

THREE COURSE LUNCH MENU

*served with fresh baked parker house rolls
coffee, iced tea and sodas included*

\$35 PER GUEST

SOUPS & SALADS

select 2 - guest chooses one upon arrival

LOBSTER BISQUE

NEW ENGLAND CLAM CHOWDER

SEAFOOD GUMBO

CHOPPED SALAD

CLASSIC CAESAR

MIXED GREENS

ENTRÉES

select 5 - guest will choose one upon arrival

FISH & CHIPS • FRENCH FRIED SHRIMP • MARYLAND STYLE CRAB CAKE

SHRIMP LINGUINE • VEGETARIAN PASTA • VEGETABLE POKE BOWL

PARMESAN CRUSTED HADDOCK • PARMESAN CRUSTED CHICKEN

PRIME CHEESEBURGER • GRILLED SALMON • GRILLED FISH TACOS

FIRST MATE'S PLATTER- *fried shrimp, beer battered cod, french fries*

LOBSTER MAC & CHEESE • SHRIMP PO'BOY

SIGNATURE TWIN FILETS *(add 9/order)*

NEW ENGLAND LOBSTER ROLL *(add 12/order)* • SEAFOOD SALAD *(add 12/order)*

CHOICE OF MINI DESSERT

guest chooses one upon arrival

CHOCOLATE LAYER CAKE • HOMEMADE KEY LIME PIE • CRÉME BRULÉE

Add APPETIZERS

THE NORMANDIE

\$12/guest

CRISPY CALAMARI
CHEESY STUFFED MUSHROOMS
SHRIMP COCKTAIL

THE CAPTAIN

\$20/guest

MINI CRAB CAKES
SHRIMP COCKTAIL
VEGETARIAN MAKI
CRISPY CALAMARI

THE RED SHELL

\$30/guest

MAINE LOBSTER TAIL
SHRIMP COCKTAIL
MINI CRAB CAKES
OYSTERS ON THE HALF SHELL

Shaw's PRIVATE PARTIES

FAMILY
STYLE
LUNCH
SCHAUMBURG

FAMILY STYLE LUNCH MENU

*served with fresh baked parker house rolls
coffee, iced tea and sodas included*

\$30 PER GUEST

APPETIZERS

choice of 2 served family style

CLASSIC CAESAR SALAD
CHOPPED SALAD
MIXED GREENS
FRIED SHRIMP
CHEESY STUFFED MUSHROOMS
BUFFALO CHICKEN SLIDERS
SEAFOOD SALAD (add 7/guest)

MINI CRAB CAKES
SHRIMP COCKTAIL
CRISPY CALAMARI
GRILLED CALAMARI
BUFFALO SHRIMP
VEGETARIAN MAKI
SHAW'S MINI BURGERS

ADD A SOUP COURSE

*(add 6/guest)
choice of*

LOBSTER BISQUE • NEW ENGLAND CLAM CHOWDER • SEAFOOD GUMBO

ENTREES

choice of 2 served family style

PARMESAN CRUSTED HADDOCK • TODAY'S CATCH
SEASONAL VEGETABLE PASTA • PARMESAN CRUSTED CHICKEN
SHRIMP PASTA • BEER BATTERED COD
GRILLED SALMON (add 5/guest) • PETITE FILET (add 8/guest)
MINI NEW ENGLAND LOBSTER ROLLS (add 6/guest)

SIDES

choice of 2 served family style

SAUTÉED SPINACH WITH GARLIC
MASHED POTATOES
FRENCH FRIES
SEASONAL VEGETABLE
AU GRATIN POTATOES (add 2/guest)

ADD A DESSERT COURSE

(add 3/guest)

MINI CRÈME BRÛLÉE
MINI CHOCOLATE CAKE
MINI KEY LIME PIE

LUNCH PUNCH

served by the gallon-approximately 20 servings per gallon

CLASSIC MIMOSA	100
orange juice, jean louis brut	
KIR ROYAL	120
raspberry liquor, jean louis brut	
SIGNATURE MAI TAI PUNCH	150
cruzan spiced rum, myers's dark rum, amaretto, orange juice, sweet and sour, grenadine, pineapple	
LE PECHE PUNCH	175
grey goose, peach liqueur, white peach purée, champagne	

