

"DRINKING WINE WAS NOT A SNOBBISM
 NOR A SIGN OF SOPHISTICATED NOR A
 CULT; IT WAS AS NATURAL AS EATING
 AND TO ME AS NECESSARY..."
 -ERNEST HEMINGWAY

Shaw's® CRAB HOUSE

TRY OUR SHAW'S
 OYSTER SHOOTER!

SIGNATURE COCKTAILS

OLD FASHIONED..... 14 ch bourbon, demerara, angostura & orange bitters	ROSEMARY & HONEY..... 12 bacardi silver, rosemary, honey, lemon
FLORIDITA..... 18 Shaw's barrel select patron, wildberry, lime, sparkling	CLASSIC BLOODY MARY..... 15 basic vodka, cutwater bloody mary mix, classic fixins, mini beer
JULIET+ROMEO..... 13 beefeater gin, lime, demerara, cucumber, mint	NEW YORK SOUR..... 16 rye, demerara, , lemon, pomegranate
BLUE CHICAGO 2.0..... 13 basic vodka, avua cachaca, coconut, lemon, raspberry	

WINES BY THE GLASS

BARONE PIZZINI FRANCIACORTA..... 20/80 lombardy, italy	HESS 'ALLOMI' PINOT NOIR..... 17/68 napa, california
DUCKHORN SAUVIGNON BLANC..... 15/60 napa, california	CLINE 'ANCINET VINES' ZINFANDEL..... 12/48 california
NOBLE HOUSE RIESLING..... 11/44 mosel, germany	DRUMHELLER CABERNET SAUVIGNON..... 11/44 washington
CAMBRIA 'KATHERINES VINEYARD' CHARD..... 14/56 california	JACKSON ESTATE CABERNET SAUVIGNON..... 20/80 alexander valley, california
DRUMHELLER CHARDONNAY..... 11/44 washington state	AMEZTOI ROSE..... 14/56 rias biaxas, spain
PIGHIN PINOT GRIGIO..... 12/48 friuli, italy	

DRAFT BEERS

MILLER HIGH LIFE wisconsin.....5	ANCHOR STEAM california.....7
GOOSE ISLAND ROTATING SELECTION chicago.... MKT	SIERRA NEVADA PALE ALE california..... 7
ALLAGASH WHITE maine.....8	LAGUNITAS PILS california.....7
SAISON DUPONT belgium.....10	GUINNESS IRISH STOUT ireland.....8
BELLS TWO HEARTED IPA michigan.....7	ALASKAN AMBER alaska.....7

BOTTLED BEERS

BUDWEISER & BUD LIGHT LAGER missouri.....6	SAPPORO RICE LAGER japan (22 oz)..... 12
MILLER LITE LAGER wisconsin.....6	STELLA ARTOIS LAGER belgium..... 7
BELLS'S PORTER michigan.....7	GOOSE ISLAND SOFIE FARMHOUSE ALE chicago..... 10
ORVAL TRAPPIST ALE belgium..... 15	VANDERMILL CIDER michigan..... 9
THREE FLOYDS BREWING CO. SEASONAL indiana.....9	BECK'S N/A germany..... 6

ALL OYSTERS
SHUCKED
TO ORDER

Shaw's® CRAB HOUSE

FRESH SEAFOOD
IN THE HEART
OF CHICAGO!

TODAY'S HALF SHELL OYSTERS

DOZEN ½ DOZEN

BARSTOOL COCKTAILS* (crassostrea virginica), chappel creek, prince edward island	42.....	21
EAGLE ROCK* (crassostrea gigas), puget sound, washington.....	42.....	21
SAVAGE HARBOUR* (crassostrea virginica), prince edward island.....	42.....	21
WOLF BEACH* (crassostrea gigas), totten inlet, washington	42.....	21
NAUTILUS ISLAND* (crassostrea virginica), bagaduce river, maine	42.....	21
PICKERING PASS* (crassostrea gigas), puget sound, washington	42.....	21
• OYSTER SAMPLER* cocktail sauce, champagne mignonette.....full dozen..42 half dozen...21		

APPETIZERS

BUFFALO SHRIMP tossed in our signature buffalo sauce, blue cheese dressing.....	16
MARYLAND STYLE CRAB CAKE mustard mayonnaise.....	16
• OYSTERS ROCKEFELLER (4pcs) spinach, jarlsberg cream	17
FRIED CALAMARI cocktail sauce.....	17
SAUTÉED MARYLAND SOFT SHELL CRAB lemon or garlic butter.....	18
• GRILLED CALAMARI bell peppers, garlic, olive oil.....	17
• CLASSIC JUMBO SHRIMP COCKTAIL (4pcs) served chilled, cocktail sauce.....	21

COMBINATIONS

• COLD APPETIZER COMBINATION*	(per person) 26
oysters on the half shell, jumbo shrimp cocktail, maine lobster tail	

