

25th & Dune Drive | Avalon, New Jersey

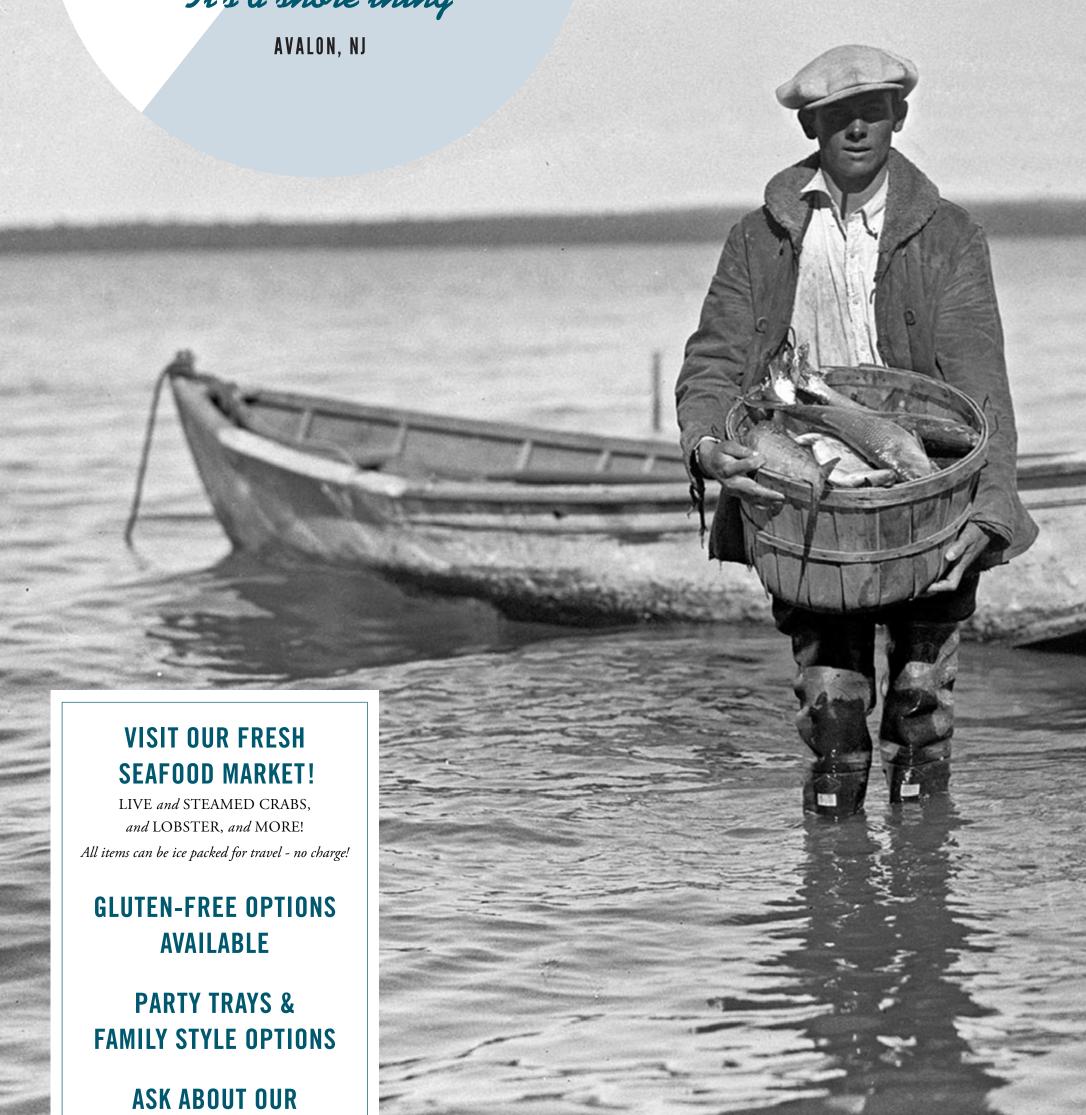
OCEANSIDESEAFOODAVALON.COM 609.368.2114



OCEANSIDE SEAFOOD

It's a shore thing

DESSERT MENU!





15.95

15.95

SOUPS

NEW ENGLAND or

MANHATTAN
CLAM CHOWDER

cup 7.95

SHE CRAB SOUP, or CRAB FLORENTINE

cup 9.95

SALADS

© HOUSE 9.95
iceberg and romaine lettuce, tomatoes,
cucumber, carrot, and house vinaigrette
+ chicken 7.00 + shrimp 9.00

CAPRESE with CRAB 24.95 Sliced tomato and mozzarella, topped with lump crab meat, balsamic reduction, and fresh basil

CAESAR 12.95 chopped romaine, grated parmesan, house-made Caesar dressing, croutons + chicken 7.00 + shrimp 9.00

AHI TUNA 21.95 rare Ahi tuna with an Asian dressing

CRAB CAKE 24.95 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	14.95
French Fries	7.95
Old Bay Fries	8.25
Old Bay Fries with cheese	8.95
Baked Potato	3.95
Coleslaw	1.95
Orn on the Cob	2.95
Side Salad	5.95
Vegetable	4.25
Applesauce	1.95
Dinner Roll	.80

DRINKS 3.75

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

We are a seafood restaurant and market.

