

Shaw's PRIVATE PARTIES

SIGNATURE LUNCH MENU

includes parker house rolls, fountain soda & iced tea

\$35 PER GUEST

SOUPS & SALADS

select 2 - guest will choose one upon arrival

CLASSIC CAESAR • MIXED GREENS

NEW ENGLAND CLAM CHOWDER • SEAFOOD GUMBO

LOBSTER BISQUE (add \$2/order)

ENTRÉES

select 3 - guest will choose one upon arrival

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

SHRIMP LINGUINE • SALMON POKE BOWL • TODAY'S CATCH

PARMESAN CRUSTED HADDOCK • PARMESAN CRUSTED CHICKEN

SIGNATURE TWIN FILETS • GRILLED SALMON (add \$12/order)

NEW ENGLAND LOBSTER ROLL (add \$10/order) • SEAFOOD SALAD (add \$10/order)

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

Add MINI DESSERT

\$3/guest - guest will choose one upon arrival

CHOCOLATE LAYER CAKE • HOMEMADE KEY LIME PIE • CRÈME BRULÉE

Add APPETIZERS

THE FIRST MATE

\$8/guest

CRISPY CALAMARI
VEGETARIAN MAKI

THE NORMANDIE

\$14/guest

CRISPY CALAMARI
CHEESY STUFFED MUSHROOMS
SHRIMP COCKTAIL

THE CAPTAIN

\$17/guest

MINI CRAB CAKE
SHRIMP COCKTAIL
VEGETARIAN MAKI
CRISPY CALAMARI

LUNCH PUNCH

served by the gallon-approximately 20 servings per gallon

CLASSIC MIMOSA orange juice, jean louis brut 100

KIR ROYAL chambord, jean louis brut 120

LE PECHE grey goose vodka, peach liqueur, white peach purée, jean louis brut 175

SIGNATURE MAI TAI 150

cruzan spiced rum, myers's dark rum, amaretto, orange juice, sweet and sour, grenadine, pineapple

Shaw's PRIVATE PARTIES

3 COURSE DINNER MENU

includes parker house rolls, fountain soda & iced tea

\$63 PER GUEST

SOUPS & SALADS

select 2 - guest will choose one upon arrival

LOBSTER BISQUE
NEW ENGLAND CLAM CHOWDER
SEAFOOD GUMBO
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 \$4/guest)*

ENTRÉES

select 4 - guest will choose one upon arrival

MARYLAND STYLE CRAB CAKES • PARMESAN-CRUSTED HADDOCK
SIGNATURE TWIN FILETS • TODAY'S CATCH • GRILLED SALMON • SHRIMP LINGUINE
PARMESAN-CRUSTED CHICKEN • SEAFOOD LINGUINE • SAUTÉED SEA SCALLOPS
SHAW'S SEAFOOD COMBINATION - *crab cake, sautéed sea scallops, griddled garlic shrimp*
THE CLUBROOM COMBINATION - *petite filet, sautéed sea scallops, griddled garlic shrimp*
TWIN LOBSTER TAILS *(add \$10/order)* • 6oz. FILET & 4oz. LOBSTER TAIL *(add \$32/order)*
6oz. FILET MIGNON *(add \$8/order)* • 14oz. NY STRIP *(add \$15/order)* • 16oz BONE-IN RIBEYE *(add \$25/order)*
STEAMED NORWEGIAN KING CRAB LEGS *(market price)*
VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

SIGNATURE MINI DESSERT

guest will choose one upon arrival

CHOCOLATE LAYER CAKE • HOMEMADE KEY LIME PIE • CRÉME BRULÉE

Add APPETIZERS

THE NORMANDIE

\$14/guest

CRISPY CALAMARI
CHEESY STUFFED MUSHROOMS
SHRIMP COCKTAIL

THE CAPTAIN

\$17/guest

MINI CRAB CAKE
SHRIMP COCKTAIL
VEGETARIAN MAKI
CRISPY CALAMARI

THE RED SHELL

\$22/guest

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

Shaw's PRIVATE PARTIES

HORS D'OEUVRES BY THE DOZEN

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

85

COLD SHELLFISH TOWER

maine lobster tail (6oz), fresh shucked oysters (8), shrimp cocktail (8), tuna guacamole

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

FULL WINE LIST AVAILABLE

Shaw's PRIVATE PARTIES

CATERING MENU

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
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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
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 BRUSSELS SPROUTS	serves 4-6 55
AU GRATIN POTATOES	serves 4-6 65

DESSERTS

TRIPLE LAYER CHOCOLATE CAKE	large 40
KEY LIME PIE	large 40
RASPBERRY PIE	large 40
MINI DESSERT SAMPLER	12pc 36