

Welcome to Spadafora's

Don't let our logo fool you, we are not located on the water, we are in the parking lot behind the Ocean City boardwalk. But don't let our location deceive you either, our seafood is dockside fresh! Since our beginning in 1981, our goal has been to bring you the local flavor of the Jersey Shore.

As a kid working on the boardwalk, I was tired of pizza and burgers and just wanted to have a good bowl of chowder and clams (a beer would have been nice too, but this is Ocean City). Lacking a casual clam bar at the time, I thought opening a clam shack might be a good idea. We obtained the lease on this building from the late Helen Shriver Schilling, who told me to paint it white, keep it maintained and clean and serve good food and she would rent it to us instead of tearing it down (I took her advice). The building has been around since the early 1900's. It has been a family restaurant for years from Aunt Mary's kitchen to the Hen House and some in between.

Many of the recipes were developed by grandpop Schiavo who worked for the landmark dinner club "Palumbo's" in South Philly for over 50 years. Our menu is basically fresh seafood in traditional recipes, always moist, not overcooked or covered up with overwhelming sauces. In the early years, we added such items as fresh grilled steaks in response to our customers' requests. We actually had people bring their own steaks in for us to cook so they could have a surf and turf. Some other favorites, such as our homemade Key Lime and Mud pies, we brought back from the Florida Keys (before Jimmy Buffett caused the Margaritaville epidemic).

In our tenth season, we expanded our fresh seafood concept to include a take-out fish market. On Ninth and Haven Avenue we renovated a building (again an old building not on the water). We now supply Spadafora's Restaurant & Clam Bar from our fish market, aptly named Spadafora's Seafood (much to the confusion of our customers).

Over thirty years later, we are still going strong. We remain dedicated to providing our customers with the freshest seafood and friendliest service around. Thank you to our loyal customers and staff for making Spadafora's an Ocean City Tradition.

Visit our Seafood Market For All Your Fresh Seafood Needs

DINNER TAKE OUT MENU • PARTY TRAYS AND MORE!

932 Haven Avenue, Ocean City, NJ

609-398-6703

Lunch Selections

Served 11:30 am to 4:00 pm. Available for Take-Out

**BEVERAGES AND DESSERTS
SEE INSIDE THE DINNER MENU**

Sandwiches and Wraps

Includes lemon, homemade cocktail or tartar sauce. Lettuce, tomato, and onion upon request.

Flounder Filet Lightly breaded and fried on a soft bun.	9.95	Maryland Crab Cake A block party favorite! Fried on a soft bun.	5.95
Po' Boy Oyster Sandwich Jumbo fried oysters on a soft bun.	7.99	Tuna Salad Sandwich Solid white albacore lightly tossed with celery, onion, and mayonaise.	6.95
Jumbo Soft Shell Crab Lightly dusted and fried.	Market Price When Available	Tuna Salad Wrap Our classic tuna salad all wrapped up.	6.95
Shrimp Salad Sandwich Steamed shrimp in our special blend of celery, spices, and lightly folded with Hellman's mayo.	8.95	Open Face Tuna Melt Covered with melted Swiss or American cheese.	9.95
Shrimp Salad Wrap Wrap up our homemade shrimp salad in a soft tortilla for a seafood festival favorite.	8.95	Crab Melt Jumbo lump over grilled tomato, special sauce and spices, covered with melted Swiss cheese on a soft bun.	11.50

SEA OUR DAILY CHALKBOARD FOR SEAFOOD MARKET SPECIALS

Burgers - Off The Open Hearth - Chicken

1/2 lb. of fresh ground black angus sirloin char-grilled to your liking on a kaiser roll.
Includes lettuce, tomato, onion, and pickle. American, Cheddar, or Swiss cheese available.

Classic Burger Lightly breaded and fried on a soft bun.	5.95	Cheddar Cheeseburger Lightly breaded and fried on a soft bun.	6.55
Bacon Cheeseburger Lightly breaded and fried on a soft bun.	7.95	BBQ Bacon Cheeseburger Lightly breaded and fried on a soft bun.	7.95
Black and Blue Burger (It will knock you out!) Cajun grilled with chunky blue cheese dressing.	7.50		

Grilled Chicken Sandwich or Wrap 7.95

Lettuce, tomato, and onion upon request. Marinated 8 ounce tenders on a kaiser roll.
Add Cheese .95 Add Bacon 1.75

Available plain grilled, key west herbed, cajun blackened (with blue cheese dressing .50),
or barbi-queed (Barb's favorite)