We are unable to guarantee that
there will not be cross-contamination.

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

APPETIZERS - CHILLED

SHRIMP COCKTAIL (10)

large shrimp, Kelchner's cocktail sauce	
© CRAB COCKTAIL colossal lump crab meat with house-prepared mustard sauce	21.95
 COCKTAIL COMBO large shrimp, colossal crab with Kelchner's cocktail sauce and mustard sauce 	18.95
© CLAMS ON THE HALF (seasonal) 6 Jersey top neck clams, Kelchner's cocktail sauce	MP
OYSTERS (seasonal)6 local raw shucked oysters	MP
© CRAB FINGERS	17.95

APPETIZERS - HOT

STEAMED MUSSELS - house marinara or garlic sauce
 Appetizer Portion 15.95 Family Portion 27.95

served with our house-prepared mustard sauce

STEAMED CLAMS
 local steamed little neck clams in herb-garlic butter sauce
 (15 clams) 15.95 (50 clams) 32.95 (100 clams) 53.95

(15 clams) 15.95 (50 clams) 32.95 (100 clams) 53.9 © PEEL & EAT SHRIMP (1/2 lb. – 1 lb.) MP house-steamed in Old Bay, served warm

LOBSTER ROLL MP

CRAB NACHOS

crispy house nachos, lumb crab meat, pico de gallo,
white cheedar/Old Bay sauce, jalapeño, and cilantro

CALAMARI 16.95 crispy golden calamari, pepperoncini, and house habanero-agave sauce

© RALPH'S CLAMS CASINO (6) 13.95

Jersey coast top necks, apple smoked bacon, peppers, and onions

© SEARED AHI TUNA 17.95 6 oz. seared Ahi tuna, served rare with cucumber-wasabi aioli

7 MILE SHRIMP 15.95 crispy baby shrimp in our signature house Thai chili sauce

POPCORN CHICKEN BITES

CLAM STRIPS - lightly fried

golden breaded chicken with honey mustard
Buffalo-style with blue cheese and celery
13.95

FISH TACOS 14.95 two Corona beer-battered tilapia, thin-sliced cabbage, pico de gallo, chili-lime sour cream, and fresh jalapeño

OLD BAY WINGS
fried chicken wings, seasoned and toasted in Old Bay,
served with blue cheese and celery

SHE CRAB FRIES 15.95 crispy fries, topped with our famous she crab

PASTA (after 4pm)

Our garlic sauce contains pepper, which could be spicy for some.

MUSSELS
PEI mussels and fettucine in house marinara
or garlic sauce

CLAMS
chopped clams and fettucine in house marinara
or garlic sauce

CRABMEAT

24.95

25.95

lump crab meat and fettucine in house marinara

SCALLOP ROSÉ
pan-seared local sea scallops, fettucine,

frizzled leeks, and vodka cream sauce

SHRIMP

26.95
large shrimp, fettucine, garlic, butter, parsley, tomato, and fresh basil

FETTUCINE fettucine in house marinara or garlic sauce

HOUSE SPECIALTIES (after 4PM)

AHI TUNA STEAK 26.95 6 oz. pan-seared rare with rice pilaf, soy vinaigrette, wasabi aioli, and vegetable du jour WHISKEY MAPLE SALMON 27.95 marinated grilled salmon in a whiskey-maple glaze, with rice pilaf, frizzled leeks, and vegetable du jour BLACKENED TILAPIA 23.95 cast iron blackened tilapia with rice pilaf, garlic-lemon aioli, pico de gallo, and vegetable du jour FILET MIGNON 35.95 6 oz. char-grilled beef filet with vegetable du jour and fried steak-cut potato wedges SURF & TURF 42.95 6 oz. filet, choice of crab cake or lobster tail, with fried steak-cut potato wedges and vegetable du jour **© TWIN LOBSTER TAILS** 38.95 two 4 oz. broiled lobster tails with drawn butter, rice pilaf, and vegetable du jour CHICKEN PARMESAN 24.95 panko-breaded chicken breast, house marinara, parmesan, and fettucine

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 21.95 CLAM STRIPS - lightly fried 22.95 HOMEMADE CRABCAKES - broiled (1) 25.95 (2)43.95 OYSTERS - breaded and fried 24.95 JUMBO SHRIMP - broiled or fried 25.95 SEA SCALLOPS - broiled or fried MPFLOUNDER - broiled and fried MPBROILED COMBO MPLobster tail, Shrimp, Scallop, and Flounder SOFT SHELL CRABS MPSHRIMP & SCALLOPS - broiled or fried MPSCALLOPS & FLOUNDER - broiled or fried MP

STEAMED PLATTERS

market price

Includes one side and coleslaw

WHOLE STEAMED LOBSTER live

ALASKAN SNOW CRAB over 1.5 lbs clusters

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

HOME-MADE DESSERTS

KEY-LIME PIE GLUTEN-FREE CHEESECAKE

Plate sharing fee \$10 on entrées only.

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.



12.95