



## SOUPS

- NEW ENGLAND or  
 G MANHATTAN CLAM CHOWDER  
 cup \$10
- SHE CRAB or SPICY 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 \$25  
*rare Ahi tuna with an Asian dressing*

- CRAB CAKE \$28  
*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 du Jour \$6  
 G Applesauce \$2  
 Bread Basket (4 rolls with whipped butter) \$6

## DRINKS \$4

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

*Bottled products also available.*

G Gluten-Free

MP Market Price

— All fried food is cooked in Canola Oil. —

*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 foodborne illness.*

## 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  
*Maine-style with chilled lobster or Connecticut-style, warm with butter*
- G 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

*with jasmine rice, arugula, cucumber, edamame, and carrot, served with an avocado wasabi sauce and our 7-mile sauce*

- G MARINATED TUNA \$28  
 G GRILLED SHRIMP \$26  
 G GRILLED CHICKEN \$24

*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.*

## HOUSE SPECIALTIES (after 4 PM)

- G AHI TUNA STEAK \$35  
*6 oz. pan-seared rare or blackened, with jasmine rice, soy vinaigrette, wasabi aioli, and vegetable du jour*
- G 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*
- G 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 BOWL \$26  
*breaded chicken breast, house marinara, spinach, parmesan cheese, fresh mozzarella, and jasmine rice*
- G SCALLOP ROSE BOWL \$42  
*pan-seared local scallops with arugula, vodka cream sauce, and jasmine rice*
- G CRAB & SAUTÉED SPINACH BOWL \$46  
*with tomato and jasmine rice in a shallot cream sauce*

## 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

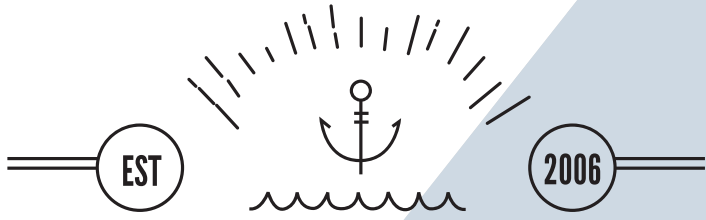
G GELATO

CHOCOLATE-CHIP BLONDIE  
 WITH VANILLA ICE CREAM



2026

*Celebrating  
21 Seasons*



# OCEANSIDE SEAFOOD

RESTAURANT & MARKET

*It's a shore thing*

AVALON, NJ



**BYOB**

**GLUTEN-FREE  
OPTIONS AVAILABLE**

**TUESDAYS  
KIDS EAT HALF OFF!**

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