Grilled Cheddar Chicken BLT 9.50 with Ranch Dressing. Available as a Wrap or Sandwich	Grilled Chicken BBQ Wrap 9.50 with Bacon and Cheddar. Also available as a Sandwich.
Buffalo Grilled Chicken Wrap with Hot Sauce and Blue Cheese. 9.50	

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Dinner Entrees

All entrees include rolls and butter and a choice of two:
 Cole Slaw • Applesauce • Fresh Corn on the Cob • Baked Potato • French Fries • Sautéed Vegetables

Substitute a garden side salad for one side 1.99

Broiled Seafood

Cape May Sea Scallops	21.50	Flounder Filet	19.99
Fresh, tender, and juicy.		A Jersey Shore tradition.	
Jumbo Broiled Shrimp	16.99	Stuffed Flounder	21.50
Six #1 white shrimp broiled to perfection.		Fresh filet stuffed with homemade deviled crab.	
Crab Imperial	18.99	Available au gratin	22.50
Our Markets' famous creamy blend of jumbo lump crabmeat and spices.		Shrimp and Scallops	21.99
The Broiled Combination	23.50	Two jumbo shrimp and Cape May sea scallops.	
Two jumbo shrimp, sea scallops, flounder, deviled crab, and deviled clam.		Spadafora's Supreme	Market Price
Twin Tails	Market Price	The ultimate combination!	
Two 4 ounce South African cold water lobster tails served with drawn butter and lemon.		Two jumbo shrimp, scallops, flounder, deviled crab, and cold water lobster tail.	
Stuffed with deviled crab	Market Price	Add a cold water lobster tail to any entree	(Market Price)
		Add a deviled crab cake to any entree	6.00

Fried Seafood

Fresh handbreaded seafood fried in cholesterol free pure vegetable oil.
 Served with lemon and homemade cocktail or tartar sauce.

Grandpop's Deviled Crab Cakes	15.75	Cape May Sea Scallops	21.50
Jumbo lump crabmeat in Grandpop's special recipe.		Lightly dusted in fine crackermeal.	
Butterflied Shrimp	14.95	Flounder Filet	19.99
Eight large golden fried shrimp.		Fried in lightly seasoned bread crumbs.	
Fried Shrimp and Scallops	21.99	Succulent Fried Oysters	18.99
Four large shrimp and local sea scallops		Five jumbo oysters.	12.50
Fisherman's Plate	23.50	Three jumbo oysters.	
Four large shrimp, scallops, flounder, oyster, and jersey deviled clam.		Jersey Deviled Clams	12.99
Chicken Tender Platter (5)	10.99	A sinfully tangy mix of chopped and stuffed local clams.	
Golden fried jumbo		Clam Strips	11.99
Soft Shell Crab (2)	Market Price When Available	Tender Maryland style super surfers.	
Lightly dusted in fine crackermeal.			

Seafood Fresh From Our Market
OUR GRILLED AND BROILED FRESH CATCHES CHANGE DAILY

Fish Cutters Specials Include:
 Yellow Fin Tuna (Ahi), Swordfish, Mako Shark, Mahi-Mahi, Atlantic Salmon,
 Tilapia, Grouper, Red Snapper, Wahoo, and more!

Early Bird Menu Available

Off the Open Hearth

Fresh lean cuts - grilled to your liking. Basted with our unique burgundy marinade.

Tender Filet Mignon 23.95 Petite - 6 ounce

Juicy Choice New York Strip 25.95 Jumbo 12 ounce center cut.

Surf and Turf Market Price
Add a tender six ounce filet to our twin tails for a classic combination.

Black Angus Burger 10.95
1/2lb. of fresh black angus sirloin on a toasted kaiser roll with lettuce, tomato, onion, french fries, and cole slaw.
Cheese .95¢ Bacon 1.75

Top your steak with jumbo lump crabmeat, sauteed in our garlic butter 8.99

Port of Indecision

Can't Commit to one entree?
Try one of our favorite combinations.

