
WINE BY THE GLASS

WHITE WINE

Sparkling

2005	Mt. Marcal Cava Brut, Spain	7.99
NV	Gruet Blanc de Noirs Brut, Albuquerque, New Mexico	9.99
2002	Argyle Brut, Willamette Valley, Oregon	13.99
NV	Ruinart Brut Rose, Champagne, France	19.99
2007	Hou Hou Shu Sparkling Sake, Japan	19.99

Pinot Grigio - Pinot Gris

2006	Caposaldo, Veneto, Italy	5.99
2007	Mac Murray Ranch, Sonoma Coast, California	9.50
2006	Livio Felluga, Collio, Italy	15.99

Sauvignon Blanc

2007	Villa Maria, Marlborough, New Zealand	9.99
2006	Girard, Napa Valley, California	10.50
2006	Matetic Vineyards Equilibrio, San Antonio, Chile	12.99

Chardonnay

2005	Cycles Gladiator, Central Coast, California	7.50
2006	Elderton "Unwooded", South Australia	9.99
2005	Chateau St. Jean Robert Young Vineyard, Alexander Valley, California	15.99

Floral & Aromatic White Varietals

2006	Beringer White Zinfandel, California	6.50
2006	McWilliams Riesling, South Australia	6.99
2006	Dr. Loosen Riesling, Mosel, Germany	7.50
2006	Vionta Albarino, Rias Baixas, Spain	9.99
2004	Trimbach Gwurztraminer, Alsace, France	9.99
2006	Zaca Mesa Viognier, Santa Ynez Valley, California	10.99

RED WINE

Pinot Noir

2007	Cono Sur, Valle Central, Chile	7.50
2006	Erath, Willamette, Oregon	11.99
2006	Mac Murray Ranch, Sonoma Coast, California	9.99

Bordeaux Varietals

2005	Columbia Crest "Grand Estates" Merlot, Colombia Valley, Washington	7.50
2005	Napa Cellars Merlot, Napa Valley, California	9.99
2003	Glass Mountain Cabernet Sauvignon, California	6.50
2006	Casa Lapostelle Cabernet Sauvignon, Rapel Valley, Chile	9.50
2004	Chateau Vignot Saint Emilion Grand Cru Bordeaux, France	14.50
2003	Chateau St. Jean Cinq Cepages Cabernet Sauvignon, Sonoma, California	24.99

Big & Juicy Red Varietals

2005	Trapiche Oak Cask Malbec, Mendoza, Argentina	7.99
2005	M. Chapoutier Cotes de Rhone, France	8.50
2005	Seis de Luberri Tempranillo, Rioja, Spain	9.99
2006	Earthworks Shiraz, Barossa Valley, Australia	11.50
2006	Hendry, Zinfandel, Napa, California	13.50
2005	Vignamaggio, Chianti Classico, Italy	12.99

SHAW'S SUNDAY BRUNCH BUFFET

Fresh Squeezed Orange & Grapefruit Juice

“Create Your Own” Omelet Station

Caramelized Smoked Bacon

Rita’s Scrambled Eggs

Organic Coastal Farms Smoked Salmon

Duck Trap Salmon Pastrami

Duck Trap Gravlox

New York City Deli Bagels

Country Breakfast Sausage

Bananas Foster French Toast

Malted Belgian Waffles

Assorted Maki

Asparagus Salad

Caprese Salad

Lobster Bisque

Lobster, Brie, & Penne Pasta

Seafood Pasta Salad

Maryland Style Crab Cakes

Organic Mixed Greens & Vinaigrette

Oysters on the Half Shell

Shaw’s Shrimp Cocktail

Chilled King Crab Bites

Shaw’s French Fried Shrimp

Seared Pacific King Salmon

Green Beans with Lemon Butter

Roasted Beef Tenderloin

Herb Roasted Turkey

Shaw’s Au Gratin Potatoes

Hashbrown Potatoes

Cinnamon Walnut Coffee Cake

Creme Brulee

Raspberry Tartlets

Pecan Pie Tartlets

Key Lime Tartlets

Shaw’s Chocolate Cupcakes

Chocolate Swirl Cheesecake

Assorted Fresh Fruit

Chocolate Covered Strawberries

BRUNCH COCKTAILS

“Make Your Own” Bloody Mary	5.00
Champagne Mimosa	5.00

TEAS

Republic of Tea Choice of: Blackberry Sage, Ginger Peach, or Pomegranate Green Tea	5.25
Mighty Leaf Teas Chamomile Citrus or Earl Grey	2.99
Calming Moon, United States Herbal Tea by the Pot	4.99
Rooiboos Renewal, South Africa Herbal Tea by the Pot	4.99
Jade Pagoda, Yunnan, China Green Performance Tea by the Pot	4.99
Kyoto Rice, Japan Green Tea by the Pot	4.99
Bombay Chai, India Black Tea by the Pot	7.99
Rose Pu-Erh Toucha Reserve, China Pu-Erh Tea by the Pot	9.99