Shaw's PRIVATE PARTIES



THREE COURSE DINNER MENU

*served with fresh baked parker house rolls
coffee, iced tea and sodas included*

\$59 PER GUEST

SOUPS & SALADS

select 2 - guest chooses one upon arrival

LOBSTER BISQUE
NEW ENGLAND CLAM CHOWDER
SEAFOOD GUMBO
CHOPPED SALAD
CLASSIC CAESAR
MIXED GREENS

SIDES

select 2- served family style to the table

MASHED POTATOES
AU GRATIN POTATOES
SEASONAL VEGETABLE
SAUTÉED SPINACH WITH GARLIC
ROASTED MUSHROOMS
LOBSTER MAC & CHEESE *(add 8/guest)*

ENTRÉES

select 5 - guest will choose one upon arrival

TODAY'S CATCH • GRILLED SALMON • SHRIMP LINGUINE • SEAFOOD LINGUINE

MARYLAND STYLE CRAB CAKES • PARMESAN-CRUSTED HADDOCK

SIGNATURE TWIN FILETS • PARMESAN-CRUSTED CHICKEN

VEGETABLE POKE POWL • VEGETABLE PASTA

SHAW'S SEAFOOD COMBINATION *(add 5/order) - crab cake, sautéed sea scallops, garlic shrimp*

THE CLUBROOM COMBINATION *(add 5/order) - petite filet, sautéed sea scallops, garlic shrimp*

TWIN LOBSTER TAILS *(add 19/order)*

6oz. FILET & LOBSTER *(add 31/order)* • SAUTÉED SEA SCALLOPS *(add 12/order)*

10oz. FILET MIGNON *(add 27/order)* • 14oz. NY STRIP *(add 31/order)* • 16oz BONE-IN RIBEYE *(add 33/order)*

STEAMED NORWEGIAN KING CRAB LEGS *(market price)*

CHOICE OF MINI DESSERT

guest chooses one upon arrival

CHOCOLATE LAYER CAKE • HOMEMADE KEY LIME PIE • CRÉME BRULÉE

Add APPETIZERS

THE NORMANDIE

\$12/guest

CRISPY CALAMARI
CHEESY STUFFED MUSHROOMS
SHRIMP COCKTAIL

THE CAPTAIN

\$20/guest

MINI CRAB CAKES
SHRIMP COCKTAIL
VEGETARIAN MAKI
CRISPY CALAMARI

THE RED SHELL

\$30/guest

MAINE LOBSTER TAIL
MINI CRAB CAKES
SHRIMP COCKTAIL
OYSTERS ON THE HALF SHELL

ASK ABOUT OUR SEASONAL ITEMS | STONE CRAB • CAPE SCALLOPS • EMPRESS CRAB CLAWS • SOFT SHELL CRAB • HALIBUT



HORS D'OEUVRES BY THE DOZEN

VEGETARIAN MAKI.....	17	SHAW'S MINI CRAB CAKES.....	53
SHRIMP TEMPURA MAKI.....	24	TENDERLOIN OF BEEF OSCAR.....	75
SPICY SHRIMP, SALMON, & LEMON MAKI.....	27	SHAW'S MINI BURGERS.....	48
SPICY TUNA MAKI.....	23	BUFFALO CHICKEN SLIDERS.....	36
CALIFORNIA MAKI.....	31	BEEF TENDERLOIN SLIDERS.....	75
OYSTERS ON THE HALF SHELL.....	45	BACON WRAPPED SCALLOPS.....	73
TUNA TARTARE SPOONS.....	45	BITE SIZED LOBSTER ROLLS.....	60
JUMBO SHRIMP COCKTAIL.....	44	OYSTERS ROCKEFELLER.....	57
CHEESY STUFFED MUSHROOM CAPS.....	16	BUFFALO SHRIMP.....	39

SIGNATURE APPETIZER PLATTERS

each platter serves 4-5 guests

HOT SHELLFISH PLATTER

crispy calamari, mini crab cakes (5), fried shrimp (5), oysters rockefeller (5)
80

