

Shaw's PRIVATE PARTIES

OFF-SITE CATERING MENU

Serves 12 Guests Unless Otherwise Noted

APPETIZERS

Oysters on the Half Shell	42	Tenderloin of Beef Oscar	30
Shrimp Cocktail	36	Mini Burger	26
Mini Maine Lobster Roll	60	Chicken Drumette	26
Mini Tuna Poke Taco	32	Crunchy Asian Chicken Satay	22
Mini Spicy Tuna Poke Taco	32	Chilled King Crab Bites	48
Caprese Skewer	18	Beef Tenderloin Sliders	65
Mini Crab Cakes	40		

CHILLED RAW BAR TO GO

46 per guest

Oysters on the Half Shell • Alaskan Golden King Crab
Ceviche Cups • Chilled Mussels • Maine Lobster Tail
Jumbo Shrimp Cocktail • King Crab Cocktail

SUSHI PLATTER TO GO

80 pc, 135 per platter

Spicy Shrimp, Salmon & Lemon • Shrimp Tempura
Spicy Tuna Maki • Yellowtail, Yuzu & Serrano
King Crab California

WALKING SHUCKER

\$250 plus cost of Oysters

Like a mobile raw bar, our shuckers mingle through your event delivering fresh hand-shucked oysters to your guests

SALADS & BREADS

Sourdough Bread & Butter	20	Parker House Rolls	20
Caesar Salad	42	Shaw's Signature Seafood Salad	75
Chopped Salad	52		
		<i>Add Atlantic Salmon to Any Salad</i>	<i>90</i>
		<i>Add Grilled Chicken to Any Salad</i>	<i>20</i>
		<i>Add Parmesan Chicken to Any Salad</i>	<i>30</i>

SPECIALTIES

Alaskan Halibut	220	Parmesan Crusted Chicken	80
New Zealand Salmon	220	New York Strip	156
Sliced Beef Tenderloin	138	Bone-In Ribeye	156
Parmesan Crusted Haddock	132		

SIDES

Mashed Potatoes	42	Sautéed Spinach	40
Creamed Spinach	45	Potatoes Au Gratin	48
Elote	54	Roasted Brussels Sprouts	48
Macaroni & Cheese	54	Lobster Mac & Cheese	87

