

Shaw's PRIVATE PARTIES

\$35 PER PERSON

(price does not include sales tax or gratuity)

3-COURSE LUNCH SHARING MENU

FROM OUR RAW BAR

East Coast Oysters (3.50 ea) • West Coast Oysters (3.50 ea) • Alaskan Golden King Crab (7 ea)
Jumbo Shrimp Cocktail (5.25 ea) • Chilled Mussels (2 ea) • Chilled Maine Lobster Tail (9 per ½ tail)
Chilled Stone Crab Claws (MP) • Grand Shellfish Assortment (23 pp)

APPETIZERS

choose 3 for the table to share

Crispy Calamari • Grilled Calamari • Cheesy Stuffed Mushroom Caps • Maryland Style Crab Cakes (add 1)
French Fried Shrimp (add 1) • Spicy Tuna Maki • Vegetable Maki • King Crab California Maki (add 2)
Lobster Tacos (add 3) • Tuna Tartare (add 2) • Caesar Salad • Chopped Salad • Shaw's Signature Seafood Salad (add 5)

ENTREES

choose 2 for the table to share

Parmesan Crusted George's Bank Haddock	Steamed Red Alaskan King Crab Legs (add 24)
New Zealand Ora King Salmon (add 4)	South African Lobster Tails (add 15)
Maryland Style Crab Cakes (add 5)	Parmesan Crusted Chicken
Hudson Canyon Sea Scallops	Filet Mignon (add 5)
Atlantic Yellowfin Tuna (add 4)	NY Strip (add 7)
Pan Seared Alaskan Halibut (add 2)	Bone-In Ribeye (add 7)

Add 8oz Individually Plated Steamed King Crab Legs (add 34)

STEAK ENHANCEMENTS

Horseradish Crust (add 2) • Blue Cheese Crust (add 2.50) • Truffle Butter (add 3) • Oscar Style (add 6.50)

SIDES

choose 2 for the table to share

Mashed Potatoes • Creamed Spinach • Elote • Macaroni & Cheese • Sautéed Spinach
Potatoes Au Gratin (add 2) • Roasted Brussels Sprouts (add 2) • Lobster Mac & Cheese (add 4)

DESSERT

choose 2 for guests to select 1

Raspberry Pie • Key Lime Pie • Crème Brûlée • Chocolate Layer Cake

ADD AN INDIVIDUALLY PLATED SCOOP OF ICE CREAM (add 2.50)

Chocolate • Vanilla • Peppermint with Hot Fudge

Shaw's PRIVATE PARTIES

\$43 PER PERSON

(price does not include sales tax or gratuity)

4-COURSE LUNCH SHARING MENU

FROM OUR RAW BAR

East Coast Oysters (3.50ea) • West Coast Oysters (3.50 ea) • Alaskan Golden King Crab (7 ea)
Jumbo Shrimp Cocktail (5.25 ea) • Chilled Mussels (2 ea) • Chilled Maine Lobster Tail (9 per ½ tail)
Chilled Stone Crab Claws (MP) • Grand Shellfish Assortment (23 pp)

APPETIZERS

choose 3 for the table to share

Crispy Calamari (add 2) • Grilled Calamari (add 2) • Cheesy Stuffed Mushroom Caps
Maryland Style Crab Cakes (add 1) • Spicy Tuna Maki • French Fried Shrimp (add 1) • Vegetable Maki
King Crab California Maki (add 2) • Lobster Tacos (add 3) • Tuna Tartare (add 2)

SOUP OR SALAD

choose 2 for guests to select 1

New England Clam Chowder • Lobster Bisque • Caesar Salad • Iceberg Wedge • Chopped Salad

ENTREES

choose 2 for table to share

Parmesan Crusted George's Bank Haddock	Steamed Red Alaskan King Crab Legs (add 24)
Pan Seared Alaskan Halibut (add 2)	South African Lobster Tails (add 15)
Atlantic Yellowfin Tuna (add 4)	Parmesan Crusted Chicken
New Zealand Ora King Salmon (add 4)	Filet Mignon (add 5)
Maryland Style Crab Cakes (add 5)	NY Strip (add 7)
Hudson Canyon Sea Scallops	Bone-In Ribeye (add 7)

Add 8oz Individually Plated Steamed King Crab Legs (add 34)

STEAK ENHANCEMENTS

Horseradish Crust (add 2) • Blue Cheese Crust (add 2.50) • Truffle Butter (add 3) • Oscar Style (add 6.50)

SIDES

choose 2 for the table to share

Mashed Potatoes • Creamed Spinach • Elote • Macaroni & Cheese • Sautéed Spinach
Potatoes Au Gratin (add 2) • Roasted Brussels Sprouts (add 2) • Lobster Mac & Cheese (add 4)

DESSERT

choose 2 for guests to select 1

Raspberry Pie • Key Lime Pie • Crème Brûlée • Chocolate Layer Cake

ADD AN INDIVIDUALLY PLATED SCOOP OF ICE CREAM (add 2.50)

Chocolate • Vanilla • Peppermint with Hot Fudge