

PARTY TRAYS

***24 Hour Notice* to Ensure Availability**

Small (12") Serves 8 To 10 People
Medium (16") Serves 12 To 18 People
Large (18") Serves 20 To 25 People

SHRIMP TRAY

Jumbo Wild Caught Shrimp Cocktail - (U-12's) Presented on a Bed of Leaf Lettuce, Decorated with Lemon Wedges & Parsley Sprigs
 Served with Homemade Cocktail Sauce.
 Small - (30 Shrimp) 109.95 • Medium - (54 Shrimp) 174.95
 Large - (75 Shrimp) 234.95

SHRIMP AND CRAB CLAW TRAY

Jumbo Wild Caught Shrimp - (U-12's) and Crab Claws
 Served with Lemon & Our Tangy Cocktail & Tangy Mustard Sauces.
 Small - (24 Shrimp & 1 pound Claws) 139.95
 Medium - (36 Shrimp & 2 pounds Claws) 204.95
 Large - (50 Shrimp & 3 pounds Claws) 259.95

CRAB CLAW TRAY

Fresh Cocktail Crab Claws Presented on a Bed of Leaf Lettuce &
 Served With Our Tangy Cocktail & Mustard Sauces
 Small - (2 pounds) 109.95 • Medium - (3 pounds) 139.95 • Large - (4 pounds) 179.95

LOBSTER MAC & CHEESE NEW

Half Pan 99.95 Full Pan 149.95

COLD STUFFED MAINE LOBSTER TRAY

6 Maine Lobster Halves Stuffed with Our Crab Imperial
 Garnished with Olives, Lemons & Baby Tomatoes 189.95

BEEFSTEAK TOMATO AND MOZZARELLA TRAY *In Season*

Sliced Jersey Fresh Tomatoes with Fresh Mozzarella Drizzled with
 Balsamic Vinegar & Olive Oil, Garnished with Fresh Basil Leaves and a
 Mound of Our Own Mixed Olive Salad in the Center
 Small - 89.95 Medium - 119.95

CHICKEN FINGER TRAY

White Meat Chicken Breaded & Deep-Fried to a Golden Brown
 Served with Our Own Honey Mustard Sauce in a Pepper Cup
 Small - (20 pieces) 59.95 • Medium - (36 pieces) 99.95
 Large - (50 pieces) 129.95

JUMBO LUMP CRABCAKE TRAY

Our Signature Jumbo Lump Crabcake, Broiled or Fried Arranged on a Bed of Leaf
 Lettuce, Garnished with Lemon Wedges & Our Homemade Sauces
 Small - (10 pieces) 215.95 • Medium - (18 pieces) 379.95

POACHED SALMON

3-4 pound Salmon poached in a White Court Bouillon
 Served with Our Homemade Cucumber Dill Sauce
 Garnished with Lemon Wheel and Fresh Parsley
 Available in Large Tray Only 169.95



LUNCH MENU

Now Available 11:30 am to 3 pm

DEVILED CRAB CAKE SANDWICH 15.95
 with Lettuce, Tomato & Chips

FRIED FLOUNDER 12.95
 with Lettuce, Tomato & Chips

FRIED SHRIMP BASKET 10.95
 with Chips

FRIED CHICKEN SANDWICH 10.95
 with Lettuce, Tomato & Chips

CHICKEN FINGERS 9.95
 with Chips

2 FISH OR SHRIMP TACOS 13.95
 with Chips

SALMON BURGER SANDWICH 11.95
 with Chips

GROUPER BITES 11.95
 with Chips

FRIED SOFT SHELL CRAB SANDWICH 16.95
 with Chips

(1) LOBSTER ROLL SANDWICH 18.95
 with Chips

SHRIMP PO BOY SANDWICH 11.95
 with Lettuce, Tomato, Sauce and Chips

Visit Our Produce Market!

(609) 967-3909

We have the finest Homemade Salads, Dips & Salsas.

Entrees & Desserts Prepared Daily.

As always we offer a large selection of Jersey Fresh Produce.

(Produce Market Closes Labor Day)

Don't forget to take home our FAMOUS KEY LIME PIE!



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Philadelphia Magazine BEST SHORE EATS

Seafood To-Go Meals
Stuffed Flounder, Scallops & Lobster Rolls



...Better by a mile!
 since 1977

Avalon SEAFOOD

29th & Ocean Drive • Avalon

Avalon's Original Seafood Take-Out Restaurant



A Shore Tradition for 46 Years!

