

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

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

**WRAP SPECIAL – CRABCAKE WITH AMERICAN CHEESE, LETTUCE, TOMATO
AND REMOULADE SAUCE - \$10.50 + TAX**

APPETIZERS

CRABMEAT AND SHRIMP NACHOS - \$12 + TAX
PRINCE EDWARD ISLE MUSSELS TOSSED WITH BROCCOLI RABE, CHERRY
PEPPERS, CHORIZO AND A WHITE WINE SAUCE - \$13 + TAX

ENTREES

SEARED SEA SCALLOPS – DRIZZLED WITH A CRANBERRY SAUCE AND
SERVED WITH A SAFFRON RISOTTO
\$16 LUNCH/\$20 DINNER + TAX

GRILLED BRONZINI FILLET – SERVED OVER A BED OF ROASTED POTATOES,
RED PEPPERS, SHALLOTS AND CHERRY TOMATOES
\$16 LUNCH/\$20 DINNER + TAX

BAKED WILD SALMON – FINISHED WITH A COCONUT-GRAPE SAUCE AND
SERVED WITH BOK CHOY AND JASMINE RICE
\$16 LUNCH/\$19 DINNER + TAX

PANKO ENCRUSTED CHILEAN SEA BASS – SERVED WITH A ROASTED CORN
COUSCOUS AND A CARROT AND VANILLA SAUCE
\$17 LUNCH/\$21 DINNER + TAX

DESSERT OF THE WEEK – **BLUEBERRY LIMONCELLO CAKE**

CATCH OF THE DAY – PLEASE ASK YOUR SERVER

THESE SPECIALS WILL RUN FROM MONDAY, MARCH 19TH, THRU SATURDAY,
MARCH 24TH. PRICES LISTED ARE TAKE OUT PRICES – DINING ROOM PRICES
MAY BE HIGHER.