COLD SHELLFISH TOWER

maine lobster tail (6oz), fresh shucked oysters (8), shrimp cocktail (8), blue crab fingers (12)
95

SHAW'S SUSHI PLATTER

california, spicy tuna, shrimp tempura, spicy shrimp, salmon & lemon
62

BAR PACKAGES

HOST BAR AVAILABLE ON CONSUMPTION

IMPORTED & DOMESTIC BEERS, HOUSE WINES, COFFEE AND SOFT DRINKS

TWO HOURS.....	30/guest
THREE HOURS.....	35/guest

CALL BRAND LIQUOR, IMPORTED & DOMESTIC BEERS, HOUSE WINES, COFFEE AND SOFT DRINKS

TWO HOURS.....	35/guest
THREE HOURS.....	40/guest

PREMIUM BRAND LIQUOR, IMPORTED & DOMESTIC BEERS, HOUSE WINES, COFFEE AND SOFT DRINKS

TWO HOURS.....	40/guest
THREE HOURS.....	45/guest

ASK FOR OUR WINE LIST!

OUR CERTIFIED SOMMELIER CAN OFFER ANY PERSONALIZED RECOMMENDATIONS



HORS D'OEUVRES BY THE DOZEN

VEGETARIAN MAKI	17	SHAW'S MINI CRAB CAKES	53
SHRIMP TEMPURA MAKI	24	TENDERLOIN OF BEEF OSCAR	75
SPICY SHRIMP, SALMON, & LEMON MAKI	27	SHAW'S MINI BURGERS	48
SPICY TUNA MAKI	23	BUFFALO CHICKEN SLIDERS	36
CALIFORNIA MAKI	31	BEEF TENDERLOIN SLIDERS	75
OYSTERS ON THE HALF SHELL	45	BACON WRAPPED SCALLOPS	73
TUNA TARTARE SPOONS	45	BITE SIZED LOBSTER ROLLS	60
JUMBO SHRIMP COCKTAIL	44	OYSTERS ROCKEFELLER	57
CHEESY STUFFED MUSHROOM CAPS	16	BUFFALO SHRIMP	39

SIGNATURE APPETIZER PLATTERS

each platter serves 4-5 guests

HOT SHELLFISH PLATTER

crispy calamari, mini crab cakes (5), fried shrimp (5), oysters rockefeller (5)
80

COLD SHELLFISH TOWER

maine lobster tail (6oz), fresh shucked oysters (8), shrimp cocktail (8), blue crab fingers (12)
95

SHAW'S SUSHI PLATTER

california, spicy tuna, shrimp tempura, spicy shrimp, salmon & lemon
62

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	(qt) 20, (1/2 gal) 40, (gallon) 80
LOBSTER BISQUE	(qt) 22, (1/2 gal) 44, (gallon) 88
SEAFOOD GUMBO	(qt) 22, (1/2 gal) 44, (gallon) 88
MIXED GREENS	serves 4-6 40
CAESAR SALAD	serves 4-6 40
CHOPPED SALAD	serves 4-6 50
SHAW'S SIGNATURE SEAFOOD SALAD	serves 4-6 108

ENTREES

VEGETABLE PASTA	serves 4-6 55
PARMESAN CRUSTED CHICKEN	serves 4-6 76
LOBSTER MAC & CHEESE	serves 4-6 100
PARMESAN CRUSTED HADDOCK	serves 4-6 108
GRILLED SALMON	serves 4-6 150
MINI LOBSTER ROLLS	serves 4-6 160

SIDES

MAC & CHEESE	serves 4-6 30
GARLIC MASHED POTATOES	serves 4-6 40
LOBSTER MAC & CHEESE	serves 4-6 100
ROASTED CAULIFLOWER	serves 4-6 50
ROASTED BRUSSELS SPROUTS	serves 4-6 55
AU GRATIN POTATOES	serves 4-6 60

DESSERTS

TRIPLE LAYER CHOCOLATE CAKE	mini 15 large 30
KEY LIME PIE	mini 15 large 30
RASPBERRY PIE	large 30
MINI DESSERT SAMPLER	12pc 36