

MATTHEWS SEAFOOD MARKET & RESTAURANT

STARTERS

<p>Shrimp Cocktail \$18</p> <p>Six wild jumbo shrimp served with cocktail sauce and lemon wedge</p>	<p>Steamed Littlenecks (15) \$17 (50) \$36 (100) \$65</p> <p>Steamed littlenecks served with lemon-butter sauce</p>	<p>Chicken Tenders \$12</p> <p>Five crispy tenders with honey mustard sauce</p>
<p>U-Peel Shrimp \$18</p> <p>½ lb Shrimp seasoned with Old Bay and cocktail sauce</p>	<p>Crab Bruschetta \$18</p> <p>Housemade salsa, lump crabmeat topped with parmesan cheese on a toasted french baguette and drizzled with a honey balsamic vinaigrette</p>	<p>Oysters (6) \$18 (12) \$30</p> <p>Local oysters shucked on a half shell served w/ lemon</p>
<p>Calamari Single \$16 Double \$29</p> <p>Lightly breaded and fried calamari tossed with cilantro, light garlic, salt, pepper and served with sriracha mayo</p>	<p>Steamed Mussels \$16</p> <p>Pei mussels steamed in a white wine, garlic, lemon, butter sauce</p>	<p>Topneck Clams (6) \$13 (12) \$20</p> <p>Local topneck clams shucked and on the half shell served w/ lemon</p>

SOUPS & SALADS

<p>New England Clam Chowder</p> <p>(Cup) \$6</p> <p>(Pint) \$9.50</p> <p>(Quart) \$16.25</p>	<p>Maryland Crab Chowder</p> <p>(Cup) \$6</p> <p>(Pint) \$9.50</p> <p>(Quart) \$16.25</p>	<p>Garden Salad \$10</p> <p>Greens, tomatoes, carrots, olives, croutons and housemade vinaigrette</p> <p>(Grilled Shrimp) +\$10</p> <p>(Grilled Tuna) +\$10</p> <p>(Grilled Salmon) +\$10</p>
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SIDES

<p>Fries \$5.50</p> <p>Corn on the Cob \$3</p>	<p>Old Bay Fries \$5.5</p> <p>Vegetable \$5</p>	<p>Baked Potato \$3</p> <p>Side Grain \$5</p>
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Note: Items are seasonal and will change, please ask what is available at the time of ordering.

SEAFOOD BOWL

Dinner \$29 **Lunch** \$16
(Available 10-4)

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 Brown Basmati Rice Black Beluga Lentils Quinoa	Spinach Baby Kale Broccoli Mushrooms Sweet Potato Garlic Roasted Tomatoes Roasted corn	Salmon Shrimp Scallops Flounder Clams Mussels Other Seafood	Mediterranean Asian Vinaigrette No Sauce Mango Salsa Parsley garlic	Scallions Radishes Cucumber Celery Walnuts

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SANDWICHES

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

Shrimp Hoagie	\$17	Fish & Chips	\$18	Fried Flounder	\$17
Grilled shrimp seasoned with old bay served on a bed of coleslaw and tomato, on a toasted baguette		Lightly breaded and fried cod served with french fries, coleslaw and tartar sauce		Lightly breaded fried flounder, with lettuce, tomato, and cocktail sauce on a toasted baguette	
Crab Cake	\$18	Salmon Bacon Club	\$18	Salmon Burger	\$18
Broiled or fried crab cake served on a bed of lettuce and tomato, on a toasted brioche bun with a side of tartar sauce		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		Housemade salmon burger grilled medium rare on a toasted brioche bun with lettuce, tomato and a side of tartar sauce	
Fish or Shrimp Tacos	\$18				
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					

Main

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

Note: Any item with an * does not include additional sides

Crab Cake	\$29	Flounder	\$26	Scallops	\$33
Two homemade crab cakes broiled to a golden brown		8 to 10 ounce filet of fresh local flounder fried or broiled		Local Cape May sea scallops fried, broiled, or sautéed	
Shrimp	\$27	Salmon	\$27	* Shrimp Scampi *	\$32
A generous portion of large wild shrimp lightly seasoned either fried or sautéed		8 to 10 ounce portion of Scottish salmon broiled and lightly seasoned		Sauteed shrimp in white wine, butter, garlic and parmesan over linguine served with choice of a soup or salad	
Shrimp and Scallops	\$34	Flounder and Scallops	\$33	Shrimp and Flounder	\$31
Broiled or fried		Broiled or fried		Broiled or fried	
Flounder, Scallops and Shrimp	\$36	*Seafood Medley *	\$35	* Stuffed Flounder *	\$33
Broiled or fried		Shrimp, scallops, clams, mussels in a white wine garlic, lemon and butter sauce over linguine with grated parmesan and parsley		Local Fluke stuffed with crabmeat served with sweet potato and broccoli	