

# HARVEY CEDARS SHELLFISH COMPANY

## CHOWDER

- Manhattan Clam Chowder *with oyster crackers (bowl)*.....6.95  
 New England Clam Chowder *with homemade croutons (bowl)*.....6.95

## SALADS

- House Salad *mixed greens, tomatoes, olives, carrots and homemade croutons with balsamic vinaigrette*.....8.95  
 Caesar Salad *fresh romaine tossed with our Caesar dressing and homemade croutons*.....8.95  
 Sliced Jersey Tomatoes *with fresh pesto sauce*.....8.95

## APPETIZERS

- Calamari Vera Cruz A Shellfish Company Original *flash fried calamari topped with sautéed Jersey tomatoes, cherry peppers, garlic, and parmesan cheese*.....16.95  
 Cold Shellfish Trio *shell your own jumbo shrimp, clams on the halfshell, crab claws, cocktail and Dijon mustard sauce, lemon*.....14.95  
 Clams on the Half Shell *six ice-cold topnecks served with cocktail sauce and lemon*.....7.95  
 Shrimp Cocktail *one dozen shell your own shrimp served with cocktail sauce and Dijon mustard sauce*.....9.95  
 Sautéed Mussels *fresh mussels sautéed in white wine, butter, garlic, parmesan cheese, and herbs*.....12.95  
 Steamed Mussels *fresh steamed mussels served with drawn butter*.....9.95  
 Steamed Clams *one dozen fresh littlenecks steamed and served with drawn butter*.....9.95  
 Clams Marinara *one dozen fresh littlenecks sautéed in our marinara sauce*.....12.95  
 Mussels Marinara *fresh mussels sautéed in our marinara sauce*.....12.95  
 Sautéed Clams *one dozen fresh littlenecks sautéed in white wine, butter, garlic, parmesan cheese, and herbs*.....12.95  
 Clams Casino *six topnecks topped with our casino mix, Jersey tomato, and bacon*.....10.95  
 Scallop Melt *local sea scallops sautéed with fresh mushrooms, crisp bacon, and melted Swiss cheese*.....12.95  
 Fried Calamari *flash fried calamari served with our marinara sauce*.....10.95  
 Hot Crab & Artichoke Dip *served with garlic crustini*.....11.95

## SEAFOOD SPECIALTIES

*(entrées include Jersey corn on the cob and cole slaw)*

- Baked Stuffed Flounder *fresh flounder filled with our own lump crab stuffing*.....24.95  
 Broiled Sea Scallops *Barnegat Light scallops simply broiled with butter and lemon*.....27.95  
 Baked Shrimp Stuffed with Lump Crabmeat *three jumbo shrimp overflowing with our own lump crab stuffing*.....24.95  
 Broiled Flounder *fresh fillets broiled with butter, garlic and lemon*.....21.95  
 Sautéed Soft-Shell Crabs *jumbo soft-shells sautéed in a light garlic white wine sauce served with wild rice and Jersey corn on the cob*.....25.95

## OFF TO THE SIDE

- Cole Slaw *creamy style*.....2.00  
 Jersey Corn on the Cob.....2.50  
 Garlic Bread *five pieces*.....6.95  
 French Fries *shoestring style - a basketful*.....6.95

## CHILDREN'S MENU

*(12 and under)*

- Chicken Tenders *with french fries*.....8.95  
 Fried Shrimp *with french fries and cocktail sauce*.....8.95  
 Fried Flounder *with french fries and cocktail sauce*.....8.95  
 Fried Clam Strips *with french fries and cocktail sauce*.....8.95  
 Linguini *with butter or marinara sauce served with garlic bread*.....8.95

## DRINKS

- Coca-Cola • Diet Coke • Sprite • Root Beer • Iced Tea *(Fresh Brewed)*  
 Lemonade • Milk • Sparkling Spring Water.....2.95

