PARTY TRAYS

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) 99.95 • Medium - (54 Shrimp) 164.95
Large - (75 Shrimp) 224.95

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) 114.95
Medium - (36 Shrimp & 2 pounds Claws) 179.95
Large - (50 Shrimp & 3 pounds Claws) 234.95

CRAB CLAW TRAY
Fresh Cocktail Crab Claws Presented on a Bed of Leaf Lettuce &
Served With Our Tangy Cocktail & Mustard Sauces
Small - (2 pounds) 79.95 • Medium - (3 pounds) 109.95 • Large - (4 pounds) 139.95

CRAB STUFFED TOMATO TRAY
Homemade Crab Salad in a Fresh Sun-Ripened Tomato
Garnished with Lemon Spirals & Parsley
Small - (serves 4) 69.95 • Medium - (serves 6) 99.95 • Large - (serves 10) 159.95

COLD STUFFED MAINE LOBSTER TRAY
6 Maine Lobster Halves Stuffed with Our Crab Imperial
Garnished with Olives, Lemons & Baby Tomatoes 129.95

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 - 59.95 Large - 89.95

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) 49.95 • Medium - (36 pieces) 89.95
Large - (50 pieces) 124.95

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) 174.95 • Medium - (18 pieces) 299.95
Large - (25 pieces) 399.95

POACHED SALMON
4-5 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 149.95

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

LUNCH MENU

Now Available 11 am to 3 pm

DEVILED CRAB CAKE SANDWICH 10.95
with Lettuce, Tomato & Potato Chips

FRIED FLOUNDER 9.95
with Lettuce, Tomato & Potato Chips

FRIED SHRIMP BASKET 8.95
with French Fries

FRIED SCALLOP BASKET 8.95
with French Fries

CHICKEN FINGERS 8.95
with French Fries

SHRIMP SALAD SANDWICH 10.95
with Lettuce, Tomato & Potato Chips

CHICKEN PARM SANDWICH 9.95
with French Fries

SALMON BURGER SANDWICH 8.95
with French Fries

FISH TACOS (2) 9.95
with French Fries

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

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since 1977

Avalon SEAFOOD & Produce Market

Avalon's Original Seafood Take-Out Restaurant

CALL AHEAD FOR TAKE-OUT

(609) 967-7555

May 19th thru June 15th - Open Daily Noon - 8pm
June 16th thru Labor Day - Open Daily 10am - 9pm
Labor Day thru Sept. 16th - Open Daily 2pm - 8pm

29th & Ocean Drive, Avalon
AvalonSeafood.com

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 12.95

MARYLAND BLUE CLAW CRAB FINGERS
Served with Our Mustard Sauce 13.95

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 8.95

FRIED MOZZARELLA STICKS
Served with Marinara Sauce 7.95

STEAMED LITTLENECK CLAMS
Served with Drawn Butter and Lemon
15 Clams 11.95 50 Clams 24.95
100 Clams 44.95

SNOW CRAB CLAWS
Fresh Ready to Eat Snow Crab Claws with Mustard Dip 12.95

7 MILE CRAB BITES
With Cocktail Sauce (5) 11.95

CHILLED SEAFOOD SAMPLER
2 Oysters, 2 Clams, 2 Jumbo Shrimp,
3 Snow Crab Claws & 3 Maryland Crab Fingers 15.95

ICED CLAMS ON THE HALF SHELL
Topneck Clams Served on a Bed of Ice with Cocktail Sauce and Lemon Wedge 7.95

CLAMS CASINO
Baked Topneck Clams Covered with Bacon, Pepper and Onions Medley Broiled with Melted Butter 9.95

BROILED STUFFED MUSHROOMS
Stuffed with Our Own Crab Imperial 9.95

SEARED AHI TUNA
With Wasabi 13.95

STEAMED MUSSELS
Served with Our Homemade Marinara Sauce and Fresh Bread 10.95

OYSTERS ON THE HALF SHELL
6 Oysters Served on a Bed of Ice with Cocktail Sauce 11.95

