

HARVEY CEDARS SHELLFISH CO.

CHOWDER

Manhattan Clam Chowder	Pint 8 / Quart 16
New England Clam Chowder	Pint 8 / Quart 16

STARTER SALADS

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

APPETIZERS

Calamari Veracruz	18
<i>flash fried calamari topped with sautéed Jersey tomatoes, cherry peppers, garlic & parmesan cheese</i>	
Fried Calamari <i>served with marinara sauce</i>	16
Sautéed Clams & Mussels Over Garlic Bread	28
<i>in white wine, butter, garlic, parmesan cheese & herbs</i>	
Oysters on the Half Shell <i>6 ice-cold oysters served with cocktail sauce & lemon</i>	MP
Shrimp Cocktail <i>6 peeled jumbo shrimp, with cocktail & Dijon mustard sauces</i>	12
Clams on the Half Shell <i>6 ice-cold topnecks served with cocktail sauce & lemon.</i>	12
Clams Casino <i>6 topnecks baked with our casino mix, tomato & bacon.</i>	16
Steamed Clams <i>1 dozen fresh littlenecks steamed & served with drawn butter</i>	14
Clams Marinara <i>1 dozen fresh littlenecks sautéed in marinara sauce.</i>	18
Mussels Marinara <i>sautéed in marinara sauce</i>	18
Sautéed Clams	18
<i>1 dozen fresh littlenecks sautéed in white wine, butter, garlic, parmesan cheese & herbs</i>	
Hot Crab & Artichoke Dip <i>served with garlic crustini</i>	18
Sautéed Mussels <i>in white wine, butter, garlic, parmesan cheese & herbs</i>	18
Firecracker Shrimp <i>flash fried & tossed in our sweet & spicy sauce</i>	18
Buffalo Tuna <i>lightly floured, flash fried & tossed with buffalo sauce, served with blue cheese dressing</i>	18

OFF TO THE SIDE

Garlic Bread <i>five pieces</i>	8	French Fries	8
Jersey Corn on the Cob	3	Old Bay Fries	10
Mixed Vegetables	8	Cole Slaw	½ pt 3 / pt 6

SEAFOOD SPECIALTIES *includes Jersey corn on the cob & rice*

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

STEAMED SHELLFISH

Steamed Lobster Platter	35
<i>1lb. lobster, fresh steamed mussels & Jersey corn on the cob, with drawn butter & lemon (also available with 1½ or 2 lb. lobster)</i>	
Steamed Lobster by the Pound <i>your choice of 1, 1½ or 2 lb. lobster, served with drawn butter & lemon</i>	MP
One Pound of Steamed Jumbo Shrimp	32
<i>served hot, approx. 18 per pound, cocktail & Dijon mustard sauces</i>	
Steamed Alaskan Snow Crab	33
<i>over one pound of steamed crab, fresh steamed mussels, Jersey corn on the cob, drawn butter & lemon</i>	

FROM THE GRILL *includes Jersey corn on the cob & rice*

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

SEAFOOD + PASTA *all served over linguini with garlic bread*

Shrimp Scampi <i>sautéed with fresh Jersey tomatoes, garlic, herbs & parmesan cheese</i>	28
Mussels Marinara <i>sautéed in marinara sauce</i>	28
Sautéed Mussels <i>in white wine, butter, garlic, parmesan cheese & herbs</i>	28
Clams Marinara <i>fresh littlenecks sautéed in marinara sauce</i>	28
Sautéed Clams <i>in white wine, butter, garlic, parmesan cheese & herbs.</i>	28

COLD SEAFOOD PLATTERS

Grilled Shrimp & Scallop Caesar	28
<i>served over fresh romaine tossed with Caesar dressing & homemade croutons, served with garlic bread</i>	
Grilled Salmon Salad	28
<i>served over mixed greens, golden raisins, toasted sunflower seeds, cherry tomatoes, shaved parmesan & homemade croutons, with honey mustard vinaigrette</i>	
Cold Seafood Sampler	30
<i>jumbo lump crabmeat salad, jumbo shrimp, clams on the half shell & Jersey tomatoes, cocktail & Dijon mustard sauces</i>	

FRIED SEAFOOD PLATTERS *includes french fries & cole slaw all hand-breaded & cooked in trans fat-free vegetable oil*

Fried Seafood Combination <i>flounder, sea scallops, crab cake & butterflied shrimp</i>	32
Fried Shrimp Platter	28
Fried Flounder Platter	26
Fried Scallop Platter	MP

FRIED A LA CARTE *one pound minimum*

Fried Jumbo Shrimp	30/lb
Fried Sea Scallops	MP
Fried Flounder	29/lb

CHICKEN PLATTERS

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

CHILDREN'S MENU *12 & Under*

Chicken Tenders <i>with french fries</i>	12
Fried Shrimp <i>with french fries & cocktail sauce</i>	12
Fried Flounder <i>with french fries & cocktail sauce</i>	12
Fried Clam Strips <i>with french fries & cocktail sauce</i>	12
Linguini <i>with butter or tomato sauce & garlic bread.</i>	12