## STEAMED SHELLFISH

- Steamed Lobster Platter *one pound lobster, fresh steamed mussels and Jersey corn on the cob with drawn butter and lemon*.....24.95  
 Steamed Lobster by The Pound *drawn butter and lemon* market price  
 Steamed Shrimp Platter *jumbo shrimp in their shells, fresh steamed mussels and Jersey corn on the cob, cocktail and Dijon mustard sauces*.....24.95  
 One Pound of Steamed Jumbo Shrimp *in their shells, approx. 18 per pound, cocktail and Dijon mustard sauces*.....one pound minimum 28.95  
 Steamed Alaskan Snow Crab *over one pound of steamed crab, fresh steamed mussels, Jersey corn on the cob, drawn butter and lemon*.....24.95

## SEAFOOD AND PASTA

- Shrimp Scampi *jumbo shrimp sautéed with fresh Jersey tomatoes, garlic, herbs, and parmesan cheese, served over linguini with garlic bread*.....24.95  
 Mussels Marinara over Linguini *fresh mussels sautéed in our marinara sauce, served over linguini with garlic bread*.....22.95  
 Sautéed Mussels over Linguini *fresh mussels sautéed in white wine, butter, garlic, parmesan cheese, and herbs, served over linguini with garlic bread*.....22.95  
 Clams Marinara over Linguini *fresh littlenecks sautéed in our marinara sauce, served over linguini with garlic bread*.....22.95  
 Sautéed Clams over Linguini *fresh clams sautéed in white wine, butter, garlic, parmesan cheese and herbs, served over linguini with garlic bread*.....22.95

## FROM THE GRILL

*(entrées include Jersey corn on the cob and cole slaw)*

- Grilled Tuna Blue *fresh Barnegat Light yellowfin grilled with our sundried tomato vinaigrette and melted blue cheese*.....26.95  
 Grilled Salmon Pesto *grilled Atlantic salmon topped with our fresh pesto sauce*.....24.95  
 Grilled Atlantic Swordfish *fresh Barnegat Light swordfish served with horseradish sauce*.....26.95

## COLD SEAFOOD PLATTERS

- Cold Seafood Sampler *jumbo lump crabmeat salad, crab claws, jumbo shrimp, clams on the half shell and Jersey tomatoes, cocktail and Dijon mustard sauces*.....24.95  
 Grilled Shrimp & Scallop Caesar *warm grilled jumbo shrimp and local scallops atop fresh romaine tossed with our Caesar dressing and homemade croutons served with garlic bread*.....25.95  
 Grilled Salmon Salad *warm grilled salmon served atop fresh salad greens, tomatoes, olives, carrots and homemade croutons with our honey mustard vinaigrette*.....24.95  
 Jumbo Lump Crabmeat Salad Platter *fresh jumbo lump crabmeat salad, crab claws and Jersey tomatoes atop salad greens with homemade croutons and creamy ranch dressing*.....25.95

## FRIED SEAFOOD PLATTERS

*(all platters include french fries and cole slaw - all cooking done in trans fat-free vegetable oil)*

- Fried Seafood Combination *flounder, sea scallops, crab cake and butterflied shrimp*.....27.95  
 Fried Shrimp Platter *hand-breaded*.....23.95  
 Fried Soft-Shell Crab Platter *two Maryland jumbos*.....25.95  
 Fried Crab Cake Platter *homemade*.....23.95  
 Fried Flounder Platter *golden fried fillets*.....21.95  
 Fried Scallop Platter *fresh from Barnegat Light*.....27.95  
 Fried Clam Strips Platter *golden fried and tender*.....18.95  
 Fish and Chips *crispy battered haddock served with malt vinegar and tartar sauce*.....20.95

