



HARVEY CEDARS SHELLFISH CO.

LONG BEACH ISLAND • SINCE 1974

Celebrating Our 50th Season

When our Uncle John and father, Mike, started the Harvey Cedars Shellfish Company in 1974, they had no idea their small restaurant would become a Harvey Cedars landmark and a summer tradition for so many families. Our menu still reflects their original focus on the simple preparation of fresh, local seafood from our ocean and bay. My brother, Mike and I feel very fortunate to have been raised on this beautiful island, and right here in this restaurant. As the Shellfish Company celebrates its 50th anniversary this year, we are filled with gratitude for our staff and guests who have made it possible to reach this milestone and who continue to make each summer so special.

Julie Warren & Mike Garofalo



HARVEY CEDARS SHELLFISH CO.

CHOWDER

- Manhattan Clam Chowder** *bowl, oyster crackers* 8
- New England Clam Chowder** *bowl, homemade croutons* 8

STARTER SALADS

- House Salad** 10
mixed greens, golden raisins, toasted sunflower seeds, cherry tomatoes, shaved parmesan & homemade croutons with balsamic vinaigrette
- Caesar Salad** 10
fresh romaine tossed with Caesar dressing & homemade croutons

APPETIZERS

great for sharing

- Calamari Veracruz** 18
flash fried calamari topped with sautéed Jersey tomatoes, cherry peppers, garlic & parmesan cheese
- Cold Seafood Sampler** 30
jumbo lump crabmeat salad, jumbo shrimp, clams on the half shell & Jersey tomatoes, cocktail & Dijon mustard sauces
- One Pound of Steamed Jumbo Shrimp** 32
served hot, approx. 18 per lb., cocktail & Dijon mustard sauces
- Sautéed Clams & Mussels Over Garlic Bread** 28
in white wine, butter, garlic, parmesan cheese & herbs
- Firecracker Shrimp** 18
flash fried & tossed in our sweet & spicy sauce

- Shrimp Cocktail** 12
six peeled jumbo shrimp, with cocktail & Dijon mustard sauces
- Oysters on the Half Shell** MP
see special board for daily selection, six ice-cold oysters served with cocktail sauce & lemon
- Clams on the Half Shell** 12
six ice-cold topnecks served with cocktail sauce & lemon
- Fried Calamari** 16
served with marinara sauce
- Clams Casino** 16
six topnecks baked with our casino mix, tomato & bacon
- Steamed Clams** 14
one dozen fresh littlenecks steamed & served with drawn butter
- Clams Marinara** 18
one dozen fresh littlenecks sautéed in marinara sauce
- Mussels Marinara** 18
sautéed in marinara sauce
- Sautéed Clams** 18
one dozen fresh littlenecks sautéed in white wine, butter, garlic, parmesan cheese & herbs
- Hot Crab & Artichoke Dip** 18
served with garlic crustini
- Sautéed Mussels** 18
in white wine, butter, garlic, parmesan cheese & herbs
- Buffalo Tuna** 18
lightly floured, flash fried & tossed with buffalo sauce, served with blue cheese dressing

OFF TO THE SIDE

- Garlic Bread** *five pieces* 8
- Jersey Corn on the Cob** 3
- Mixed Vegetables** 8
- French Fries** 8
- Old Bay Fries** 10
- Cole Slaw** 3

SEAFOOD SPECIALTIES

entrées served with Jersey corn on the cob & rice

- Broiled Seafood Combination** *flounder, sea scallops, baked crab cake, butterflied shrimp* 37
- Baked Flounder Stuffed with Lump Crabmeat** *fresh flounder filled with lump crab stuffing* 32
- Baked Shrimp Stuffed with Lump Crabmeat** *three jumbo shrimp filled with lump crab stuffing* 32
- Broiled Sea Scallops** *Barnegat Light scallops broiled with butter & lemon* MP
- Baked Crab Cakes** *signature jumbo lump crab cakes served with orange butter sauce* 34

STEAMED LOBSTER

- Steamed Lobster Platter** *1lb. lobster, fresh steamed mussels & Jersey corn on the cob, with drawn butter & lemon* 35
(also available with 1½ or 2 lb. lobster)
- Steamed Lobster by the Pound** *your choice of 1, 1½ or 2 lb. lobster, served with drawn butter & lemon* MP

SEAFOOD + PASTA

all served over linguini with garlic bread

- Shrimp Scampi** *jumbo shrimp sautéed with fresh Jersey tomatoes, garlic, herbs & parmesan cheese* 28
- Mussels Marinara** *fresh mussels sautéed in marinara sauce* 28
- Sautéed Mussels** *fresh mussels sautéed in white wine, butter, garlic, parmesan cheese & herbs* 28
- Clams Marinara** *fresh littlenecks sautéed in marinara sauce* 28
- Sautéed Clams** *fresh clams sautéed in white wine, butter, garlic, parmesan cheese & herbs* 28

FROM THE GRILL

entrées served with Jersey corn on the cob & rice

- Grilled Tuna Fresco** *fresh Barnegat Light yellowfin tuna steak topped with sundried tomatoes, artichoke hearts, Kalamata olives, roasted red peppers, roasted garlic, capers & basil* 33
- Grilled Salmon Pesto** *grilled Atlantic salmon topped with pesto sauce* 28
- Grilled Atlantic Swordfish** *fresh Barnegat Light swordfish served with horseradish sauce* 33

SEAFOOD + SALAD

- Grilled Shrimp & Scallop Caesar** 28
served over fresh romaine tossed with Caesar dressing & homemade croutons, served with garlic bread
- Grilled Salmon Salad** 28
served over mixed greens, golden raisins, toasted sunflower seeds, cherry tomatoes, shaved parmesan & homemade croutons, with honey mustard vinaigrette

FRIED SEAFOOD PLATTERS

all platters served with french fries & cole slaw • all hand-breaded & cooked in trans fat-free vegetable oil

- Fried Seafood Combination** *flounder, sea scallops, crab cake & butterflied shrimp* 32
- Fried Shrimp Platter** 28
- Fried Flounder Platter** 26
- Fried Scallop Platter** MP

CHICKEN PLATTERS

- Grilled Chicken Caesar** 20
served over fresh romaine tossed with Caesar dressing & homemade croutons, served with garlic bread
- Chicken Tender Platter** *served with french fries & cole slaw* 17
- Chicken Parmesan** *served over linguini with garlic bread* 28

CHILDREN'S MENU 12 & Under

- Chicken Tenders with french fries** 12
- Fried Shrimp with french fries & cocktail sauce** 12
- Fried Flounder with french fries & cocktail sauce** 12
- Fried Clam Strips with french fries & cocktail sauce** 12
- Linguini with butter or tomato sauce & garlic bread** 12

DRINKS

- Coca-Cola / Diet Coke / Sprite / Root Beer**
- Fresh Brewed Iced Tea / Lemonade**
- Milk / Sparkling Spring Water** 3



Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness.

WE ARE A BYOB ESTABLISHMENT