

MATTHEWS SEAFOOD MARKET & RESTAURANT

STARTERS

Shrimp Cocktail	Steamed Littlenecks	Chicken Tenders
Six wild jumbo shrimp served with cocktail sauce and lemon wedge	Steamed littlenecks served with lemon-butter sauce	Five crispy tenders with honey mustard sauce
\$13	(15) \$13.50	\$10.25
U-Peel Shrimp	(50) \$29.95	
½ lb Shrimp seasoned with Old Bay and cocktail sauce	(100) \$50.50	
\$13.95		

SOUPS & SALADS

New England Clam Chowder	Maryland Crab Chowder	Garden Salad
(Cup) \$5.25	(Cup) \$5.25	Greens, tomatoes, carrots, olives, croutons and housemade vinaigrette
(Pint) \$9.25	(Pint) \$9.25	\$9.25
(Quart) \$16	(Quart) \$16	(Grilled Shrimp) +\$8.25
		(Grilled Tuna) +\$8.25
		(Grilled Salmon) +\$8.25

SIDES

Fries	Old Bay Fries	Baked Potato
\$5	\$5.25	\$2.25
Corn on the Cob	Vegetable	Side Grain
\$2.25	\$4.25	\$3.75

Note: Items are seasonal and will change, please ask what is available at the time of ordering.

SEAFOOD BOWL

Dinner \$27.50

Lunch \$15.50

Step 1	Step 2	Step 3	Step 4	Step 5
Choose 1 Grain	Choose 2 Vegetables	Choose 1 Protein	Choose 1 Sauce	Choose 1 Crunch
White Basmati Rice	Spinach	Salmon	Mediterranean	Scallions
Brown Basmati Rice	Baby Kale	Shrimp	Asian	Radishes
Black Beluga Lentils	Broccoli	Scallops	Vinaigrette	Cucumber
Quinoa	Mushrooms	Flounder	No Sauce	Celery
	Sweet Potato	Clams	Mango Salsa	Walnuts
	Garlic Roasted Tomatoes	Mussels	Parsley garlic	
	Roasted corn	Other		
		Seafood		

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SANDWICHES

All sandwiches are served with french fries and a side of coleslaw.

Shrimp Hoagie

Grilled shrimp seasoned with old bay served on a bed of coleslaw and tomato, on a toasted baguette

\$15.50

Fish & Chips

Lightly breaded and fried cod served with french fries, coleslaw and tartar sauce

\$15.50

Fried Flounder

Lightly breaded fried flounder, with lettuce, tomato, and cocktail sauce on a toasted baguette

\$14.50

Crab Cake

Broiled or fried crab cake served on a bed of lettuce and tomato, on a toasted brioche bun with a side of tartar sauce

\$16.50

Salmon Bacon Club

Grilled salmon fillet on a bed of lettuce and sliced tomato, topped with crispy bacon and lemon dill mayonnaise, served on a lightly toasted baguette

\$15.50

Salmon Burger

Housemade salmon burger grilled medium rare on a toasted brioche bun with lettuce, tomato and a side of tartar sauce

\$15.50

Fish or Shrimp Tacos

Cilantro lime marinated grilled local white fish or wild shrimp, served on two warm soft tortillas with cabbage, pickled red onions, fresh scallions, cilantro and a dash of a mild Sriracha sauce. Served with a side of sour cream and a lime wedge

\$16.50

PLATTERS

All platters include coleslaw, tartar, cocktail sauce, lemon wedge, and a choice of either french fries, baked potato, ear of corn, or vegetable

Crab Cake

Two homemade crab cakes broiled to a golden brown

\$26.95

Flounder

8 to 10 ounce filet of fresh local flounder fried or broiled

\$22.50

Scallops

Local Cape May sea scallops fried, broiled, or sautéed

\$25.95

Shrimp

A generous portion of large wild shrimp lightly seasoned either fried or sautéed

\$24.75

Salmon

8 to 10 ounce portion of Scottish salmon broiled and lightly seasoned

\$23.75

Flounder, Scallops and Shrimp

Broiled or fried

\$29.95

COMBO PLATTERS

Shrimp and Scallops

Broiled or fried

\$26.75

Flounder and Scallops

Broiled or fried

\$25.75

Shrimp and Flounder

Broiled or fried

\$25.75