

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 (3.75 ea) • West Coast Oysters (3.75 ea) • Jumbo Shrimp Cocktail (3.75 ea)
Chilled Maine Lobster Tail (11.5 per ½ tail) • Chilled Stone Crab Claws (medium 10, large 20)
Raw Bar Combination- 2 Oysters, 2 Cocktail Shrimp, 1 Half Maine Lobster Tail (26 pp)

APPETIZERS

choose 2 for the table to share

Crispy Calamari (add 2) • Cheesy Stuffed Mushroom Caps • Maryland Style Crab Cakes
Tuna Tartare (add 2) • Buffalo Shrimp • French Fried Shrimp • Oysters Rockefeller (add 2)
Burrata (add 1) • Caesar Salad • Chopped Salad • Shaw's Signature Seafood Salad (add 6)
Spicy Shrimp Crispy Rice • Crunchy Garlic Salmon Maki • Spicy Tuna Maki (add 1)

ENTREES

choose 2 for the table to share

Parmesan Crusted George's Bank Haddock	Maryland Style Crab Cakes (add 5)
Blackened Shrimp & Grits	Hudson Canyon Sea Scallops (add 4)
Fish & Chips	Atlantic Yellowfin Tuna (add 2)
Alaskan Halibut (add 3)	Steamed Red Alaskan King Crab Legs (add 48)
Parmesan Crusted Chicken	South African Lobster Tails (add 23)
New Zealand Ora King Salmon (add 3)	Filet Mignon (add 5)
Mustard Char Glazed Mahi-Mahi	Bone-In Ribeye (add 10)

Allow Guests to Add 8oz Individually Plated Steamed King Crab Legs (add 60)

STEAK ENHANCEMENTS

Lobster Butter (add 4) • Truffle Butter (add 3) • Oscar Style (add 6)

SIDES

choose 1 for the table to share

Mashed Potatoes • Truffled Mashed Potatoes • Potatoes Au Gratin (add 1) •
Creamed Spinach • Broccoli with Cheese • Macaroni & Cheese • Lobster Mac & Cheese (add 3)
Sautéed Spinach • Wild Mushrooms (add 2) • Crispy Brussels Sprouts

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

\$45 PER PERSON

(price does not include sales tax or gratuity)

4-COURSE LUNCH SHARING MENU

FROM OUR RAW BAR

East Coast Oysters (3.75 ea) • West Coast Oysters (3.75 ea) • Jumbo Shrimp Cocktail (3.75 ea)
Chilled Maine Lobster Tail (11.5 per ½ tail) • Chilled Stone Crab Claws (medium 10, large 20)
Raw Bar Combination- 2 Oysters, 2 Cocktail Shrimp, 1 Half Maine Lobster Tail (26 pp)

APPETIZERS

choose 2 for the table to share

Crispy Calamari (add 2) • Buffalo Shrimp • Cheesy Stuffed Mushroom Caps • Burrata (add 1)
Mini Maryland Style Crab Cakes • Oysters Rockefeller (add 2) • Tuna Tartare (add 2)
Spicy Shrimp Crispy Rice • Crunchy Garlic Salmon Maki • Spicy Tuna Maki (add 1)

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	Mustard Char Glazed Mahi-Mahi
Blackened Shrimp & Grits	Hudson Canyon Sea Scallops (add 4)
Fish & Chips	Atlantic Yellowfin Tuna (add 2)
Parmesan Crusted Chicken	Steamed Red Alaskan King Crab Legs (add 48)
New Zealand Ora King Salmon (add 3)	South African Lobster Tails (add 23)
Alaskan Halibut (add 3)	Filet Mignon (add 5)
Maryland Style Crab Cakes (add 5)	Bone-In Ribeye (add 10)

Allow Guests to Add 8oz Individually Plated Steamed King Crab Legs (add 60)

STEAK ENHANCEMENTS

Lobster Butter (add 4) • Truffle Butter (add 3) • Oscar Style (add 6)

SIDES

choose 1 for the table to share

Mashed Potatoes • Truffled Mashed Potatoes • Potatoes Au Gratin (add 1)
Creamed Spinach • Broccoli with Cheese • Macaroni & Cheese • Lobster Mac & Cheese (add 3)
Sautéed Spinach • Wild Mushrooms (add 2) • Crispy Brussels Sprouts

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