

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

SOUP DU JOUR – CREAM OF WILD MUSHROOM
CUP - \$4 PINT - \$5 QUART - \$10

WRAP SPECIAL – LOBSTER SALAD “BLT” - \$20 + TAX

APPETIZERS

**PUMPKIN RAVIOLI IN A SUNDRIED TOMATO PESTO SAUCE WITH LUMP
CRABMEAT - \$12 + TAX**
**STEAMED MUSSELS IN A RED BROTH WITH GARLIC, ONIONS AND CHORIZO
\$12 + TAX**

ENTREES

**BROILED BRONZINI FILLET AND SHRIMP – DRIZZLED WITH A ROASTED
GARLIC-HERB OIL AND SERVED WITH RATATOUILLE VEGETABLES
\$16 LUNCH/\$20 DINNER + TAX**

**GRILLED WILD SALMON – SERVED OVER A TOSSED SALAD OF MIXED
GREENS, VEGETABLES, KALAMATA OLIVES, ROASTED POTATOES WITH A LITE
VINEGRETTE
\$15 LUNCH/\$19 DINNER + TAX**

**SEARED AHI TUNA – SERVED WITH JASMINE RICE, ASPARAGUS AND A
HORSERADISH SAUCE
\$16 LUNCH/\$20 DINNER + TAX**

**BAKED SEAFOOD PLATTER – CRABMEAT STUFFED SHRIMP, SCALLOPS IN
BACON AND LEMON SOLE BAKED IN A GARLIC BUTTER SERVED WITH RICE
AND VEGETABLES
\$16 LUNCH/\$20 DINNER + TAX**

CATCH OF THE DAY – PLEASE ASK YOUR SERVER

DESSERT OF THE WEEK – TIRAMISU

THESE SPECIALS WILL RUN FROM MONDAY, OCTOBER 16TH, THRU SATURDAY,
OCTOBER 21ST. PRICES LISTED ARE TAKE OUT PRICES – DINING ROOM
PRICES MAY BE HIGHER.