

NAOKI
NAKASHIMA
SUSHI CHEF

Shaw's® CRAB HOUSE

VEGETABLE
SUSHI AVAILABLE
UPON REQUEST

SUSHI MENU

CHEF'S SUSHI SELECTION

PRICE PER PIECE

- SALMON TEMARI cream cheese, sour cream, mascarpone, orange & lemon zest, serrano chile 3.5
- NAO STYLE SALMON NIGIRI pickled ginger, fresno chile, yuzu, shallot, lemon oil3.5
- YELLOWTAIL TEMARI yuzu *jello*, micro shiso4.5
- YELLOWTAIL TEMAKI sesame soy wrapper, shiso, yuzu mayonnaise, scallion4.5
- TUNA TATAKI NIGIRI mirin, soy, cucumber & ginger dressing 4.5
- TUNA OSHI soy, mirin, ginger, dashi, scallion, micro shiso 4.5

NIGIRI - SASHIMI

PRICE PER PIECE

- YELLOWTAIL (hamachi)...4.5 • TUNA (maguro)....4 • SALMON (sake)....3 • SEA TROUT (masu)....3

NEW STYLE SASHIMI

4 PIECES

- YELLOWTAIL granny smith apple, basil, mint, basil oil, shallot & black pepper vinaigrette 12
- SEA TROUT sweet smoked soy, micro cilantro, crispy shallots, chili oil 12

MAKI

- SHRIMP TEMPURA fried shrimp, masago, cucumber, frisee, wasabi mayonnaise..... 11
- ACAPULCO ROLL tuna, avocado, cilantro, masago, jalapeno, lettuce 12
- SPICY TUNA yellowfin tuna, masago, cucumber, chili flakes 14
- YELLOWTAIL, YUZU & SERRANO yellowtail, scallion, cucumber, serrano chile, yuzu mayonnaise 14
- SPICY SHRIMP, SALMON & LEMON spicy shrimp, cucumber & avocado, organic salmon & lemon.....16
- LOBSTER, AVOCADO & CUCUMBER maine lobster, tobiko, frisée 16
- RAINBOW ROLL snow crab, salmon, tuna, yellowtail, cucumber, avocado..... 17
- SPICY SHRIMP & KING CRAB shrimp, cucumber, masago, alaskan king crab 18
- KING CRAB CALIFORNIA alaskan king crab, avocado, cucumber, masago..... 18

COMBINATIONS

- SASHIMI tuna (3), salmon (3), yellowtail (3)..... 23
- MAKI tuna on top, king crab california, spicy tuna, spicy shrimp, salmon & lemon 28
- SHAW'S SUSHI PLATTER 65
- shrimp tempura maki, king crab california maki, spicy shrimp, salmon & lemon maki, spicy tuna maki, tuna & avocado tartare

CIDER

PRICE PER GLASS

- LE BRUN BRUT CIDRE brittany, france dry, funky, tart 10
- SEA CIDER FARM & CIDERHOUSE, PIPPINS vancouver island, bc, sharp, balanced, crisp 14

• INDICATES GLUTEN-FREE

ALL OYSTERS
SHUCKED
TO ORDER

Shaw's® CRAB HOUSE

FRESH SEAFOOD
IN THE HEART
OF CHICAGO!

TODAY'S HALF SHELL OYSTERS

	DOZEN	1/2 DOZEN
WESKEAG (crassostrea virginica), weskeag river, maine	36	18
KUMAMOTO (crassostrea sikamea), tomares bay, california	36	18
RASPBERRY POINT (crassostrea virginica), prince edward island	36	18
CALM COVE (crassostrea gigas), hood canal, washington.....	36	18
CROWES PASTURE (crassostrea virginica), dennis, massachusetts	36	18
BARRON POINT (crassostrea gigas), skookum inlet, washington.....	36	18

• OYSTER SAMPLER cocktail sauce, champagne mignonette full dozen...36 half dozen...18

CRAB APPETIZERS

- CHILLED FLORIDA STONE CRAB CLAWS (1pc) mustard mayonnaiselarge 15...medium 7
- MARYLAND STYLE CRAB CAKE mustard mayonnaise..... 15
- CHILLED ALASKAN KING CRAB BITES mustard mayonnaise 28

APPETIZERS

- TUNA TARTARE guacamole, chips, yuzu juice 14
- FRESH CALAMARI golden fried or simply grilled, cocktail sauce 15
- OYSTERS ROCKEFELLER (4) 15
- CLASSIC SHRIMP COCKTAIL (6) served chilled, cocktail sauce 16
- BUFFALO SHRIMP tossed in our signature buffalo sauce, blue cheese dressing..... 16
- LOBSTER TACOS (3) crispy wonton, avocado, asian vegetable salad..... 18
- LOBSTER POPCORN tempura fried maine lobster, tobanjan dipping sauce 22

COMBINATIONS


- COLD APPETIZER COMBINATION..... (per person) 22
oysters on the half shell, shrimp cocktail, maine lobster tail, alaskan red king crab bites
- HOT APPETIZER COMBINATION..... (per person) 22
mini crab cake, crispy calamari, butter poached oysters, steamed king crab bite, grilled maine lobster tail

PLATTERS SERVE 4-5 PEOPLE

- GRAND COLD SHELLFISH PLATTER..... 85
maine lobster tails, oysters on the half shell, shrimp cocktail, alaskan red king crab bites
- GRAND HOT SHELLFISH PLATTER..... 85
calamari, mini crab cakes, fried oysters, oysters rockefeller, alaskan red king crab bites, steamed lobster tails

