'S FISH & CHIPS	19
beer battered alaskan cod, fries, coleslaw, tartar sauce	
BLACKENED PANAMA SWORDFISH	20
etouffee sauce, jasmine rice	
FRENCH FRIED SHRIMP	20
french fries, cocktail sauce	
SAUTEED LAKE SUPERIOR WHITEFISH.....	21
horseradish crust, sauteed broccolini, dijon vinaigrette	
PARMESAN CRUSTED GEORGE'S BANK HADDOCK.....	22
sauteed spinach, lemon butter	
GINGER CRUSTED ATLANTIC YELLOWFIN TUNA.....	24
asian salad, soy ginger vinaigrette	
SAUTEED LAKE ERIE YELLOW PERCH	24
lemon butter, tartar sauce, cole slaw	
• SAUTEED GEORGE'S BANK SEA SCALLOPS.....	28
lemon or garlic butter	
THE LOUNGE COMBO	36
garlic shrimp, sea scallops, crab cake	

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	
• SALMON POKE BOWL	20
jasmine rice, edamame, carrots, avocado, red cabbage, cucumber, sesame seeds, cilantro, ginger vinaigrette	
• TUNA POKE BOWL	21
jasmine rice, edamame, carrots, avocado, red cabbage cucumber, sesame seeds, cilantro, ginger vinaigrette	
• SHAW'S SIGNATURE SEAFOOD SALAD	28
louis dressing & vinaigrette, golden king crab, shrimp, lobster egg, hearts of palm, avocado, cucumber, olives, tomatoes, scallion	

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

SANDWICHES

CHARBROILED CHEESEBURGER.....	13
hellmann's mayonnaise, lettuce, tomato, fries & coleslaw	
CRAB CAKE BLT	19
caramelized bacon, mustard mayonnaise, fries & coleslaw	
NEW ENGLAND LOBSTER ROLL.....	27
fresh hand-picked maine lobster, hellmann's mayonnaise, diced celery, house made brioche roll, fries & cole slaw	

THE KING OF CRAB

MARYLAND STYLE CRAB CAKE PLATTER
two....32 one....17

FRIED VIRGINIA SOFT SHELL CRAB
mango, cucumber, pickled tomatoes, chili sauce
34

• SAUTEED VIRGINIA SOFT SHELL CRAB
signature rice, spinach, lemon or garlic butter
34

• STEAMED ALASKAN RED KING CRAB LEGS
drawn butter
10 oz...38

HALF SHELL OYSTERS

MOOKIE BLUES (c. virginica), damariscotta river, me	salty with a clean, sweet finish	18
WOLF BEACH (c. gigas), totten inlet, wa	plump, sweet meat with mild salinity.....	18
COTUIT (c. virginica), cotuit bay, ma	plump meat with medium salinity.....	18
EAGLE ROCK (c. gigas), puget sound, wa	sweet, with medium salinity, and hints of seaweed.....	18
WESKEAG (c. virginica), weskeag river, me	ultra-briny with a savory miso soup kind of taste, all kelp and smoky dashi.....	18
HAMMERSLEY INLET (c. gigas), puget sound, wa	beach grown oyster with mild salinity and a fruity aftertaste	18
PICKLE POINT (c. virginica), pei	mild salinity with a crisp texture.....	18
HAMA HAMA (c. gigas), hama hama river, wa	a thick shelled beach grown oyster with mild salinity & a fruity aftertaste	18
SAVAGE HARBOUR (c. virginica), pei	moderate salt with a prolonged sweet mineral finish	18
WILD CAT COVE (c. gigas), skookum inlet, wa	plump, sweet meat with mild salinity and a fruity finish.....	18
OYSTERVILLE (c. virginica), west bay, ma	extremely plump - pleasantly briny and sweet finish.....	18
ELD INLET (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)
- MAKI29
- 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