COFFEE & ESPRESSO

Intelligentsia Black Cat Blend Espresso	3.50
Intelligentsia Black Cat Blend Cappuccino	3.50

SHAW'S FEATURED FRENCH PRESS

Anjilanaka, Organic Bolivia Individual Serving	6.99
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18% Gratuity Added to Parties of Six or More

SHAW'S SPECIAL EVENTS

SUNDAY BRUNCH

Shaw's Crab House will be offering Sunday Brunch beginning September 7th, 2008.

Every Sunday from 10:30 AM to 2:00 PM.

Adults - \$39.99

Children - \$19.99

Under 5 - Free

SHAW'S OYSTER FESTIVAL

Shaw's Crab House is hosting its 20th Annual Royster with the Oyster Festival. Beginning Monday, October 13, diners can order six fresh, cold water oysters on the half-shell for \$6.50/half dozen or \$12.95/dozen. Stop by either of Shaw's locations—in Chicago or Schaumburg—to enjoy oyster specials and live blues music every night of the week in the Oyster Bar. Compete in the Oyster Slurping Contest, starting at 6:00 p.m. each night for a chance to go to the Grand Slurp-off at the Tent Party and win \$1000.

The festival culminates at the end of the week on Friday, October 17, 2008, with the famous Tent Party in Chicago (attended by more than 5,000 happy oyster lovers in 2007) from 3:00 p.m. to 10:00 p.m. outside of Shaw's Chicago location. The famous Tent Party offers attendees the chance to enjoy the freshest oysters on the half shell and boat-loads of delicious food provided by Shaw's, ice cold Goose Island beer, and live music starts at 3:00 p.m. with some of Chicago's favorite bands, including Kevin Purcell and The Nightburners playing from 3:00 p.m. to 4:15 p.m.; Wayne Baker Brooks playing from 4:45 p.m. to 6:45 p.m.; and Tommy Castro playing from 7:30 p.m. to 9:30 p.m.

OTHER HAPPENINGS

ALASKAN KING CRAB BY MAIL

Now you can enjoy the same delicious Alaskan King Crab you crave at Shaw's Crab House in your own home, as the restaurant proudly announces Shaw's Alaskan King Crab By Mail. Shaw's Red Alaskan King Crab arrives carefully packaged in a thermal cooler, and includes a brochure with care and easy cooking instructions, mustard sauce, lemons, and other goodies like bibs, cooking tongs and lots of napkins! Shaw's ships the orders in five pound increments—5 pounds for \$115 (easily serves 4 people); 10 pounds for \$215; and 20 pounds for \$420, plus tax and shipping. Orders can be placed online at www.shawscrabhouse.com or by calling 877.942.CRAB (2722).

SHAW'S SIGNATURE PIES TO GO

Shaw's Crab House is now offering whole pies available for carry-out or overnight delivery. Try Shaw's famous Key Lime Pie with a graham cracker almond crust; its sweet Raspberry Pie, made with berries from Mike & Jean's Berry Farm in Washington State; the decadent and gooey Pecan Pie; or the classic Apple Pie, with streusel crumble topping, all available to order for \$45 each, plus tax and shipping (if applicable). Perfect to send as a gift or to serve at your own holiday party, order online at www.shawscrabhouse.com or by calling 877.942.CRAB (2722).

PRIVATE PARTIES AT SHAW'S CRAB HOUSE

We Plan. You party. It's simple. If you're hosting a rehearsal dinner, a special anniversary, or a surprise birthday party, or even business lunch, Shaw's Crab House offers the perfect setting and impeccable service to make your occasion exceptional. Shaw's party menus range from casual buffets to formal affairs featuring Shrimp, Lobster, Seasonal Crab dishes, Maryland-style Crab Cakes, Sushi and regional Oysters on the half shell. Your special memories of intimate get-togethers or gala gatherings are made easy when you celebrate them at Shaw's Crab House. For more information, contact Dana Armon, Private Parties and Special Events Manager, at 312-527-2722.