

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

SOUP DU JOUR – SUMMER VEGETABLE
CUP - \$4 PINT - \$5 QUART - \$10

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

APPETIZERS

FRIED CALAMARI VERDE – TOSSED WITH CHERRY PEPPERS, ARUGALA AND A LEMON VINEGRETTE - \$11 + TAX
ESCARGOT TOSSED IN A SUNDRIED TOMATO PESTO AND SERVED IN A PUFF PASTRY - \$12 + TAX

ENTREES

**SEARED CHILEAN SEA BASS – SERVED WITH A SPINACH ORZO AND A ROASTED RED PEPPER COULIS
\$17 LUNCH/\$21 DINNER + TAX**

**GRILLED WILD SALMON AND OCTOPUS – SERVED OVER A MEDITERRANEAN SALAD WITH KALAMATA OLIVES, ARTICHOKE HEARTS, ONIONS, GRAPE LEAVES, FETA CHEESE AND OLIVE OIL AND VINEGAR
\$16 LUNCH/\$20 DINNER + TAX**

**HERBE ENCRUSTED BRONZINI AND SEA SCALLOPS – SERVED OVER SAUTEED SUMMER SQUASH WITH TOMATO AND BASIL
\$16 LUNCH/\$20 DINNER + TAX**

**LINGUINE ALA CASA – AN ARRAY OF SEAFOOD INCLUDING LOBSTER TAIL, PLUM SHRIMP AND MUSSELS TOSSED WITH GARLIC, ONIONS, DICED TOMATO AND ARUGALA IN A CLAM BROTH
\$17 LUNCH/\$21 DINNER + TAX**

CATCH OF THE DAY – PLEASE ASK YOUR SERVER

DESSERT OF THE WEEK – CHERRY PIE

THESE SPECIALS WILL RUN FROM MONDAY, JULY 24TH, THRU SATURDAY, JULY 29TH. PRICES LISTED ARE TAKE OUT PRICES – DINING ROOM PRICES MAY BE HIGHER.