



OCEANSIDE SEAFOOD

RESTAURANT & MARKET

It's a shore thing

AVALON, NJ

2026
*Celebrating
21 Seasons*



BYOB

**GLUTEN-FREE
OPTIONS AVAILABLE**

**ASK ABOUT OUR
KEY LIME PIE!**

**TUESDAYS
KIDS EAT HALF OFF!**

with each adult entrée
5:00 to 8:00 PM
from kid's menu only
under 12



SOUPS

NEW ENGLAND *or*
G MANHATTAN
CLAM CHOWDER
cup \$10

SHE CRAB SOUP *or*
CRAB & CORN
cup \$13

SALADS

G HOUSE \$14
*iceberg and romaine lettuce, tomatoes,
cucumber, carrot, and house vinaigrette*
+ grilled or breaded chicken \$10
+ shrimp \$12 + salmon \$14

G CAPRESE *with* CRAB \$25
*Sliced tomato and mozzarella,
topped with lump crab meat,
balsamic reduction, and fresh basil*

CAESAR \$15
*chopped romaine, grated parmesan,
house-made Caesar dressing, croutons*
+ grilled or breaded chicken \$10
+ shrimp \$12 + salmon \$14

AHI TUNA \$22
rare Ahi tuna with an Asian dressing

CRAB CAKE \$25
*broiled house crab cake over arugula
in a summer citrus vinaigrette*

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

SIDES

Bucket o'Fries \$17
French Fries \$9
Old Bay Fries \$10
Old Bay Fries with cheese \$11
G Baked Potato \$5
G Coleslaw \$2
G Corn on the Cob \$5
G Side Salad \$8
G Vegetable \$6
G Applesauce \$2
Bread Basket (4 rolls, whipped butter) \$6

DRINKS \$4

*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.

APPETIZERS - CHILLED

- G SHRIMP COCKTAIL (8) \$17
large shrimp, Kelchner's cocktail sauce
- G CRAB FINGERS \$18
served with our house-prepared mustard sauce
- G CRAB COCKTAIL \$22
*colossal lump crab meat with
house-prepared mustard sauce*
- G COCKTAIL COMBO \$21
*large shrimp, colossal crab with
Kelchner's cocktail sauce and mustard sauce*
- G CLAMS ON THE HALF (seasonal) MP
6 Jersey top neck clams, Kelchner's cocktail sauce
- G OYSTERS (seasonal) MP
6 local raw shucked oysters
- G PEEL & EAT SHRIMP (1/2 lb. - 1 lb.) MP
house-steamed in Old Bay, served chilled

APPETIZERS - HOT

- G STEAMED MUSSELS - *house marinara or garlic sauce*
Appetizer Portion \$19 Family Portion \$35
- G STEAMED CLAMS
local steamed little neck clams in herb-garlic butter sauce
(15 clams) \$19 (50 clams) \$38 (100 clams) \$75
- LOBSTER ROLL MP
*Connecticut lobster served warm with butter
or Maine-style with chilled lobster*
- CRAB NACHOS \$26
*crispy house nachos, lump crab meat, pico de gallo,
white cheddar/Old Bay, and jalapeño*
- AHI TUNA NACHOS \$25
*wonton chips, ahi tuna, avocado, wasabi aioli,
scallions, and sweet Sriracha*
- CALAMARI \$19
*crispy golden calamari, pepperoncini,
and choice of Thai chili sauce or marinara*
- CLAM STRIPS - *lightly fried* \$17
- G RALPH'S CLAMS CASINO (6) \$15
*Jersey coast top necks, apple smoked bacon,
peppers, and onions*
- G SEARED *or* BLACKENED AHI TUNA \$24
6 oz. Ahi tuna, served rare with cucumber-wasabi aioli
- 7-MILE SHRIMP \$18
crispy baby shrimp in our signature house Thai chili sauce
- CHICKEN TENDERS
• *golden breaded chicken with honey mustard* \$14
• *Buffalo-style with blue cheese and celery* \$15
- SHRIMP TACOS \$16
*two Corona beer-battered shrimp, thin-sliced cabbage,
pico de gallo, 7-mile sauce, and fresh jalapeño*
- OLD BAY WINGS \$17
*fried chicken wings, seasoned and tossed in Old Bay,
served with blue cheese and celery*

POKE BOWLS COMING SOON

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.

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

HOUSE SPECIALTIES (after 4PM)

- AHI TUNA STEAK \$35
*6 oz. pan-seared rare or blackened, with jasmine rice,
soy vinaigrette, wasabi aioli, and vegetable du jour*
- WHISKEY MAPLE SALMON \$37
*marinated grilled salmon in a whiskey-maple glaze,
with jasmine rice, frizzled leeks, and vegetable du jour*
- G BLACKENED SWORDFISH \$37
*cast-iron-blackened swordfish with jasmine rice,
garlic-lemon aioli, pico de gallo, and vegetable du jour*
- FILET MIGNON \$42
*6 oz. char-grilled beef filet with vegetable du jour
and fried steak-cut potato wedges*
- G SURF & TURF \$52
*6 oz. filet, choice of crab cake or lobster tail,
with fried steak-cut potato wedges and vegetable du jour*
- G TWIN LOBSTER TAILS \$46
*two 6 oz. broiled lobster tails with drawn butter,
jasmine rice, and vegetable du jour*
- CHICKEN PARMESAN \$26
*breaded chicken breast, house marinara,
parmesan cheese, and jasmine rice*
- SCALLOP ROSE \$42
*pan-seared local scallops with vodka cream sauce
and jasmine rice*

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

PLATTERS

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

- SHRIMP IN A BASKET - *lightly fried* \$24
- CLAM STRIPS - *lightly fried* \$26
- HOMEMADE CRABCAKES - *broiled* (1) \$28
(2) \$48
- OYSTERS - *breaded and fried* \$26
- JUMBO SHRIMP - *broiled or fried* \$28
- SEA SCALLOPS - *broiled or fried* MP
- FLOUNDER - *broiled and fried* MP
- BROILED COMBO MP
Lobster Tail, Shrimp, Scallop, and Flounder
- SOFT SHELL CRABS MP
- SHRIMP & SCALLOPS - *broiled or fried* MP
- SCALLOPS & FLOUNDER - *broiled or fried* MP

HOME-MADE DESSERTS

KEY LIME PIE

GLUTEN-FREE CHEESECAKE

CHOCOLATE-CHIP BLONDIE
WITH VANILLA ICE CREAM

== 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.*

