

Shaw's PRIVATE PARTIES

\$65 PER PERSON

(price does not include sales tax or gratuity)

3-COURSE 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)

SALADS

choose 2 for the table to share

Caesar Salad • Iceberg Wedge

Chopped Salad • Shaw's Signature Seafood Salad (add 4)

ENTREES

choose 3 for the table to share

Parmesan Crusted George's Bank Haddock

Mustard Char Glazed Mahi-Mahi

New Zealand Ora King Salmon

Alaskan Halibut

Maryland Style Crab Cakes (add 1)

Hudson Canyon Sea Scallops

Steamed Red Alaskan King Crab Legs (add 44)

South African Lobster Tail (add 19)

Parmesan Crusted Chicken

Atlantic Yellowfin Tuna

Filet Mignon

Bone-In Ribeye (add 6)

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 2 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

\$75 PER PERSON

(price does not include sales tax or gratuity)

4-COURSE 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 3 for the table to share

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

SALADS

choose 2 for the table to share

Caesar Salad • Iceberg Wedge
Chopped Salad • Shaw's Signature Seafood Salad (add 4)

ENTREES

choose 3 for the table to share

Parmesan Crusted George's Bank Haddock

Mustard Char Glazed Mahi-Mahi

New Zealand Ora King Salmon

Alaskan Halibut

Maryland Style Crab Cakes (add 1)

Hudson Canyon Sea Scallops

Steamed Red Alaskan King Crab Legs (add 44)

South African Lobster Tail (add 19)

Parmesan Crusted Chicken

Atlantic Yellowfin Tuna

Filet Mignon

Bone-In Ribeye (add 6)

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 2 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

\$80 PER PERSON

(price does not include sales tax or gratuity)

4-COURSE PLATED 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 3 for the table to share

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

SOUP OR SALAD

choose 2 for guests to select 1

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

ENTREES

choose 5 for guests to select 1

Parmesan Crusted
George's Bank Haddock
Mustard Char Glazed Mahi-Mahi
Atlantic Yellowfin Tuna
New Zealand Ora King Salmon
Alaskan Halibut
Maryland Style Crab Cakes
Hudson Canyon Sea Scallops

10oz Steamed Alaskan
Red King Crab Legs (add 35)
1lb Chilled Stone Crab Claws (add 30)
South African Lobster Tails (add 30)
Vegetable Poke Bowl
Parmesan Crusted Chicken
Twin Petite Filets Mignon

10oz Filet Mignon (add 25)
16oz Bone-In Ribeye (add 27)
Shaw's Seafood Combination
*crab cake, sautéed sea scallops,
garlic shrimp*
Petite Filet & Crab Cake
Petite Filet & Garlic Shrimp
Petite Filet & Sea Scallops

Allow Guests to Add 8oz Steamed King Crab Legs to Any Entrée (add 60)

STEAK ENHANCEMENTS

Lobster Butter (add 8) • Truffle Butter (add 6) • Oscar Style (add 13)

SIDES

choose 2 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

RECEPTION MENU

PLATTERS

SHRIMP & OYSTER RAW BAR

100 per platter

9 East Coast & 9 West Coast Oysters on the Half Shell
 18 Jumbo Shrimp Cocktail
Cocktail Sauce, Mignonette, Lemons

CRAB, SHRIMP & OYSTER RAW BAR

195 per platter

10oz Alaskan Red King Crab, 12 Lobster Tail Bites 18 Jumbo Shrimp Cocktail
 10 East Coast & 10 West Coast Oysters on the Half Shell
Cocktail Sauce, Mignonette, Lemons, Mustard Mayo

SUSHI PLATTER

96 per platter

Spicy Shrimp & Spicy Tuna Crispy Rice • Salmon, Tuna & Yellowtail Nigiri
 Crunchy Garlic Tuna Roll • Volcano Roll • Shrimp Tempura Roll
 Spicy Shrimp, Salmon & Lemon Roll

PLATTER ADDITIONS

Chilled Stone Crab, per piece medium 10, large 20
 Cheese & Charcuterie Grazing Table 150/sq ft

APPETIZERS

priced per dozen

Oysters on the Half Shell	45	Asian Chicken-Scallion Satay	22
Shrimp Cocktail	45	Chicken Drumette	26
Mini Maine Lobster Roll	60	Chilled King Crab Bites (10oz)	75
Mini Tuna Poke Taco	32	Beef Tenderloin Sliders	65
Buffalo Shrimp	32	Oysters Rockefeller	54
French Fried Shrimp	36	New Style Yellowtail Sashimi	48
Caprese Skewer	18	Spicy Shrimp Crispy Rice	36
Mini Crab Cakes	40	Spicy Tuna Crispy Rice	48
Tenderloin of Beef Oscar	30	Chilled Lobster Tail Bites	70
Mini Chipotle Burger	26		

BEVERAGE PACKAGES

SELECT BEER & HOUSE WINE		CALL BRAND LIQUOR, BEER & WINE		PREMIUM BRAND LIQUOR, BEER & WINE	
2 Hour	30	2 Hour	35	2 Hour	40
3 Hour	35	3 Hour	40	3 Hour	45
4 Hour	40	4 Hour	45	4 Hour	50