

Shaw's PRIVATE PARTIES

\$65 PER PERSON
(price does not include sales tax or gratuity)

+ \$25 Bar Package
2 glasses of beer/wine
+ non-alcoholic beverages

3-COURSE SHARING MENU

FROM OUR RAW BAR

East Coast Oysters (3.75 ea) • West Coast Oysters (3.75 ea) • Jumbo Shrimp Cocktail (4.60 ea)
Chilled Maine Lobster Tail (11 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

Lake Michigan Whitefish

Ora King Salmon (add 4)

Alaskan Halibut (add 9)

Chilean Sea Bass (add 9)

Maryland Style Crab Cakes (add 3)

Lake Erie Yellow Perch

Hudson Canyon Sea Scallops

Steamed Norwegian Red King Crab Legs (add 48)

South African Lobster Tail (add 23)

Parmesan Crusted Chicken

Atlantic Yellowfin Tuna (add 3)

Filet Mignon

Bone-In Ribeye (add 6)

STEAK ENHANCEMENTS

Horseradish Crust (add 2.5) • Truffle Butter (add 4) • Oscar Syle (add 9)

SIDES

choose 2 for the table to share

Mashed Potatoes • Truffle Mashed Potatoes (add 1) • Potatoes Au Gratin (add 1) •

Creamed Spinach • Broccolini • 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)

Vanilla • Peppermint with Hot Fudge