p. (609) 465-3005 matthewsseafoodmarket.com

MATTHEWS SEAFOOD MARKET & RESTAURANT

Take out and lunch menu only!

		STARTERS				
Shrimp Cocktail	il Steamed Littlenecks		Stuffies and Casino Combo			
Six wild jumbo shrimp served with cocktail sauce and lemon wedge		Steamed littlenecks served with lemon-butter sauce		Two stuffies and two casinos broiled with a side of cocktail sauce and a lemon wedge		
	\$10.75		(15) \$10.95		\$11.50	
			(50) \$22.95			
			(100) \$39.95			
U-Peel Shrimp		Chicken Tenders				
1/2 lb Shrimp seasoned with Old Bay spice		Five crispy tenders with honey mustard sauce				
	\$11.50		\$8.25			
		SOUPS & SALA				
New England Clam Chowder		Maryland Crab Chowder		Garden Salad		
(Cup) \$3.95			(Cup) \$3.95		Greens, tomatoes, carrots, olives, croutons	
(Pint) \$5.95			(Pint) \$6.95		\$7.95	
(Quart) \$11.50		(Quart) \$13.50		(Grilled Shrimp) +\$5.95		
					(Grilled Tuna) +\$5.95	
					(Grilled Salmon) +\$5.95	
		SIDES				
Fries	ies Old Bay Fries			Baked Potato		
	\$3.25		\$3.75		\$1.5	
Corn on the Cob		Vegetable of the Day				
	\$1.5		\$3.50			
		SEAFOC BOWL	_	ner \$21.00 ch \$13.00		
Step 1	Step 2	Step 3		Step 4	Step 5	
Choose 1 Grain	Choose 2 Vegeta	bles Choose 1 Pro	tein	Choose 1 Sauce	Choose 1 Crunch	
White Basmati Rice Brown Basmati Rice Black Beluga Lentils Farro	Spinach Baby Kale Broccoli Mushrooms	Salmon Shrimp Scallops Flounder	Asia Vina	literranean n igrette Sauce	Scallions Radishes Cucumber Celery	

Clams

Mussels

Other Seafood

Quinoa

Sweet Potato

Roasted corn

Garlic Roasted Tomatoes

Walnuts

parsley garlic

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MATTHEWS

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Fish & Chips

Shrimp Hoagie

SANDWICHES

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

Fried Flounder

Grilled shrimp seasoned with old bay served on a bed of coleslaw and tomato, on a toasted baguette	Lightly breaded fried cod served with french fries, coleslaw and tartar sauce	Lightly breaded fried flounder, with lettuce, tomato, cocktail sauce on a toasted baguette	
\$13.25	\$13.00	\$12.75	
Crab Cake	Salmon Bacon Club	Salmon Burger	
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	
\$13.50	\$13.00	\$13.50	
Fish Tacos			
Cilantro lime marinated grilled local white fish, 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			
\$14.25			
	PLATTERS		
All platters include coleslaw, tartar, cocktail sa	uce, lemon wedge, and a choice of either french fries, bal	xed potato, ear of corn, or vegetable of the day	
Crab Cake	Flounder	Scallops	
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	
\$20.25	\$19.25	\$19.50	
Shrimp	Salmon		
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	Flounder, Scallops and Shrimp	
\$19.50	\$20.25	Broiled or fried	
		\$25.95	
	COMBO PLATTERS		
Shrimp and Scallops	Flounder and Scallops	Shrimp and Flounder	
Broiled or fried	Broiled or fried	Broiled or fried	
\$22.95	\$22.50	22.50	