

Shawells RESTAURANT

MON * SAT

LUNCH MENU

11 A.M. to 4 P.M.

SALADS

HOUSE SALAD - 7

Baby lettuces, grape tomatoes, garlic croutons, red onions, balsamic vinaigrette *V, GFA*

WEDGE SALAD - 9

Iceberg lettuce, applewood-smoked bacon, bleu cheese, tomatoes, house-made bleu cheese dressing *VA, GF*

CAESAR SALAD - 10

Romaine lettuce, shredded parmesan, house Caesar dressing, croutons *V, GFA*

COBB SALAD - 11

Chopped romaine, topped with hard boiled egg, applewood-smoked bacon, tomato, bleu cheese, sliced avocado, Italian vinaigrette *VA, GF*

STEAK HOUSE CHOP SALAD - 15

Grilled and sliced sirloin, baby lettuces, Italian vinaigrette, bleu cheese, red onion, applewood-smoked bacon, croutons

SPINACH AND BEET SALAD - 11

Baby spinach, roasted red beets, goat's cheese, pecans, dried cranberries, balsamic vinaigrette

SOUP AND SALAD COMBO - 8

House and Caesar only

Top any of our freshly made salads with:

Crab Cake \$11,
(5) Fried Oysters \$7,
(6) Grilled Shrimp \$7,
(6 oz.) Grilled Salmon \$6,
(5 oz.) Grilled Sirloin \$6,
(8 oz.) Chicken Breast \$4

SANDWICHES

*Substitute Soup for Fries +\$2
Gluten-free bun (+\$3)*

THE REUBEN - 11

Thinly sliced corned beef brisket, melted gruyere, 1000 island, sauerkraut, grilled rye, with fries *GFA*

NO BULL BURGER - 12

Locally-made vegetarian burger, lettuce, tomato, onion, pickle and a roasted garlic aioli, on a house-baked bun, with fries *V, GFA*

CLASSIC CLUB - 10

Turkey, ham, bacon, sharp cheddar, gruyere, lettuce, tomato, mayo on wheat-berry bread, with fries *GFA*

FRENCH DIP - 12

Shaved sirloin, grilled onions, and melted pepper jack cheese on French bread au jus, with fries *GFA*

THE CONDUCTOR - 12

Marinated, grilled chicken breast with applewood-smoked bacon, provolone cheese, lettuce, tomato, onion, pickle and roasted red-pepper remoulade, on a house-baked bun, with fries *GFA*

NORTHERN-NECK STYLE CRAB CAKE SANDWICH - 16

No filler lump crab meat, topped with Chesapeake aioli, lettuce and tomato, on a house-baked bun, with fries *GFA*

SHADDY BURGER - 12

House-ground beef, topped with sharp cheddar, lettuce, tomato, onion, pickle and a roasted garlic aioli, on a house-baked bun, with fries *GFA*

STARTERS

SHE-CRAB SOUP - 5.5/7.75

SOUP OF THE DAY - 4/6

SPINACH CRAB DIP - 10

Creamy, warm dip of lump crab meat, spinach, artichoke and parmesan, house-made tortilla crisps

FRIED OYSTERS - 14

Virginia oysters, Chesapeake aioli

NORTHERN NECK
CRAB CAKE - 14

Lump crab cake seared, fresh arugula, Chesapeake aioli

CALAMARI - 10

Lightly breaded and fried, fresh jalapeños, roasted red pepper remoulade

WINGS - 12

Sweet and Smoky, Buffalo, Plain

MAINS

PECAN CHICKEN - 16

Black pepper bacon bourbon sauce, mashed potatoes, spinach

NORTHERN-NECK STYLE
CRAB CAKE - 16

Wild rice, asparagus, Chesapeake aioli *GF*

GRILLED SALMON - 15

Honey-glazed Atlantic salmon, ginger lime sauce, wild rice, asparagus *GF*

FRIED SHRIMP
PLATTER - 14

Hand-battered jumbo shrimp, fried golden brown, cocktail sauce, with fries

OYSTER PLATTER - 16

Lightly breaded, fried until crispy, Chesapeake aioli, with fries

FISH AND CHIPS - 13

Atlantic Cod, in a Devil's Backbone Vienna lager batter, served with fries and house-made tartar sauce

CHICKEN TENDERS - 11

Lightly battered fresh chicken tenders, honey mustard, with fries

BAKED VEGETABLE
LASAGNA - 16

Spinach, mushroom, mozzarella, ricotta, parmesan, fresh egg pasta *V*

BABY BACK RIBS - 19

Half-rack of slow-cooked pork ribs, macaroni 'n' cheese, broccoli *GFA*



HAND CUT STEAKS

SIRLOIN 10 OZ. - 18 *GF*

RIBEYE 12 OZ. - 26 *GF*

FILET 7 OZ. - 26 *GF*

NY STRIP 12 OZ. - 23 *GF*

*Add one of our famous Crab Cakes to any steak for \$11
Served with bleu cheese butter, asparagus, and baked
potato (loaded +\$2)*

DESSERTS

CHOCOLATE BOURBON
PECAN PIE, WHIPPED
CREAM - 8.5 *V*

KEY LIME PIE, GRAHAM
CRACKER CRUST,
WHIPPED CREAM - 8 *V*

LEMON CREME BRÛLÉE,
BLUEBERRIES, VANILLA
COOKIES - 6.5 *V, GFA*

SIDES

French Fries \$3.5

Sweet Potato Fries \$4

Baked Potato \$3.5, Loaded (+2)

Mashed Potatoes \$4

Mac 'n' Cheese \$4

Asparagus \$4

Spinach \$4

Broccoli \$4

Wild Rice \$3.5

We offer select allergy-friendly items and modifications. Care is taken to avoid cross-contamination, however, we are not able to guarantee an allergen-free product. Please know that consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.
