

Shaw's PRIVATE PARTIES

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
Broccoli • 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
Broccoli • 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

Shaw's PRIVATE PARTIES

TRAY PASSED HORS D'OEUVRES

Select 3 - \$16 per person, per hour

Select 6 - \$22 per person, per hour

Mini Maine Lobster Roll	Prime Beef Meatballs
Mini Tuna Poke Taco	Naoki-Style Yellowtail Sashimi
Buffalo Shrimp	Spicy Shrimp Crispy Rice
Caprese Skewer	Spicy Tuna Crispy Rice
Mini Maryland Style Crab Cakes	Cheesy Stuffed Mushroom Caps
Chicken-Scallion Satay	

HORS D'OEUVRES 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

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.