DESSERTS

Whole Chocolate Layer Cake	35
Whole Raspberry Pie	35
Whole Key Lime Pie	35

Shaw's

\$55 Catered Brunch

Breakfast Classics

Signature French Toast Bread Pudding

rum caramel & creme anglaise

• Rita's Scrambled Eggs •

Candied Bacon • Hash Browns

extra bacon (2 pcs) \$5

add waffles (2 pcs) \$4

Raw Bar Favorites

Jumbo Shrimp Cocktail

Alaskan Cod Ceviche • Chilled Aloha Mussels

Mighty Vine Tomato & Mozzarella Salad • Caesar Salad

• Parker House Rolls •

oysters on the half shell

dozen or 1/2 dozen

east and west coast sampler

\$42/\$21

16 pc maki combination

king crab california • shrimp tempura

spicy shrimp salmon & lemon • spicy tuna

\$30

King Crab Main Event

Steamed Alaskan King Crab Legs

drawn butter & lemon

Macaroni & Cheese • Roasted Broccoli

Upgrade to Lobster Macaroni & Cheese \$12

Add Sliced Beef Tenderloin (8oz) \$30

French Fried Shrimp \$20

8pcs with cocktail sauce

Crab Cake \$16

with mustard mayonaise

Extra King Crab Legs (lb) \$55

Dessert

Custom Triple Layer Chocolate Celebration Cake

Select your own message for us to write on the cake

Shaw's PRIVATE PARTIES

LUNCH COMBINATIONS SERVED W/CHOICE OF FRIES OR CAESAR SALAD

YUCATAN TACOS \$20

JUMBO SHRIMP COCKTAIL, 4 PC \$24

MARYLAND CRAB CAKE (1) \$17

NEW ENGLAND LOBSTER ROLL \$29

PARMESAN CRUSTED CHICKEN \$23

BROILED SOUTH AFRICAN LOBSTER TAIL \$28

BUFFALO SHRIMP \$19

CRAB CAKE BLT \$9

BOWL OF LOBSTER BISQUE \$13

BOWL OF NEW ENGLAND CLAM CHOWDER \$13

FRENCH FRIED SHRIMP \$20

GRIDDLED GARLIC SHRIMP \$24

1/2 MAKI COMBO (salad choice is Asian Salad instead of Caesar) \$18

BEER-BATTERED ALASKAN COD \$19

Shaw's PRIVATE PARTIES

\$35 PER PERSON CATERED LUNCH

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 to share

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

ENTREES

choose 2 to share

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

SIDES

choose 2 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

Custom Chocolate Layer Celebration Cake
Select your own message for us to write on the cake

Shaw's PRIVATE PARTIES

\$75 PER PERSON CATERED DINNER

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 to share

Crispy Calamari (add 2) • Grilled Calamari (add 2) • Buffalo Shrimp • Maryland Style Crab Cakes

French Fried Shrimp • Spicy Tuna Maki • Vegetable Maki • King Crab California Maki (add 2)

Lobster Tacos (add 2) • Tuna Tartare (add 2) • Oyster Rockefeller

SALADS

choose 2 to share

Caesar Salad • Iceberg Wedge • Chopped Salad • Shaw's Signature Seafood Salad (add 5)

ENTREES

choose 2 to share

Parmesan Crusted George's

Bank Haddock

Maryland Style Crab Cakes

Hudson Canyon Sea Scallops (add 2)

Atlantic Yellowfin Tuna (add 4)

Pan Seared Alaskan Halibut (add 2)

New Zealand Ora King Salmon (add 2)

Steamed Red Alaskan

King Crab Legs (add 18)

South African Lobster Tails (add 9)

Parmesan Crusted Chicken

Filet Mignon

NY Strip (add 10)

Bone-In Ribeye (add 10)

SIDES

choose 2 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

Custom Chocolate Layer Celebration Cake
Select your own message for us to write on the cake

Shaw's PRIVATE PARTIES

\$90 PER PERSON

(price does not include sales tax or gratuity)

STAFFED OFF-SITE 4-COURSE MENU

Minimum 12 Guests

APPETIZERS

served for the table to share

Oysters on the Half Shell • Jumbo Shrimp Cocktail • Chilled Golden King Crab • Maine Lobster Tail

SOUP OR SALAD

choose 1 individually plated, served with sourdough bread

Caesar Salad • Organic Mixed Greens • Asian Pear & Kale Salad • Iceberg Wedge
Lobster Bisque • New England Clam Chowder

ENTREES

choose 3 for the table to share

Parmesan Crusted George's Bank Haddock	South African Lobster Tail (add 9)
Lake Huron Whitefish	Sautéed Vegetables & Cous Cous
Ecuadorian Mahi Mahi	Parmesan Crusted Chicken
New Zealand Ora King Salmon (add 2)	Atlantic Yellowfin Tuna (add 4)
Maryland Style Crab Cakes	Filet Mignon
Hudson Canyon Sea Scallops (add 2)	NY Strip (add 10)
Steamed Red Alaskan King Crab Legs (add 18)	

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 • Broccolini • Hash Browns • Macaroni & Cheese • Sautéed Spinach
Potatoes Au Gratin (add 2) • Roasted Brussels Sprouts (add 2) • Roasted Wild Mushrooms (add 4)

MINI DESSERT SAMPLERS

served for the table to share

Raspberry Pie • Key Lime Pie • Crème Brûlée • Seasonal Dessert

SETUP & SERVICE

Disposable Chafing Rack with Sterno 20 ea.
Delivery Charge Based on Location, Distance and Set Up Needs