



HOMEMADE SOUPS

Manhattan Clam Chowder (cold).... Pt. 4.99 ... Qt. 8.99
 New England Clam Chowder (cold).. Pt. 4.99 ... Qt. 8.99
 Lobster Bisque (cold).....Pt. 6.99

APPETIZERS & SIDES

Large Shrimp Cocktail.. 6.99 Cole Slaw1.50
 Clams Casino 6.99 Macaroni Salad1.50
 Clams on 1/2 shell(6) 4.75 (12) 8.50 Baked Potato 1.50
 Clam Strips6.99 Red Skin Potato Salad1.99
 Steamed Clams (12).....8.50 Corn on the Cob.....1.99
 Oysters on 1/2 shell (6) ...8.29 Jersey Shore French Fries
 Clam Fritters3.99Sm. 1.95
 Extra Roll.....1.00 Lg. 3.25

SEAFOOD SALADS

SHRIMP SALAD 12.99

Served on a bed of lettuce with tomatoes, cole slaw and fresh vegetables

CRABMEAT SALAD 15.99

Jumbo lump crabmeat lightly mixed with dijon mustard sauce on a bed of lettuce and fresh vegetables

SEAFOOD PASTA SALAD 12.50

Shrimp, lobster and crabmeat mixed with pasta in a vinaigrette dressing. Served on a bed of lettuce with tomatoes, cole slaw and fresh vegetables

CHILLED SEAFOOD SALAD 22.50

Steamed cocktail shrimp, cold water lobster tail, jumbo lump crabmeat & crab claws on a bed of lettuce, fresh vegetables, cole slaw with dijon & cocktail sauce



SPADAFORA'S Seafood Market

932 HAVEN AVENUE • OCEAN CITY • 609-398-6703

COOKED TAKE OUT PLATTERS

Served from 4 p.m. Daily

★ 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. ★

All Platters Include Lemon, Cocktail and Tartar Sauce, Roll & Butter Plus Choice of Two:

Cole Slaw - Macaroni Salad - Red Skin Potato Salad - Baked Potato - Fresh Corn on the Cob - Jersey Shore French Fries - Clam Fritters - Extra Cocktail or Tartar Sauce .25 each



DEEP FRIED SEAFOOD

We Hand Bread Our Fresh Seafood Daily on Premises
 We Use Cholesterol Free Pure Vegetable Oil

Large Fried Shrimp (8) 13.99
 Filet of Flounder.....18.99
 Deep Sea Scallops.....17.99
 Succulent Oysters (5) 15.99
 Clam Strips10.99
 Deviled Clams (4)9.99
 Homemade Jumbo Lump Deviled Crab Cakes (2).. 14.99
 Shrimp & Scallop Combo17.99
 Maryland Style Crab Cakes (2)..... 10.99
 Fish & Chips (no sides)10.99
 Fisherman's Plate..... 19.99
 Shrimp, flounder, scallops, oyster & deviled clam
 Soft Shell Crab (2) Mkt Price w/avail
 Chicken Tenders.....9.99

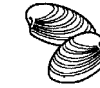
SHRIMP - COOKED IN OLD BAY & CHILLED

Our Own Large Cooked & Cleaned Shrimp19.55 per lb.
 U-Peel Medium, Shrimp..... 12.50 per lb.

STEAMED LOBSTERS

- Maine Lobsters - Split & steamed w/drawn butter & lemon
 Medium 1 1/2 lb. average 24.95
 Large 2 lb. average 29.95

BROILED SEAFOOD



Jumbo Broiled Shrimp (6)14.99
 Broiled Shrimp & Scallop Combo..... 17.99
 Cold Water Lobster Tails (2)25.99
 Deep Sea Scallops..... 17.99
 Filet of Flounder18.99
 Broiled Combo19.99
 (Shrimp, scallops, flounder, deviled crab, deviled clam)
 Flounder – stuffed with homemade deviled crab19.50
 Stuffed Shrimp – with homemade deviled crab.....18.99
 Jumbo Lump Crab Imperial18.99
 Flounder Roll Up – with Crab Imperial (2)16.50
 Broiled Fresh Atlantic Salmon 14.99
 Broiled Mahi-Mahi15.99
 Supreme Combo 26.99
 (Shrimp, scallops, flounder, deviled crab and Cold Water Lobster Tail)

STEAMED CRABS



- Generous 1 lb. of King Crab with drawn butter & lemon 22.95
- Generous 1 lb. of Snow Crab with drawn butter & lemon 13.99
- Generous 1 lb. of Dungeness Crab w/ drawn butter & lemon 15.99

Entree Items Served Ala Carte – deduct \$2.00 per platter

Ocean City's
 Original Light & Crispy



FRESH BROASTED CHICKEN BUCKETS

(4) PIECES6.99
 (8) PIECES 12.50
 (16) PIECES 24.50

FAMILY STYLE BUCKETS

BUCKETS OF SEAFOOD

STEAMED CLAMS BY THE BUCKET
 (50)25.99
BUCKET OF FRIED SHRIMP
 (24) Large 25.99
BUCKET OF FRIED FLOUNDER
 Approx. 2 lbs..... 36.99
FRIED OYSTER BUCKET
 (14) Pieces25.99

ADD HOMEMADE SALADS BY THE POUND

Cole Slaw Salad..... 2.99 LB.
 Potato Salad..... 3.59 LB.
 Macaroni Salad2.49 LB.