SOUPS & SALADS

- SEAFOOD GUMBO fresh fish, okra, fresh vegetables, steamed rice CUP 6 / BOWL 8
- NEW ENGLAND CLAM CHOWDER chopped clams, idaho potatoes CUP 6 / BOWL 8
- LOBSTER BISQUE maine lobster, zucchini, carrots..... CUP 7 / BOWL 9
- CAESAR SALAD white anchovies..... 7
- HOUSE MIXED GREENS herb vinaigrette 7
- DOUBLE ICEBERG WEDGE blue cheese dressing, herb vinaigrette, bacon, egg, tomatoes, croutons..... 9
- HEIRLOOM POTATO & ARUGULA SALAD 12
kalamata vinaigrette, marble potatoes, fennel, purple cauliflower, red & yellow tomato



SHAW'S PROUDLY PARTNERS WITH SHEDD AQUARIUM TO PROMOTE HEALTHY OCEANS AND SUSTAINABLE SEAFOOD. DOWNLOAD THE SEAFOOD WATCH APP TO HELP YOU MAKE SUSTAINABLE CHOICES.

ALL SEAFOOD IS SUBJECT
TO SEASON, WEATHER, AND
FISHING CONDITIONS

Shaw's® CRAB HOUSE

SHAW'S PROUDLY SERVES
TRIDENT SEAFOODS'
ALASKAN KING CRAB

FRESH FISH

PAN SEARED LAKE WINNIPEG WHITEFISH horseradish cream sauce, mustard vinaigrette, marble potato salad	26
PARMESAN CRUSTED GEORGE'S BANK HADDOCK sauteed spinach, lemon butter	26
SAUTEED LAKE ERIE YELLOW PERCH lemon butter, tartar sauce, cole slaw.....	26
GRILLED GULF OF MEXICO SWORDFISH mustard char glaze, brussels sprouts, almonds, lemon vinaigrette...	31
• SAUTEED FLORIDA RED SNAPPER FILET kale & apple salad, cranberry relish, apple cider vinaigrette	34
• ROASTED FLORIDA RED GROUPER citrus salad, pomegranate vinaigrette.....	36
GRILLED ATLANTIC YELLOWFIN TUNA crispy rice noodles, scallions, peanuts, ginger- soy vinaigrette	37
GRILLED NEW ZEALAND ORA KING SALMON butternut squash, pearl onions, baby turnip, sweet & sour broth..	37
CRISPY WHOLE FLORIDA RED SNAPPER thai chili sauce, basil, lime, cilantro	44

SHAW'S SEASONAL CRAB

KING CRAB - OUR SPECIALTY

• STEAMED ALASKAN RED KING CRAB LEGS (1¼ lb) drawn butter.....	72
JUMBO LUMP CRAB CAKE (6oz) red pepper mayonnaise.....	32
MARYLAND STYLE CRAB CAKE PLATTER (2) mustard mayonnaise.....	32
• CHILLED FLORIDA STONE CRAB CLAWS (1 lb) expertly cracked.....	large 60 medium 44

PRIME STEAK & CHICKEN

PARMESAN CRUSTED CHICKEN all-natural chicken breast, sauteed spinach, lemon butter	16
• FILET MIGNON (10 oz) bearnaise sauce	(10 oz) 46
HORSERADISH CRUST...ADD 4 BLUE CHEESE CRUST...ADD 5 OSCAR STYLE...ADD 13	
• NEW YORK STRIP (14 oz) bearnaise sauce.....	52

COMBINATIONS

SEASONAL VEGETABLES & COUSCOUS sauteed seasonal vegetables, urfa yogurt sauce.....	18
SHAW'S SEAFOOD PLATTER garlic shrimp, sea scallop, maryland style crab cake	36
• THE CLUB ROOM COMBINATION 6 oz filet mignon, sea scallop, garlic shrimp.....	44
• SURF & TURF 8 oz maine lobster tail & 6 oz filet mignon	60
• SURF & SURF steamed alaskan red king crab legs & 8 oz maine lobster tail.....	70
• THE SIGNATURE steamed alaskan red king crab legs & 6 oz filet mignon.....	72

LOBSTER, SHRIMP & SCALLOPS

FRENCH FRIED SHRIMP hand breaded, french fries, cocktail sauce	24
• GRIDDLED GARLIC SHRIMP garlic butter	24
LOBSTER FETTUCCHINE garlic white wine sauce.....	34
• SEARED GEORGE'S BANK SEA SCALLOPS sauteed mushroom fricase, tlatonile sauce, queso fresco	36
• STEAMED OR BROILED WHOLE MAINE LOBSTER drawn butter.....	(2.5 lb) 80... (1.5 lb) 50
• BROILED TWIN MAINE LOBSTER TAILS two 8 oz tails, drawn butter	64

• SAUTEED NANTUCKET CAPE SCALLOPS shaw's signature rice, sauteed spinach 43

SEASONAL SIDES

• MASHED POTATOES	7	• CREAMED SPINACH	8
• BAKED POTATO	8	• SAUTEED SPINACH with garlic.....	10
• HASH BROWNS with onions.....	10	STEAMED BROCCOLI brie & cheddar sauce.....	10
• POTATOES AU GRATIN.....	10	• ROASTED CAULIFLOWER sweet onion & garlic... 11	
MACARONI & CHEESE	10	SAUTEED BRUSSELS SPROUTS parmesan cheese 12	

SIMPLY GRILLED FISH AVAILABLE UPON REQUEST
ALERT YOUR SERVER OF FOOD INTOLERANCES OR SPECIAL DIETARY NEEDS
• INDICATES GLUTEN FREE ITEMS