RESTAURANT & FRESH SEAFOOD MARKET

25th & Dune Drive | Avalon, New Jersey

OCEANSIDESEAFOODAVALON.COM 609.368.2114

EST 2006 OCEANSIDE SEAFOOD

It's a shore thing

AVALON, NJ

VISIT OUR FRESH

SEAFOOD MARKET!

LIVE and STEAMED CRABS, and LOBSTER, and MORE! All items can be ice packed for travel - no charge!

GLUTEN-FREE OPTIONS AVAILABLE

PARTY TRAYS & FAMILY STYLE OPTIONS

ASK ABOUT OUR Dessert menu!





NEW ENGLAND *or* © MANHATTAN CLAM CHOWDER

cup 7.25 pint 9.30 quart 17.65

SPICY CRAB & CORN, SHE CRAB SOUP, *or* CRAB FLORENTINE

cup 8.95 pint 15.95 quart 24.95

SALADS

 HOUSE 9.30
 iceberg and romaine lettuce, tomatoes, cucumber, carrot, and house vinaigrette
 + chicken 7.00 + shrimp 9.00

CAPRESE with CRAB MP Sliced tomato and mozzarella, topped with lump crab meat, balsamic reduction, and fresh basil

CAESAR 11.50 chopped romaine, grated parmesan, house-made Caesar dressing, croutons + chicken 5.00 + shrimp 7.00

AHI TUNA 19.75 rare Ahi tuna with an Asian dressing

CRAB CAKE MP broiled house crab cake over arugula in a summer citrus vinaigrette

Specialty salads have their own homemade dresssings. Other dressings are available upon request.

SIDES

Bucket o'Fries	12.50
French Fries	5.00
Old Bay Fries	5.75
Old Bay Fries with cheese	6.50
Baked Potato	3.15
© Coleslaw	1.95
© Corn on the Cob	2.60
G Side Salad	5.75
O Vegetable	4.25
G Applesauce	1.95
Dinner Roll	.80

APPETIZERS - CHILLED

G	SHRIMP COCKTAIL (8) large shrimp, Kelchner's cocktail sauce	14.50
G	CRAB COCKTAIL colossal lump crab meat with house-prepared mustard sauce	MP
G	COCKTAIL COMBO large shrimp, colossal crab with Kelchner's cocktail sauce and mustard sauce	MP
G	CLAMS ON THE HALF (seasonal) 6 Jersey top neck clams, Kelchner's cocktail sauce	MP
G	OYSTERS (seasonal) 6 local raw shucked oysters	MP
G	CRAB FINGERS served with our house-prepared mustard sauce	MP
	APPETIZERS - HOT	
G	STEAMED MUSSELS - <i>house marinara or garlic s</i> Appetizer Portion 15.55 Family Portion	
G	STEAMED CLAMS local steamed little neck clams in herb-garlic butter so (15 clams) 15.55 (50 clams) 31.00 (100 clams)	
G	PEEL & EAT SHRIMP (1/2 lb. – 1 lb.)	MP

9	PEEL & EAT SHRIMP (1/2 lb. – 1 lb.) house-steamed in Old Bay, served warm	MP
	LOBSTER ROLL	MP
	CRAB NACHOS crispy house nachos, lumb crab meat, pico de gallo, white cheedar/Old Bay sauce, jalapeño, cilantro, and sour cream	MP
	CALAMARI crispy golden calamari, pepperoncini, and house habanero-agave sauce	15.55
	CLAM STRIPS - lightly fried	15.55
Ð	RALPH'S CLAMS CASINO (6) Jersey coast top necks, apple smoked bacon, peppers, and onions	13.45
Ð	SEARED AHI TUNA 6 oz. seared Ahi tuna, served rare with cucumber-wasabi aioli	15.55
	7 MILE SHRIMP crispy baby shrimp in our signature house Thai chili .	14.50 sauce
	POPCORN CHICKEN BITES	
	 golden breaded chicken with honey mustard 	10.35
	• Buffalo-style with blue cheese and celery	12.45
	FISH TACOS two Corona beer-battered tilapia, thin sliced cabbage pico de gallo, chili-lime sour cream, and fresh jalapen	
	OLD BAY WINGS fried chicken wings, seasoned and toasted in Old Bay served with blue cheese and celery	12.45

SHE CRAB FRIES14.50crispy fries, topped with our famous she crab14.50

HOUSE SPECIALTIES (after 4PM)

AHI TUNA STEAK 6 oz. pan-seared rare with rice pilaf, soy vinaigrette, wasabi aioli, and vegetable du jour	25.95
WHISKEY MAPLE SALMON marinated grilled salmon in a whiskey-maple glaze, with rice pilaf, frizzled leeks, and vegetable du jour	26.95
BLACKENED TILAPIA cast iron blackened tilapia with rice pilaf, garlic-lemon aioli, pico de gallo, and vegetable du joi	20.75 ur
G FILET MIGNON 6 oz. char-grilled beef filet with vegetable du jour and fried steak-cut potato wedges	35.95
SURF & TURF 6 oz. filet, choice of crab cake or lobster tail, with fried steak-cut potato wedges and vegetable du j	42.95 our
© TWIN LOBSTER TAILS two 4 oz. broiled lobster tails with drawn butter, rice pilaf, and vegetable du jour	38.95
CHICKEN PARMESAN panko-breaded chicken breast, house marinara, parmesan, and fettucine	22.95

PLATTERS

Includes cole slaw and a choice of fries, baked potato, or vegetable du jour - baked potato after 4PM -

SHRIMP IN A BASKET - lightly fried	16.60
CLAM STRIPS - lightly fried	18.70
HOMEMADE CRABCAKES - broiled (1) (2)	MP MP
OYSTERS - breaded and fried	24.95
JUMBO SHRIMP - broiled or fried	24.95
SEA SCALLOPS - broiled or fried	MP
FLOUNDER - broiled and fried	MP
BROILED COMBO Lobster tail, Shrimp, Scallop, and Flounder	MP
SOFT SHELL CRABS	MP
SHRIMP & SCALLOPS - broiled or fried	MP
SCALLOPS & FLOUNDER - broiled or fried	MP

STEAMED PLATTERS

market price Includes one side and coleslaw

DRINKS 2.95

pepsi, diet pepsi, wild cherry pepsi, starry lemon lime, birch beer, ginger ale, lemonade, apple juice, fresh brewed ice-tea, coffee, hot tea

Bottled products also available.

——All fried food is cooked in Canola Oil. ——

G Gluten-Free MP Market Price

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

We are a seafood restaurant and market. We are unable to guarantee that there will not be cross-contamination.

PASTA (after 4PM)

MUSSELS PEI mussels and fettucine in house marinara or garlic sauce

CLAMS chopped clams and fettucine in house marinara or garlic sauce

CRABMEAT MP lump crab meat and fettucine in house marinara

SCALLOP ROSÉ MP pan-seared local sea scallops, fettucine, frizzled leeks, and vodka cream sauce

SHRIMP	25.95
large shrimp, fettucine, garlic, butter, parsley,	
tomato, and fresh basil	

FETTUCINE fettucine in house marinara or garlic sauce 4.05

23.95

12.45



WHOLE STEAMED LOBSTER *live*

ALASKAN SNOW CRAB over 1.5 lbs clusters

MARYLAND HARDSHELL CRABS (seasonal) 6, steamed in Old Bay

All credit cards accepted.

Customers paying in cash save 5% on their bill.

We accept a maximum of 2 credit cards per table. No more than two checks per table. 20% gratuity added to parties of 6 or more.