DESSERT

Florida Key Lime Tarts ...1.75 Whole Pies11.99



SPADAFORA'S Seafood Market

CALL 609-398-6703 TO ORDER

PARTY TRAY SELECTIONS

All Trays are Served on a Bed of Romaine with Lemons, Homemade Cocktail Sauce and/or Dijon Mustard Sauce

SHRIMP TRAYS

Our own Cooked and Cleaned Large Shrimp

Small Tray	Medium Tray	Large Tray
\$49.95	\$96.95	\$136.95
2 lbs. Serves 10-15	4 lbs. Serves 20-25	6 lbs. Serves 30-35

SHRIMP & CRAB CLAW COMBINATIONS

Small Tray	Large Tray	Crab Claw Tray
\$62.95	\$119.95	\$37.95
2 lbs. Shrimp & 1 lb. crab claws	4 lbs. shrimp & 2 lbs. crab claws	2 lb. tray - serves 8-12

SUPREME COMBINATION TRAY \$149.95

(2 lbs. large shrimp, 2 lbs. crab claws & 2 lbs. jumbo lump crabmeat)

HOMEMADE SALAD TRAY \$19.95

(Coleslaw, potato & macaroni salads on a bed of lettuce, tomato, olives & cucumbers)

Shrimp Salad

Tray \$29.95

1 & 1/2 lbs. on bed of lettuce, tomatoes, olives, cucumbers & coleslaw

Shrimp Salad

Wrap Tray \$89.95

serves 16-20

CHICKEN TENDERS

Includes buffalo, honey mustard, bbq sauce

SMALL TRAY \$24.95	LARGE TRAY \$49.95
(approx. 2.5 lbs.)	(approx. 5 lbs.)

DEVEILED CRAB TRAY \$49.95

24 Grandpop's homemade jumbo lump deveiled crab, party-sized with cocktail & tartar sauce

CREATE & COMBINE OTHER MARKET ITEMS ON A PARTY TRAY

Market Price Plus Tray Set Up
(Small tray \$10, Medium \$14, Large \$18)

Oysters on 1/2 Shell • Clams on 1/2 Shell • Steamed Lobsters

COOKING INSTRUCTIONS & TIPS

Cooking times may vary according to variations in temperatures of cooking equipment. When in doubt, separate the flesh slightly to take a peek at the doneness.