BACON WRAPPED SCALLOPS
Fresh Scallops Wrapped in Bacon with Our Savory Mustard Sauce 13.95

FRIED CALAMARI
Lightly Breaded & Tender 9.95

3 LOBSTER SPRING ROLLS
Served with Chili Salsa 9.95

SOUPS & SALADS

AVALON SEAFOOD SIGNATURE CREAM OF CRAB SOUP
Jumbo Lump Crabmeat in a Rich Cream Base with an Added Touch of Sherry
Cup 5.25 Pint 10.25 Quart 19.95

SEAFOOD BISQUE
An Ocean's Bounty of Fresh Seafood Delight
Cup 4.25 Pint 7.95 Quart 15.95

HOMEMADE CLAM CHOWDER
New England
Cup 4.25 Pint 7.95 Quart 15.95

MARYLAND CRAB SOUP
Original Favorite Tomato Soup with a Cajun Flare
Cup 4.25 Pint 7.95 Quart 15.95

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 16.95 • with Shrimp 14.95 • with Salmon 13.95 • with Chicken 11.95

A LA CARTE

FRENCH FRIED POTATOES 3.25

BAKED POTATO 3.25

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

FRESH CORN ON THE COB 1.95

ONION RINGS 7.95

WILD RICE Pint 3.95
Interchangeable for Reg. Sides - Add $1.00

CREAMY MAC & CHEESE
Cup 2.95 Pint 4.95 Quart 8.95

LOBSTER DINNER

Steamed 1 1/4 pound Maine Lobster
Dozen Steamed Clams
Corn on the Cob
Cole Slaw & Drawn Butter
27.95

COMBINATIONS 28.95

FRIED
Generous Portions of Flounder Filet, Shrimp, Oyster, Crab Cake, & Scallops Served with Tartar & Cocktail Sauce, Fried Potatoes, Cole Slaw & Lemon Wedge

BROILED
Generous Portions of Flounder Filet, Scallops, Shrimp & Lobster Tail Broiled in Butter. Served with Tartar & Cocktail Sauce, Fried Potatoes, Cole Slaw & Lemon Slice

BROILED

DAN'S JUMBO LUMP CRABCAKE
A Generous Quarter Pound of Jumbo Lump Crabmeat Blended with Our Own Special Seasoning and Broiled to Perfection. No Fillers Added 16.95

STUFFED SHRIMP
Five Jumbo Shrimp Filled with Our Homemade Crab Imperial Served with Cocktail Sauce and Lemon Wedge 22.95

BROILED SHRIMP
A Generous Portion of Wild Caught Jumbo Shrimp Lightly Seasoned and Broiled with Lemon Butter 20.95

BROILED SHRIMP AND SCALLOP COMBO
Sweet Sea Scallops and Jumbo Wild Caught Shrimp Seasoned and Broiled with Lemon Butter 23.95

DEEP SEA SCALLOPS
Large 8 to 10 ounce Portion of Local Sweet Scallops Drizzled with Lemon Butter 23.95

CHILEAN SEA BASS
A Firm White Filet of Fish Presented with Our Homemade Mango Salsa 24.95

GROUPER
A Fresh Filet of Grouper, Made to Order. Topped with Our Homemade Mango Salsa 21.95

ORANGE ROUGHY
A Fresh White Filet of New Zealand Roughy Topped with a Lemon Butter Dill Sauce 21.95

STUFFED FLOUNDER
Local Fluke Stuffed with a Generous Portion of Our Delicious Crab Imperial 23.95

BROILED FLOUNDER
A 8 to 10 ounce filet of fresh local fluke broiled with lemon butter 21.95

BROILED FLOUNDER & SHRIMP OR SCALLOPS 23.95

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 20.95

TUNA AND SWORDFISH KABOBS
Two Skewers of Tuna and Swordfish Alternated with Peppers, Onions, and Tomatoes, Smothered with a Ginger Teriyaki Sauce 20.95

BROILED SALMON
A Filet of the Finest Wild Norwegian Salmon Broiled with Our Own Honey Mustard Sauce 19.95

