



HARVEY CEDARS SHELLFISH CO.

CHOWDER

- Manhattan Clam Chowder** *bowl, oyster crackers* 7
- New England Clam Chowder** *bowl, homemade croutons* 7

STARTER SALADS

- House Salad** 9
mixed greens, golden raisins, toasted sunflower seeds, cherry tomatoes, shaved parmesan & homemade croutons, with balsamic vinaigrette
- Caesar Salad** 9
fresh romaine tossed with Caesar dressing & homemade croutons
- Sliced Jersey Tomatoes** *with fresh pesto sauce* 9

APPETIZERS

great for sharing

- Calamari Veracruz** 18
flash fried calamari topped with sautéed Jersey tomatoes, cherry peppers, garlic & parmesan cheese
- Cold Seafood Sampler** 26
jumbo lump crabmeat salad, crab claws, jumbo shrimp, clams on the half shell & Jersey tomatoes, cocktail & Dijon mustard sauces
- One Pound of Steamed Jumbo Shrimp** 29
shell-on, served hot, approx. 18 per lb., cocktail & Dijon mustard sauces
- Sautéed Clams & Mussels Over Garlic Bread** 26
in white wine, butter, garlic, parmesan cheese & herbs

- Shrimp Cocktail** 10
six shell-your-own jumbo shrimp, with cocktail & Dijon mustard sauces
- Oysters on the Half Shell** 11
see special board for daily selection, six ice-cold oysters served with cocktail sauce & lemon
- Clams on the Half Shell** 8
six ice-cold topnecks served with cocktail sauce & lemon
- Fried Calamari** 11
served with marinara sauce
- Clams Casino** 11
six topnecks topped with our casino mix, tomato & bacon
- Steamed Clams** 11
one dozen fresh littlenecks steamed & served with drawn butter
- Clams Marinara** 14
one dozen fresh littlenecks sautéed in marinara sauce
- Mussels Marinara** 14
sautéed in marinara sauce
- Sautéed Clams** 14
one dozen fresh littlenecks sautéed in white wine, butter, garlic, parmesan cheese & herbs
- Hot Crab & Artichoke Dip** 16
served with garlic crustini
- Sautéed Mussels** 14
in white wine, butter, garlic, parmesan cheese & herbs
- Scallop Melt** 13
local scallops sautéed with mushrooms, crisp bacon & melted Swiss cheese, served with toasted bread crumbs & garlic crustini
- Buffalo Tuna** 14
lightly floured, flash fried & tossed with buffalo sauce, served with blue cheese dressing

OFF TO THE SIDE

- Garlic Bread** *five pieces* 7
- Jersey Corn on the Cob** 2.5
- Seasonal Vegetables** 5
- French Fries** 7
- Old Bay Fries** 9
- Cole Slaw** *homemade* 2.5

WE ARE A BYOB ESTABLISHMENT

SEAFOOD SPECIALTIES

entrées served with Jersey corn on the cob & rice

- Broiled Seafood Combination** *flounder, sea scallops, baked crab cake, butterflied shrimp* 33
- Baked Flounder Stuffed with Lump Crabmeat** *fresh flounder filled with lump crab stuffing* 26
- Baked Shrimp Stuffed with Lump Crabmeat** *three jumbo shrimp overflowing with lump crab stuffing* 26
- Broiled Sea Scallops** *Barnegat Light scallops simply broiled with butter & lemon* 29
- Sautéed Soft-Shell Crabs** *jumbo soft-shells sautéed with garlic & white wine / subject to availability* 26
- Baked Crab Cakes** *signature jumbo lump crab cake served with orange butter sauce* 29

STEAMED SHELLFISH

- Steamed Lobster Platter** *1lb. lobster, fresh steamed mussels & Jersey corn on the cob, with drawn butter & lemon* 29
- Steamed Lobster by the Pound** *your choice of 1, 1½ or 2 lb. lobster, served with drawn butter & lemon* MP
- Steamed Shrimp Platter** *shell-on jumbo shrimp, fresh steamed mussels & Jersey corn on the cob, cocktail & Dijon mustard sauces* 26

SEAFOOD + PASTA

all served over linguini with garlic bread

- Shrimp Scampi** *jumbo shrimp sautéed with fresh Jersey tomatoes, garlic, herbs & parmesan cheese* 26
- Mussels Marinara** *fresh mussels sautéed in marinara sauce* 24
- Sautéed Mussels** *fresh mussels sautéed in white wine, butter, garlic, parmesan cheese & herbs* 24
- Clams Marinara** *fresh littlenecks sautéed in marinara sauce* 24
- Sautéed Clams** *fresh clams sautéed in white wine, butter, garlic, parmesan cheese & herbs* 24

FROM THE GRILL

entrées served with Jersey corn on the cob & rice

- Grilled Tuna Fresco** *fresh Barnegat Light yellowfin topped with sundried tomatoes, artichoke hearts, Kalamata olives, roasted red peppers, roasted garlic, capers & basil* 28
- Grilled Salmon Pesto** *grilled Atlantic salmon topped with fresh pesto sauce* 26
- Grilled Atlantic Swordfish** *fresh Barnegat Light swordfish served with horseradish sauce* 28

SEAFOOD + SALAD

- Grilled Shrimp & Scallop Caesar** 26
served atop fresh romaine tossed with Caesar dressing & homemade croutons, served with garlic bread
- Grilled Salmon Salad** 26
served over mixed greens, golden raisins, toasted sunflower seeds, cherry tomatoes, shaved parmesan & homemade croutons, with honey mustard vinaigrette

FRIED SEAFOOD PLATTERS

all platters served with french fries & cole slaw • all hand-breaded & cooked in trans fat-free vegetable oil

- Fried Seafood Combination** *flounder, sea scallops, crab cake & butterflied shrimp* 28
- Fried Shrimp Platter** 24
- Fried Soft-Shell Crab Platter** *subject to availability* 26
- Fried Crab Cake Platter** 24
- Fried Flounder Platter** 24
- Fried Scallop Platter** 28

CHICKEN PLATTERS

- Fresh Grilled Chicken Breast** 19
served over rice with corn & black bean salsa, topped with cilantro crema
- Grilled Chicken Caesar** 19
served atop fresh romaine tossed with Caesar dressing & homemade croutons, served with garlic bread
- Chicken Tender Platter** *served with french fries & cole slaw* 17
- Chicken Parmesan** *served over linguini with garlic bread* 24

CHILDREN'S MENU 12 & Under

- Chicken Tenders** *with french fries* 9
- Fried Shrimp** *with french fries & cocktail sauce* 9
- Fried Flounder** *with french fries & cocktail sauce* 9
- Fried Clam Strips** *with french fries & cocktail sauce* 9
- Linguini** *with butter or marinara sauce & garlic bread* 9

DRINKS

- Coca-Cola / Diet Coke / Sprite / Root Beer**
- Fresh Brewed Iced Tea / Lemonade**
- Milk / Sparkling Spring Water** 3