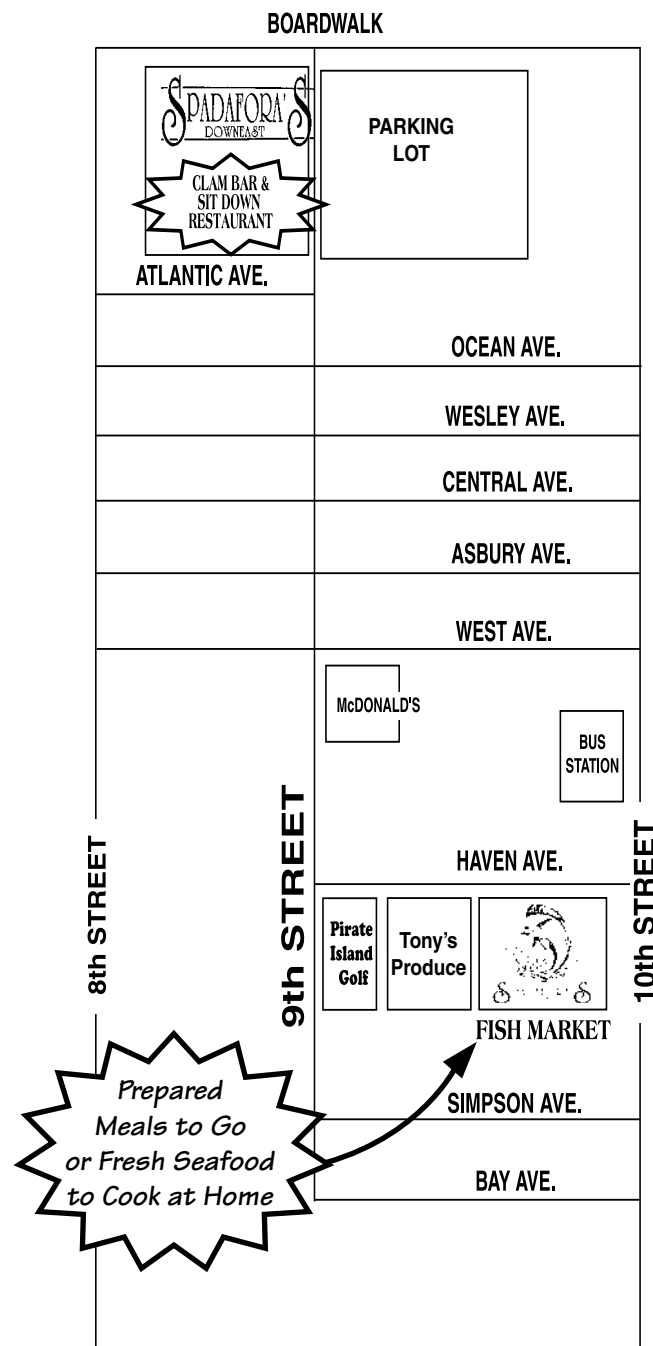
OVEN READY SEAFOOD

- **Stuffed Flounder, Stuffed Shrimp & Flounder Roll-Up** Preheat oven to 400°, add butter, broil 2-3 minutes until top browns, finish baking at 400° for 12-15 minutes.
- **Deveiled Crab & Crab Cakes** - Pan fry in oil or butter over medium heat, flipping once until golden brown or coat in oil or butter and bake in preheated 400° oven for 12-15 minutes turning once.
- **Deveiled Clams** - In preheated 350° oven, baste clams with oil or butter and bake for 15-18 minutes or until hot.
- **Crab Imperial** - Coat with butter and bake in 400° preheated oven for 10-12 minutes.
- **Clams Casino** - Bake in 350° oven for 10-12 minutes. Check towards end to make sure bacon does not overcook.
- **Lobster Tails** Coat tails with butter, lemon juice and paprika. Broil 2-3 minutes until lightly browned and finish by baking in preheated oven 400° oven for 6-8 minutes for 4 ounce tails and 10-12 minutes for 8 ounce tails.

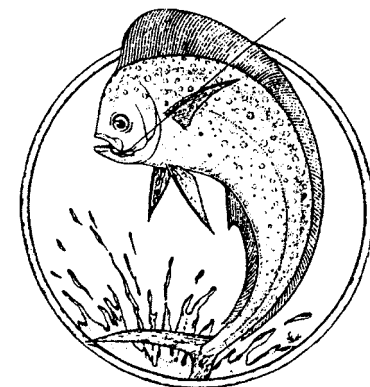
COOKING METHODS

- **Broiling:** This preferred method can be used on all fish fillets and shellfish like scallops and lobster tails. Sprinkle paprika, squeeze fresh lemon, pat of butter and white wine to coat bottom of pan. Place under broiler until lightly browned. Watch closely so top doesn't burn. Remove from broiler and bake at 400°, until thickest part of fish is white and flaky.
- **TIP:** Remove little muscle from side of scallop before cooking, it's tough and not too good to eat.
- **On the Grill:** Use a clean grill, preheat on high and oil lightly (not too much to avoid flare-ups). **Steak Fish** - Medium high heat 10 minutes per inch of thickness, turning after half the time. Do not turn too early or fish will stick. **4 oz. Lobster Tails** - Split tails, place on hot grill belly side down 6-8 minutes. Flip. Finish 2-4 minutes.
- **Steaming:** Can be used for clams, mussels, king, snow, & dungeness crab, blue crabs, and lobsters. Place about an inch of water in bottom of pot with lid and bring to boil. (Old bay seasoning, beer, or garlic can be added.)
- **Clams** - Remove when opened, 2-4 minutes. Discard unopened clams.
- **Live Crabs** - 20-25 minutes.
- **King, Snow, Dungeness** - 6-7 minutes.
- **Live Lobsters** - 1.5 lbs. - steam 12 minutes, 1.75 lbs. - steam 14 minutes, 2 lbs. - steam 16-18 minutes. All cooking times depend on how many lobsters and how big the pot.
- **Shrimp** - 4-5 minutes. Chill in ice bath immediately.
- **Deep Frying:** **Breading** - Dredge fish in white flour, season with salt, pepper or spices. Shake off excess flour. Dip fish in an egg wash (beaten eggs and milk). Let excess drain off and dredge into either seasoned Italian bread crumbs for Flounder or cracker meal or panko bread crumbs for scallops or other fish. Deep fry or pan fry until golden brown.

Our Convenient Location Makes it Easy to Go to Dinner and Spend an Evening on the Boardwalk without Moving the Car!



FRESH SEAFOOD MENU 2010



Catch the Flavor of the Shore

SEAFOOD PARTY TRAYS
COOKED TAKE OUT PLATTERS
ORIGINAL BROASTED CHICKEN
OVEN READY SEAFOOD

FRESH FISH MARKET
SHRIMP ~ LOBSTERS ~ CRABS
CLAMS ~ FRESH FISH
HOMEMADE CHOWDERS ~ SALADS
LOBSTER BISQUE

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www.SpadaforaSeafood.com

Prices Subject to Change