BROILED FRESH SWORDFISH
Center Cut Loin Filet, Lightly Seasoned 20.95

AUGRATIN SEAFOOD
Our Finest Selections of Seafood Infused with a Creamy Morney Sauce 18.95

CRAB IMPERIAL
The Finest Fresh Crabmeat Delicately Seasoned and Baked to a Golden Finish 21.95

STUFFED SOUTH AFRICAN COLDWATER LOBSTER TAIL
A Culinary Delight of the Finest Lobster Tail 10 to 12 ounce, Topped with Our Own Crab Imperial 41.95

BROILED SOUTH AFRICAN COLDWATER LOBSTER TAIL
An 10 to 12 ounce Succulent Coldwater Lobster Tail Served with Melted Drawn Butter 39.95

HALIBUT
Fresh Caught Filet, Topped with Our Homemade Brushetta 24.95

Always Fresh Right from Our Fish Market

SAUTEED

SEAFOOD OR SHRIMP SCAMPI
A Delicious Variety of Seafood - Shrimp, Scallops, and Jumbo Lump Crabmeat in a Garlic Herb White Wine Sauce. Served Over a Bed of Linguini 23.95

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 23.95

WHITE OR RED CLAM SAUCE
Fresh Chopped Clams in a Garlic White Wine Herb Sauce Over a Bed of Linguini 17.95

SAUTEED CRABMEAT
A Healthy Portion of Crabmeat Sauteed in Butter and Sherry. Finished to Perfection 23.95

CAPTAIN CARL'S CRAB CAKE
No Fillers - 5oz. of Maryland Style Crabcake 16.95

AHI TUNA
Pan Seared to Your Liking with Sesame Seeds and Wasabi 21.95

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!

ALASKAN KING CRAB
1 LB. DINNER 29.95

NEW ENGLAND STYLE LOBSTER ROLL PLATTER
(2) ROLLS 24.95

FRIED

We Use Only 100% Trans Fat Free Oil

GOLDEN FRIED FLOUNDER
An 8 to 10 ounce Portion of Fresh Local Fluke Hand Breaded and Deep Fried to a Golden Brown 21.95

JUMBO GULF SHRIMP
We Use Only the Finest Jumbo Wild Caught Shrimp, Hand Breaded and Deep Fried to a Golden Brown 20.95

SHRIMP AND SCALLOP COMBO
Sweet Sea Scallops and Wild Caught Shrimp Lightly Breaded and Served with Cocktail and Tartar Sauce 23.95

FRIED FLOUNDER & SHRIMP OR SCALLOPS 23.95

SOFTSHELL CRABS in season
A Real Delicacy! Two Large Freshly Breaded Softshell Crabs Fried to a Mouth Watering Perfection 23.95

DAN'S JUMBO LUMP CRABCAKE
Jumbo Lump Crabmeat Blended with Our Own Special Seasoning, Hand Breaded and Fried or Broiled to Perfection. Absolutely No Fillers! A Jersey Shore Treat! 16.95

NEW ENGLAND STYLE FISH & CHIPS
18.95

DEEP SEA SCALLOPS
Large Sweet Scallops Deep Fried and Served with Tartar Sauce 23.95

DEVILED CRABCAKES
Two Eastern Shore Style Crab Cakes Mixed with Our Special Seasonings and a Touch of Mustard 22.95

JUMBO OYSTERS
Six Succulent Oysters Fried to a Golden Brown 18.95

CLAM STRIPS
Tender Sweet New England Clam Strips Deep Fried with Your Choice of Sauce 12.95

HONEY DIPPED CHICKEN
Four Pieces of Tender Chicken, Dipped in a Honey Batter and Served with Barbecue Sauce 13.95

CHICKEN FINGERS
Golden Fried Strips of White Meat Chicken Served with Our Own Honey Mustard Sauce 10.95

CHICKEN PARM
A Tender Serving of Chicken Breast Topped with Marinara and Mozzarella Served Over Linguini 16.95

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