

SEAFOOD GOURMET, INC.
103 WEST PLEASANT AVENUE
MAYWOOD, NEW JERSEY 07607
TEL – 201-843-8558
FAX – 201-712-9556

SOUP DU JOUR – ITALIAN WEDDING SOUP
CUP - \$4 PINT - \$5 QUART - \$10

WRAP SPECIAL – TUNA SALAD “BLT” - \$9 + TAX

APPETIZERS

TUNA TARTARE WITH AVOCADO AND CUCUMBER WASABI - \$12 + TAX
BATTERED COLOSSAL SHRIMP OVER SEAWEED SALAD - \$13 + TAX

ENTREES

SEAFOOD PAELLA – PLUMP SHRIMP, SEA SCALLOPS, CLAMS,
MUSSELS AND SQUID TOSSED WITH A SAFFRON INDUCED RICE
\$16 LUNCH/\$20 DINNER + TAX

GRILLED TRIO – WILD SALMON, SWORDFISH AND OCTOPUS SERVED
OVER A TOSSED SALAD WITH APPLES, CRANBERRIES, ROASTED SWEET
WALNUTS AND A RASPBERRY VINEGRETTE
\$16 LUNCH/\$20 DINNER + TAX

FRITTO MISTO PLATTER – PANKO FRIED OYSTERS, SHRIMP AND
SCALLOPS SERVED WITH SWEET POTATO FRIES AND COLE SLAW
\$16 LUNCH/\$20 DINNER + TAX

VEAL SCALLOPINI AND SHRIMP CAPRI – A LAND AND SEA COMBINATION
DIPPED IN EGG BATTER SAUTEED WITH CAPERS, CHOPPED TOMATOES
AND ARTICHOKE HEARTS FINISHED IN A WHITE WINE SAUCE WITH RICE
AND VEGETABLES
\$17 LUNCH/\$21 DINNER + TAX

DESSERT OF THE WEEK – BLACK STOUT CAKE

CATCH OF THE DAY – PLEASE ASK YOUR SERVER

THESE SPECIALS WILL RUN FROM MONDAY, JANUARY 15TH, THRU
SATURDAY, JANUARY 20TH. PRICES LISTED ARE TAKE OUT PRICES –
DINING ROOM PRICES MAY BE HIGHER.