## CHICKEN PLATTERS

- Fresh Grilled Chicken Breast *grilled with lemon garlic butter, served with wild rice and Jersey corn on the cob*.....18.95  
 Grilled Chicken Caesar *fresh grilled chicken breast served atop fresh romaine tossed with our Caesar dressing and homemade croutons, served with garlic bread*.....18.95  
 Chicken Tender Platter *served with french fries and cole slaw*.....16.95  
 Chicken Parmesan *served over linguini with garlic bread*.....21.95



Welcome to the Harvey Cedars Shellfish Company. We hope you enjoy our fresh seafood and casual atmosphere as much as we enjoy bringing it to you. When my brother Mike and I opened the Harvey Cedars Shellfish Company in 1974, neither of us had any idea that our restaurant would become a Harvey Cedars landmark and a summer tradition for so many people. Now, forty two years later, we are proud to still be serving some of the finest seafood Long Beach Island has to offer. Our greatest pleasure has been developing friendships with the hundreds of employees and customers we've been privileged enough to know over the years. Our menu still reflects our original belief in simple preparation of the freshest seafood available from our local docks in Barnegat Light. As we greet you from behind the takeout case, be assured, the enjoyment of your experience here is of the utmost importance to us.

John Garofalo Mike Garofalo  
 Your hosts and proud owners of the Harvey Cedars Shellfish Company

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www.harveycedarshellfish.com

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# TAKE -OUT MENU



## HARVEY CEDARS SHELLFISH COMPANY



### CHOWDER

- Manhattan Clam Chowder** pint.....6.00 quart...12.00  
**New England Clam Chowder** pint.....7.00 quart....14.00

### SALADS

- House Salad** mixed greens, tomatoes, olives, carrots and homemade croutons with balsamic vinaigrette.....8.95  
**Caesar Salad** fresh romaine tossed with our Caesar dressing and homemade croutons.....8.95  
**Sliced Jersey Tomatoes** with fresh pesto sauce.....8.95

### APPETIZERS

- Calamari Vera Cruz** A Shellfish Company Original flash fried calamari topped with sautéed Jersey tomatoes, cherry peppers, garlic, and parmesan cheese.....16.95  
**Cold Shellfish Trio** shell your own jumbo shrimp; clams on the halfshell, crab claws, cocktail and Dijon mustard sauce, lemon.....14.95  
**Clams on the Half Shell** six ice-cold topnecks served with cocktail sauce and lemon.....7.95  
**Shrimp Cocktail** one dozen shell your own shrimp served with cocktail sauce and Dijon mustard sauce.....9.95  
**Sautéed Mussels** fresh mussels sautéed in white wine, butter, garlic, parmesan cheese, and herbs.....12.95  
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**Clams Casino** six topnecks topped with our casino mix, Jersey tomato, and bacon.....10.95  
**Scallop Melt** local sea scallops sautéed with fresh mushrooms, crisp bacon, and melted Swiss cheese.....12.95  
**Fried Calamari** flash fried calamari served with our marinara sauce.....10.95  
**Hot Crab & Artichoke Dip** served with garlic crustini.....11.95

### FRIED A LA CARTE

- Fried Jumbo Shrimp** hand-breaded per pound.....23.95  
**Fried Sea Scallops** hand-breaded per pound.....27.95  
**Fried Flounder** hand-breaded per pound.....22.95  
**Fried Clams** golden fried and tender per pound.....16.95

### OFF TO THE SIDE

- Cole Slaw** creamy style pint.....5.00 half pint....2.50 **Garlic Bread** five pieces.....6.95  
**French Fries** shoestring style.....6.95 **Jersey Corn on the Cob**.....2.50

www.harveycedarshellfish.com • Open Daily at 4:30 pm • 7904 Long Beach Blvd., Harvey Cedars • LBI, NJ • (609) 494-7112 • Thank you for joining us, John & Michael Garofalo

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**Fried Flounder** with french fries and cocktail sauce.....8.95  
**Fried Clam Strips** with french fries and cocktail sauce.....8.95  
**Linguini** with butter or marinara sauce served with garlic bread.....8.95

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**ATM on Premises.**