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

SOUP DU JOUR - MINESTRONE

CUP - \$4

PINT - \$5

QUART - \$10

WRAP SPECIAL – GRILLED SWORDFISH WITH FRESH MOZZARELLA, ROASTED PEPPERS AND A BALSAMIC GLAZE - \$10 + TAX

APPETIZERS

PRINCE EDWARD ISLE MUSSELS STEAMED WITH WHITE WINE, CHORIZO AND CHERRY PEPPERS - \$12 + TAX
SHRIMP QUESADILLA WITH SOUR CREAM, GUACAMOLE AND PICO DE GALLO - \$12 + TAX

ENTREES

SEAFOOD LASAGNE – SHRIMP, SCALLOPS, LOBSTER MEAT AND CRABMEAT LAYERED BETWEEN A CHEESY BECHAMEL SAUCE AND PASTA SHEETS SERVED WITH GARLIC BREAD \$17 LUNCH/\$21 DINNER + TAX

GRILLED WILD SALMON AND OCTOPUS – SERVED OVER A CHEESE TORTELLINI AND VEGETABLE SALAD WITH A PESTO DRESSING \$16 LUNCH/\$20 DINNER + TAX

BOSTON SCROD LANGOSTINO – FINISHED WITH A SHERRY WINE SAUCE WITH LOBSTER MEAT SERVED WITH RISOTTO PRIMAVERA \$16 LUNCH/\$20 DINNER + TAX

LINGUINE MONTE CARLO – COLOSSAL SHRIMP SAUTEED WITH THICK CUT BACON, MANILLA CLAMS, GARLIC AND CLAM BROTH OVER LINGUINE

\$16 LUNCH/\$20 DINNER + TAX

CATCH OF THE DAY – PLEASE ASK YOUR SERVER

THESE SPECIALS WILL RUN FROM MONDAY, DECEMBER 3RD, THRU SATURDAY, DECEMBER 8TH. PRICES LISTED ARE TAKE OUT PRICES – DINING ROOM PRICES MAY BE HIGHER. ANY CHANGES TO SPECIALS WILL INCUR AN ADDITIONAL CHARGE.