

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

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

WRAP SPECIAL – CRABMEAT SALAD WITH BACON, AVOCADO AND LETTUCE
\$11 + TAX

APPETIZERS

SHRIMP QUESADILLA WITH PICO DI GALLO, QUACAMOLE AND SOUR CREAM
\$12 + TAX

ESCARGOT STUFFED MUSHROOM WITH A GARLIC SAUCE - \$12 + TAX

ENTREES

BATTERED SOFT SHELL CRABS – WITH A THAI COCONUT-PINEAPPLE
SAUCE AND JASMINE RICE
\$17 LUNCH/\$21 DINNER + TAX

GRILLED WILD SALMON AND SHRIMP – SERVED OVER A JICAMA SALAD
TOSSED WITH MANDARIN ORANGES, CUCUMBERS, RED ONION AND A LIGHT
LIME DRESSING
\$16 LUNCH/\$20 DINNER + TAX

CHIMICHURRI ORANGE ROUGHY – TOPPED WITH A MANGO-LOBSTER SALSA
SERVED WITH RICE
\$16 LUNCH/\$20 DINNER + TAX

SMOKY SEARED CHILEAN SEA BASS – LIGHTLY DUSTED WITH SMOKED
PAPRIKA, FINISHED WITH A ROASTED RED PEPPER COULLIS SAUCE AND
SERVED WITH A VEGETABLE COUSCOUS
\$16 LUNCH/\$20 DINNER + TAX

CATCH OF THE DAY – PLEASE ASK YOUR SERVER

DESSERT OF THE WEEK – ESPRESSO CRÈME BRULEE

THESE SPECIALS WILL RUN FROM MONDAY, MAY 21ST, THRU SATURDAY, MAY
26TH. PRICES LISTED ARE TAKE OUT PRICES – DINING ROOM PRICES MAY BE
HIGHER. ANY CHANGES TO SPECIALS WILL INCUR AN ADDITIONAL CHARGE.