CALL AHEAD FOR TAKE-OUT
(609) 967-7555

Last Take Out Order 20 Minutes Before Close
 May 11th thru June 14th - Open Daily Noon - 8pm Closed Tuesdays
 June 15th thru Labor Day - Open Daily 10am - 9pm
 Sept. 5th thru Sept. 16th - Open Thurs. thru Sun. Noon - 8pm

29th & Ocean Drive, Avalon
AvalonSeafood.com

CALL TO ORDER!
609.967.7555 • AvalonSeafood.com
29th & Ocean Drive, Avalon

APPETIZERS

JUMBO SHRIMP COCKTAIL
(5) Chilled Jumbo Wild Caught Shrimp Served on a Bed of Ice with Tangy Cocktail Sauce and a Wedge of Lemon 14.95

MARYLAND BLUE CLAW CRAB FINGERS
Served with Our Mustard Sauce 17.95

STEAMED U-PEEL SHRIMP
Seasoned with Old Bay Seasonings By the 1/2 Pound 10.95 By the Pound 18.95

BUFFALO WINGS
Smothered in a Spicy Sauce Served with a Tangy Blue Cheese Dressing and Celery Sticks 10.95

FRIED MOZZARELLA STICKS
Served with Marinara Sauce 9.95

STEAMED LITTLENECK CLAMS
Served with Drawn Butter and Lemon
15 Clams 13.95 50 Clams 29.95
100 Clams 52.95

SNOW CRAB CLAWS
Fresh Ready to Eat Jumbo Snow Crab Claws with Mustard Dip 18.95

7 MILE CRAB BITES
With Cocktail Sauce (5) 14.95

CHILLED SEAFOOD SAMPLER
2 Oysters, 2 Clams, 2 Jumbo Shrimp,
3 Snow Crab Claws & 3 Maryland Crab Fingers 17.95

SOUPS

Made from Scratch Homemade

AVALON SEAFOOD SIGNATURE CREAM OF CRAB SOUP
Jumbo Lump Crabmeat in a Rich Cream Base with an Added Touch of Sherry
Cup 7.95 Pint 12.95 Quart 22.95

SEAFOOD BISQUE
An Ocean's Bounty of Fresh Seafood Delight
Cup 6.95 Pint 10.95 Quart 19.95

HOME MADE CLAM CHOWDER
New England
Cup 6.95 Pint 11.95 Quart 21.95

MARYLAND CRAB SOUP
Original Favorite Tomato Soup with a Cajun Flare
Cup 6.95 Pint 10.95 Quart 19.95



SALADS

GARDEN FRESH SALAD 7.95
A Garden Fresh Medley of Mixed Greens, Tomatoes, Cucumbers, Carrots, Radishes, Peppers, Red Onion and Hard Boiled Egg.
Served with Your Choice of French, Italian, or Blue Cheese Dressing.

CAESAR SALAD 7.95
with Crab 17.95 • with Shrimp 14.95 • with Salmon 13.95

A LA CARTE

FRENCH FRIED POTATOES 3.50
With Old Bay 3.95

BAKED POTATO 3.50

FRESH VEGETABLE DU JOUR
A generous portion of Our Chef's Choice of the Freshest Vegetable of the Day 6.95

CREAMY MAC & CHEESE
Cup 2.95 Pint 4.95 Quart 8.95

FRESH CORN ON THE COB 2.50

ONION RINGS 8.95

WILD RICE Pint 4.95
Interchangeable for Reg. Sides - Add \$1.00

LOBSTER MAC & CHEESE
Single 15.95 Double 27.95

LOBSTER DINNER

*Steamed 1 1/4 pound
Maine Lobster
Dozen Steamed Clams
Corn on the Cob
Cole Slaw & Drawn Butter*
33.95

COMBINATIONS

FRIED
Generous Portions of
Flounder Filet, Shrimp,
Clam Strips, Crab
Cake, & Scallops Served
with Tartar & Cocktail
Sauce, French Fries &
Cole Slaw
\$35.95

BROILED
Generous Portions of
Flounder Filet, Scallops,
Shrimp & Lobster Tail
Broiled in Butter. Served
with Tartar & Cocktail
Sauce, French Fries &
Cole Slaw
\$36.95

BROILED

DAN'S JUMBO LUMP CRABCAKE
A Generous Quarter Pound of Jumbo Lump Crabmeat Blended with Our Own Special Seasoning and Broiled to Perfection. 19.95

STUFFED SHRIMP
Five Jumbo Shrimp Filled with Our Homemade Crab Imperial Served with Cocktail Sauce and Lemon Wedge 26.95

BROILED SHRIMP
A Generous Portion of Wild Caught Jumbo Shrimp Lightly Seasoned and Broiled with Lemon Butter 24.95

BROILED SHRIMP AND SCALLOP COMBO
Sweet Sea Scallops and Jumbo Wild Caught Shrimp Seasoned and Broiled with Lemon Butter 27.95

DEEP SEA SCALLOPS
8 ounce Portion of Local Sweet Scallops Drizzled with Lemon Butter 27.95

CHILEAN SEA BASS
A Firm White Filet of Fish Presented with Our Homemade Mango Salsa 27.95

GROUPE
A Fresh Filet of Grouper, Made to Order. Topped with Our Homemade Mango Salsa 22.95

STUFFED FLOUNDER
Local Fluke Stuffed with a Generous Portion of Our Delicious Crab Imperial 27.95

BROILED FLOUNDER
A 8 ounce filet of fresh local fluke broiled with lemon butter 24.95

