**2-COURSE SHARING MEAL**

**$46 PER PERSON**
*(price does not include sales tax or gratuity)*

**SOUP or SALAD**  
choose 2 for guests to select 1  
Lobster Bisque • New England Clam Chowder • Mixed Greens Salad • Caesar Salad

**ENTREES**  
choose 2 for guests to share  
Parmesan Crusted Haddock  
Seasonal Fish  
Ora King Salmon  
Griddled Garlic Shrimp  
Maryland Style Crab Cakes  
Seafood Fettuccine  
Hudson Canyon Sea Scallops  
Vegetable Poke Bowl  
Parmesan Crusted Chicken  
Filet Mignon

**SIDES**  
choose 2 for the table to share  
Mashed Potatoes • Truffle Mashed Potatoes • Creamed Spinach • Macaroni & Cheese  
Broccolini • Sautéed Spinach • Potatoes Au Gratin • Crispy Brussels Sprouts

**BUFFET MEAL**

**$50 PER PERSON**
*(price does not include sales tax or gratuity)*

**SALAD**  
choose 1  
Chopped Salad • Iceberg Wedge Salad • Mixed Greens Salad • Caesar Salad

**BREAD**  
choose 2  
Parker House Rolls • Sourdough Bread

**SPECIALTIES**  
choose 2  
Parmesan Crusted Haddock  
Seasonal Fish  
Ora King Salmon  
Griddled Garlic Shrimp  
Maryland Style Crab Cakes  
Beef Tenderloin Sliders  
Seafood Fettuccine  
Hudson Canyon Sea Scallops  
Vegetable Poke Bowl  
Parmesan Crusted Chicken  
Filet Mignon

**SIDE DISHES**  
choose 2  
Mashed Potatoes • Truffle Mashed Potatoes • Creamed Spinach • Macaroni & Cheese  
Broccolini • Sautéed Spinach • Potatoes Au Gratin • Crispy Brussels Sprouts

**MENU ADDITIONS**

**STEAMED NORWEGIAN KING CRAB SERVICE**  
individually plated, $55 per guest  
Drawn Butter • Lemon

**SOUP SERVICE**  
individually plated, choose 1, $9 per guest  
Lobster Bisque • New England Clam Chowder

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SHAW’S CRAB HOUSE CHICAGO • 21 E HUBBARD ST • CHICAGO, IL • (312) 527-2722
## TRAY PASSED HORS D’ŒUVRES

Select 3 - $16 per person, per hour  
Select 6 - $22 per person, per hour

- Mini Maine Lobster Roll
- Mini Tuna Poke Taco
- Buffalo Shrimp
- Caprese Skewer
- Mini Maryland Style Crab Cakes
- Chicken-Scallion Satay

- Prime Beef Meatballs
- Naoki-Style Yellowtail Sashimi
- Spicy Shrimp Crispy Rice
- Spicy Tuna Crispy Rice
- Cheesy Stuffed Mushroom Caps

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## HORS D’ŒUVRES STATIONS

**Platters Serve 10 Guests**

### RAW BAR

207 per platter

- Oysters on the Half Shell • Jumbo Shrimp Cocktail • Tuna Tartare  
- Maine Lobster Tails • Caribbean Stone Crab Claws  
  *Cocktail Sauce, Mignonette, Mustard Mayonnaise*

*Enhance your Raw Bar with Chilled Norwegian Red King Crab Legs (add 135)*

### SUSHI PLATTER

110 per platter

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

### MINI DESSERTS

50 per platter

- Key Lime Pie Partfait • Crème Brûlée • Chocolate Cake Pops • Sugar Cookies

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## ACTION STATIONS

### OYSTER SHUCKING

Treat your guests to a snack and a show with our live action oyster shucking station at your next event. The eye-catching spread of chilled oysters on the half shell will be served alongside our house made mignonette, cocktail sauce & horseradish. We can arrange this over the top spread either as a station or we can coordinate a roaming shucker that will maneuver through your event adding a personal touch.

### LIVE-ACTION SUSHI ROLLING

Enhance your event with a live-action sushi bar. Our expertly trained Sushi Chef will hand roll Shaw’s Signature Sushi with grade A sushi.