SUSHI MENU

NIGIRI - SASHIMI

• SALMON* (sake).....4

PRICE PER PIECE

• TUNA* (maguro).....5

MAKI

SHRIMP TEMPURA fried shrimp, masago, cucumber, frisée, wasabi mayonnaise.....	12
CRUNCHY GARLIC SALMON* salmon, avocado, cucumber, serrano chile, crunchy garlic	12
SPICY TUNA* yellowfin tuna, masago, cucumber, chili flakes.....	14
SPICY SHRIMP, SALMON & LEMON* spicy shrimp, cucumber & avocado, organic salmon & lemon.....	16
KING CRAB CALIFORNIA alaskan king crab, avocado, cucumber, masago.....	19

POKE

• SALMON POKE BOWL* jasmine rice, edamame, avocado, cucumbers, carrots, red cabbage, cilantro, ginger vinaigrette .	21
• TUNA POKE BOWL* jasmine rice, edamame, avocado, cucumbers, carrots, red cabbage, cilantro, ginger vinaigrette ..	23

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER chopped clams, idaho potatoes	CUP 7 / BOWL 10
LOBSTER BISQUE maine lobster, zucchini, carrots	CUP 7 / BOWL 10
CAESAR SALAD white anchovies.....	9
ICEBERG WEDGE blue cheese dressing, herb vinaigrette, bacon, egg, tomatoes, croutons	9
CHOPPED SALAD avocado, hard boiled egg, cucumber, bacon, tomato, blue cheese, croutons.....	10

• SHAW'S SIGNATURE CHOPPED SEAFOOD SALAD

king crab, shrimp, rock crab, lobster, hearts of palm, avocado, egg, cucumber, olives, tomatoes, scallions, louis & italian dressing.....32

• INDICATES GLUTEN FREE ITEMS

* ITEM COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ALL SEAFOOD IS SUBJECT
TO SEASON, WEATHER, AND
FISHING CONDITIONS

Shaw's® CRAB HOUSE

SHAW'S PROUDLY SERVES
TRIDENT SEAFOODS'
ALASKAN KING CRAB

FRESH FISH

- YUCATAN FISH TACOS (3) beer-battered alaskan cod, pickled red cabbage, avocado, chipotle remoulade..... 17
- FISH & CHIPS beer-battered alaskan cod, french fries, cole slaw, tartar sauce 26
- PARMESAN CRUSTED GEORGE'S BANK HADDOCK sautéed spinach, lemon butter 28
- PAN SEARED ALASKAN HALIBUT mighty-vine tomatoes, roasted garlic white balsamic vinaigrette, basil 36
 - GRILLED NEW ZEALAND ORA KING SALMON maitake mushrooms, grilled asparagus, hollandaise sauce.... 38
 - GRILLED ATLANTIC YELLOWFIN TUNA* crispy rice noodles, scallions, peanuts, ginger-soy vinaigrette..... 38

SHAW'S SEASONAL CRAB

- ALASKAN RED KING CRAB LEGS (1¼ lb) served steamed, drawn butter.....85

- MARYLAND STYLE CRAB CAKE PLATTER (2) mustard mayonnaise 32
- SAUTÉED MARYLAND SOFTSHELL CRAB (2) jasmine rice, sautéed spinach, lemon or garlic butter 36

PREMIUM STEAK & CHICKEN

- PARMESAN CRUSTED CHICKEN all-natural chicken breast, sautéed spinach, lemon butter 20
- FILET MIGNON* béarnaise sauce 6oz 34...10 oz 48
 - BONE-IN RIBEYE* (16 oz) béarnaise sauce 55

HORSERADISH CRUST..ADD 4 BLEU CHEESE CRUST...ADD 5 TRUFFLE BUTTER..ADD 6

LOBSTER, SHRIMP & SCALLOPS

- FRENCH FRIED SHRIMP hand-breaded, french fries, cocktail sauce, coleslaw..... 26
- GRIDDLED GARLIC SHRIMP garlic butter 28
 - NEW ENGLAND LOBSTER ROLL maine lobster, hellmann's mayonnaise, diced celery, brioche roll, french fries, coleslaw .. 29
 - SEARED HUDSON CANYON SEA SCALLOPS sautéed spinach, lemon or garlic butter..... 32
 - BROILED SOUTH AFRICAN LOBSTER TAILS drawn butter (3) 74....(2) 50
 - STEAMED WHOLE MAINE LOBSTER drawn butter (1.5 lb)... 45

COMBINATIONS

- SHAW'S SEAFOOD PLATTER garlic shrimp, sea scallops, maryland style crab cake 36
- THE CLUB ROOM COMBINATION* 6 oz filet mignon, sea scallops, garlic shrimp 49
 - SURF & TURF* 4.5 oz south african lobster tail & 6 oz filet mignon..... 56

SEASONAL SIDES

- MASHED POTATOES 8
- BAKED POTATO 8
- MACARONI & CHEESE 10
- POTATOES AU GRATIN 12
- LOBSTER MACARONI & CHEESE..... 23
- TRUFFLED MASHED POTATOES..... 10
- CREAMED SPINACH..... 9
- SAUTÉED SPINACH with garlic..... 10
- CRISPY BRUSSELS SPROUTS parmesan cheese ... 12
- GRILLED ASPARAGUS lemon aioli 12

SIMPLY GRILLED FISH AVAILABLE UPON REQUEST
ALERT YOUR SERVER OF FOOD INTOLERANCES OR SPECIAL DIETARY NEEDS