

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

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

**WRAP SPECIAL – GRILLED SALMON WITH BROCCOLI RABE AND FRESH
MOZZARELLA CHEESE - \$9 + TAX**

APPETIZERS

COLD PLATTER FOR 2 – SHRIMP COCKTAIL, LITTLE NECK CLAMS ON THE ½
SHELL AND COLOSSAL CRAB MEAT - \$15 + TAX
BUFFALO CALAMARI TOPPED WITH CRUMBLER BLUE CHEESE - \$12 + TAX

ENTREES

PANKO PARMESAN ENCRUSTED BRONZINI – SERVED OVER CHEESE
RAVIOLI POMODORO
\$16 LUNCH/\$20 DINNER + TAX

CHAR GRILLED WILD SALMON AND SHRIMP – LIGHTLY SEASONED WILD
SALMON AND SHRIMP TOPPED WITH A TOMATO BRUSCHETTA AND SERVED
WITH RICE
\$16 LUNCH/\$20 DINNER + TAX

SWORDFISH CORDON BLUE – SWORDFISH STEAK STUFFED WITH
PROSCUITTO HAM AND SWISS CHEESE FINISHED IN A MARSALA WINE SAUCE
AND SERVED WITH MASHED POTATOES
\$16 LUNCH/\$20 DINNER + TAX

SOFT SHELL CRAB AND SHRIMP SANTORINI – FINISHED WITH ITALIAN PLUM
TOMATOES, BASIL, ONIONS AND GARLIC SERVED OVER ANGEL HAIR PASTA
AND TOPPED WITH FETA CHEESE
\$16 LUNCH/\$20 DINNER + TAX

CATCH OF THE DAY – PLEASE ASK YOUR SERVER

DESSERT OF THE WEEK – FRESH FRUIT TART

THESE SPECIALS WILL RUN FROM MONDAY, AUGUST 21ST, THRU SATURDAY,
AUGUST 26TH. PRICES LISTED ARE TAKE OUT PRICES – DINING ROOM PRICES
MAY BE HIGHER.