BROILED FLOUNDER & SHRIMP OR SCALLOPS 27.95

THE AVALON PREMIER NEW! CRAB CAKE 5oz
No Fillers, Maryland Style 21.95

MAHI
Broiled or Blackened with Our Mango Salsa 21.95

CAJUN YELLOW-FIN TUNA
A Center Cut Tuna Loin Steak Seasoned with Cajun Spices and Served with Our Homemade Mustard Sauce 21.95

TUNA AND SWORDFISH KABOBS
Two Skewers of Tuna and Swordfish Alternated with Peppers, Onions, and Tomatoes, Smothered with a Ginger Teriyaki Sauce 23.95

BROILED SALMON
A Filet of the Finest Wild Norwegian Salmon Broiled with Our Own Honey Mustard Sauce 22.95

BROILED FRESH SWORDFISH
Center Cut Loin Filet, Lightly Seasoned 21.95

STUFFED COLDWATER LOBSTER TAIL
A Culinary Delight of (2) 5-6 Ounce Tails Topped with Our Own Crab Imperial 45.95

BROILED COLDWATER LOBSTER TAIL
(2) 5-6 Ounce Succulent Coldwater Lobster Tail Served with Melted Drawn Butter 43.95

HALIBUT
Fresh Caught Filet, Topped with Our Homemade Brushetta 26.95

All Prices Subject to Change

Always Fresh Right from Our Fish Market



SAUTEED

SEAFOOD SCAMPI
A Delicious Variety of Seafood - Shrimp, Scallops, and Lump Crabmeat in a Garlic Herb White Wine Sauce. Served Over a Bed of Linguini 28.95

SEAFOOD FRA DIABLO
A Medley of Seafood - Scallops, Shrimp and Jumbo Lump Crabmeat in a Spicy Red Diablo Sauce Served Over a Bed of Linguini 28.95

WHITE OR RED CLAM SAUCE
Fresh Chopped Clams in a Garlic White Wine Herb Sauce Over a Bed of Linguini 22.95

SAUTEED CRABMEAT
A Healthy Portion of Crabmeat Sauteed in Butter and Sherry. Finished to Perfection 29.95

AHI TUNA
Pan Seared to Your Liking with Sesame Seeds and Wasabi 22.95

NEW! SAUTEED SOFTSHELL CRABS (2)
In Season, Lightly Cooked to Perfection MP



LIVE MAINE LOBSTERS
Cooked, Cracked & Cleaned Free!
All Dinners Cooked to Order
So Please Be Patient!

SNOW CRAB DINNER WITH CORN & CLAMS
1 LB. DINNER 36.95

NEW ENGLAND STYLE LOBSTER ROLL PLATTER
(2) ROLLS 34.95

FRIED

We Use Only 100% Trans Fat Free Oil

GOLDEN FRIED FLOUNDER
An 8 ounce Portion of Fresh Local Fluke Hand Breaded and Deep Fried to a Golden Brown 24.95

JUMBO GULF SHRIMP
We Use Only the Finest Jumbo Wild Caught Shrimp, Hand Breaded and Deep Fried to a Golden Brown 24.95

SHRIMP AND SCALLOP COMBO
Sweet Sea Scallops and Wild Caught Shrimp Lightly Breaded and Served with Cocktail and Tartar Sauce 27.95

FRIED FLOUNDER & SHRIMP OR SCALLOPS 27.95

SOFTSHELL CRABS in season
A Real Delicacy! Two Large Freshly Breaded Softshell Crabs Fried to a Mouth Watering Perfection 32.95

DAN'S JUMBO LUMP CRABCAKE
Jumbo Lump Crabmeat Blended with Our Own Special Seasoning, Hand Breaded and Fried or Broiled to Perfection. A Jersey Shore Treat! 19.95

NEW ENGLAND STYLE FISH & CHIPS
21.95

DEEP SEA SCALLOPS
Large Sweet Scallops Deep Fried and Served with Tartar Sauce 27.95

DEVEILED CRABCAKES
Two Eastern Shore Style Crab Cakes Mixed with Our Special Seasonings and a Touch of Mustard 27.95

JUMBO OYSTERS
Six Succulent Oysters Fried to a Golden Brown 23.95

CLAM STRIPS
Tender Sweet New England Clam Strips Deep Fried with Your Choice of Sauce 17.95

HONEY DIPPED CHICKEN
Four Pieces of Tender Chicken, Dipped in a Honey Batter and Served with Barbecue Sauce 16.95

CHICKEN FINGERS
Golden Fried Strips of White Meat Chicken Served with Our Own Honey Mustard Sauce 15.95

CHICKEN PARM
A Tender Serving of Chicken Breast Topped with Marinara and Mozzarella Served Over Linguini 21.95

All Platters Include French Fries or Sweet Potatoes or Baked Potatoes or Ear of Corn, Coleslaw, Tartar or Cocktail Sauce and Lemon Wedge (\$1.00 less Without Corn and Potatoes)