Po' Boy Surf and Turf 23.99
Eight ounce Angus Sirloin with one of the following:
Six large shrimp - broiled, fried, or scampied

Jumbo Broiled Shrimp over Crab Imperial 20.99

Six Large Fried Shrimp and Fried Flounder Filet 19.99

Steak and Cake 22.99
Eight ounce Angus New York Strip Steak with one of Grandpop's Deviled Crab Cakes

Grandpop's Deviled Crab Cake and Six Fried Shrimp 19.99

Grandpop's Deviled Crab Cake and Fried Flounder Filet 19.99

Three Succulent Fried Oysters with a Deviled Crab Cake 20.99

Beverages

Soft Drinks • Brewed Iced Tea 2.50
Lemonade • Raspberry Tea
Child 1.50

Coffee • Decaf • Hot Tea 1.95
Sm. Lg.
Milk 1.25 2.25
Choc. Milk 1.95 2.95

Sides

Garden Salad 3.25
French Fries 3.95
Applesauce 1.99
Cole Slaw 1.99
Corn 2.50

Homemade Desserts

Florida Key Lime Pie 4.95
Cindy's Key Largo recipe.
Ocean City's original for 30 years!

Creamy Cheesecake 5.50
Check with your server for flavors.

Mud Pies 3.75
Check with your server for flavors.
Chocolate cookie crust, fudge, ice cream, and whipped cream.

Carrott Cake 4.95
Overflowing with Tom's cream cheese icing.

Creamy Rice Pudding 2.95
Topped with cinnamon & whipped cream.

Peanut Butter Pie 3.95

CHECK CHALKBOARD FOR DAILY DESSERT SPECIALS

Kids Korner

Available for children 10 and under - includes fountain beverage and french fries or applesauce.

Fried Chicken Tenders 6.99
Fried Flounder 8.99
Hamburger 4.99
Add Cheese .95¢ Bacon 1.75

Fried Shrimp 6.99
Broiled Flounder 8.99
Grilled Cheese 4.99

To our Valued Customers

Spadafora's buys and prepares daily only top quality, fresh seafood. Prices may change without prior notice due to dramatic price fluctuations for fresh seafood.

**The Following Selections Available During
Dinner and Lunch Hours**

Homemade Soups

Prepared daily at our fish market and served with Original Trenton Oyster Crackers

Clam Chowder

Creamy New England - A local favorite
Hearty Manhattan - Jersey clams, vegetables
in a tangy tomato based chowder

Cup **4.25** Bowl **5.50**

Lobster Bisque

Maine lobster meat in our famous creamy bisque

5.25 **7.50**

Appetizers

Chalkboard specials change daily

Jersey Fresh Clams

Eat-em raw on the shell

Half Dozen **4.95**
Dozen **9.50**

Clams Casino

Fresh shucked, topped with our
tangy mix and bacon, broiled
(Don't forget the dippy bread)

Half Dozen **7.75**

Clam Fritters

A Key West favorite with a local taste.

(four) **3.99**

Jersey Deviled Clams

Two tangy stuffed clams

3.99

Shrimp Cocktail

Our own steamed and chilled with
homemade cocktail sauce (six large)

8.50

Fried Mozzarella

Served with marinara sauce

6.95

Tender Steamed Little Necks

Dozen

8.95

BBQ Clams

Fresh shucked, topped with tangy
sauce, cheese, and bacon

Half Dozen

7.50

Fried Clam Strips

Tender Maryland style

6.99

Crab Claws

Chilled blue crab claws served with our
dijon mustard sauce or cocktail sauce

7.95

Crabmeat Cocktail

Jumbo lump crabmeat served with
dijon mustard or cocktail sauce

10.99

Fried Calamari Rings

Served with marinara sauce

6.95

Chilled Seafood Sampler

Four cocktail shrimp, jumbo lump crabmeat,
and crab claws

14.99

Salads

Shrimp Salad

Our own steamed shrimp salad on crisp
greens & vegetables with cole slaw

14.75

Crabmeat Salad

Jumbo lump crabmeat lightly folded with our
dijon mustard sauce on crisp greens & vegetables

17.95

Seafood Pasta Salad

Shrimp, lobster, and crabmeat mixed with
pasta & vegetables in a vinaigrette dressing

13.50

Tuna Salad

On a bed of crisp greens with vegetables
and cole slaw

8.95

Garden Salad

Mixed greens, tomatos, cucumbers,
& carrots with choice of dressing

2.99

Chilled Combination Seafood Salad Market Price

Steamed cocktail shrimp, lobster tail, jumbo lump crabmeat and crab claws
on a bed of crisp greens and vegetables, with cole slaw, homemade
cocktail sauce and dijon mustard sauces

DRAWN BUTTER UPON REQUEST

CLAM CHOWDERS

BOWL 5.25
QUART 11.99

LOBSTER BISQUE

BOWL 7.50
QUART 18.99

Soups for Take Out

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