

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

SOUP DU JOUR – POTATO LEEK
CUP - \$4 PINT - \$5 QUART - \$10

WRAP SPECIAL – PANKO FRIED SHRIMP WITH BACON, LETTUCE AND RANCH DRESSING - \$9 + TAX

APPETIZERS

LOBSTER STUFFED PORTOBELLO MUSHROOM AU GRATIN - \$13 + TAX
BUFFALO TRIO – SHRIMP, CALAMARI AND CHICKEN WINGS - \$12 + TAX

ENTREES

BRONZINO FILLET AND SHRIMP AMOR – SKIN SEARED BRONZINO FILLET AND PLUMP SHRIMP FINISHED WITH A GINGER-CARROT SAUCE AND SERVED WITH RICE
\$16 LUNCH/\$19 DINNER + TAX

GRILLED WILD SALMON SRIRACHA – TOPPED WITH A SRIRACHA CREAM SAUCE AND TERIYAKI PINEAPPLE - SERVED WITH JASMINE RICE
\$15 LUNCH/\$19 DINNER + TAX

HERB ENCRUSTED ORANGE ROUGHY AND SEA SCALLOPS – SERVED OVER A MEDITERRANEAN SALAD WITH BELL PEPPERS, CHERRY TOMATOES, RED ONION AND FETA CHEESE
\$16 LUNCH/\$20 DINNER + TAX

SEAFOOD FESTIVAL – LOBSTER TAIL, SHRIMP AND CRABMEAT TOSSED IN A CHAMPAGNE CREAM SAUCE OVER PUMPKIN RAVIOLI
\$17 LUNCH/\$21 DINNER + TAX

CATCH OF THE DAY – PLEASE ASK YOUR SERVER

DESSERT OF THE WEEK – CAPPUCINO CAKE

THESE SPECIALS WILL RUN FROM MONDAY, SEPTEMBER 18TH, THRU SATURDAY, SEPTEMBER 23RD. PRICES LISTED ARE TAKE OUT PRICES – DINING ROOM PRICES MAY BE HIGHER.