

## ◆ Party Trays Available

### Fresh Seasonally Available Seafood

Salmon  
Flounder  
Wild Shrimp (COOKED&RAW)  
Scallops  
Tuna  
Monkfish  
Oysters  
Clams  
Mussels  
Grouper  
Swordfish  
And More!

We will shuck  
your oysters for  
takeout !

Packed on ice and ready to  
go!



# Take Out



### Hours

Summer - MON-SAT 10am-8pm  
SUN Closed

**ASK ABOUT OUR FRESH SEAFOOD DELIVERY SERVICE!**

206 Mechanic Street  
Cape May Court House, NJ 08210  
609~465~3005

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[www.matthewsseafoodmarket.com](http://www.matthewsseafoodmarket.com)

**All food is homemade on premises!**

Prices subject to change

# Appetizer

**Shrimp Cocktail** (6).....9.95

Wild Jumbo shrimp served with cocktail sauce and lemon wedge

**Steamed Littlenecks**.....(15) 9.95 (50) 21.95 (100) 38.95

Served with lemon -butter sauce

**Stuffie and Casino combo**.....9.95

Two stuffies and two casinos broiled with a side of cocktail sauce and a lemon wedge

**U-Peel Shrimp**.....9.95

1/2 lb shrimp seasoned with old bay

**Chicken Tenders**(5).....7.95

Crispy chicken tenders with honey mustard sauce

**Build your own \$18.99**

**Seafood Grain Bowls!**

**Grain**

**Veg**

**Protein**

**Sauce**

**Crunch**

# Soups & Salads

New England Clam Chowder.....Quart 11.50 Pint 5.95 Cup 3.95

Maryland Crab Chowder.....Quart 13.50 Pint 6.95 Cup 3.95

Soup Du Jour.....Quart 11.50 Pint 5.95 Cup 3.95

**Garden Salad (large)**.....7.95

Mixed fresh spring greens, tomatoes, carrots, olives and croutons

add: Grilled Shrimp.....5.50

add: Grilled Tuna.....5.95 (in season)

add: Grilled Salmon.....5.75



# Sides

Fries..... 2.95

Old Bay fries..... 3.50

Baked potato..... 1.50

Corn on the cob..... 1.50 (in season)

Vegetable of the day.....3.00

**Call  
for our  
SPECIALS!**

# Sandwiches

All sandwiches are served with french fries and a side of coleslaw

**Fish Tacos**.....13.95

Cilantro lime marinated grilled Mahi-Mahi served on two warm soft tortillas with cabbage, pickled red onions, fresh scallions, cilantro and a dash of a mild sriracha sauce. Served with a side of sour cream and a lime wedge.

**Ahi or Salmon Burger**.....12.50

Locally caught homemade tuna burger grilled medium rare on a toasted brioche bun with lettuce, tomato and a side of tartar sauce.

**Fried Flounder**.....11.50

Lightly breaded fried flounder, with lettuce, tomato, tartar sauce on a toasted baguette

**Crab Cake**.....12.95

Broiled or fried crab cake served on a bed of lettuce and tomato, on a lightly buttered and toasted brioche bun with a side of tartar sauce

**Shrimp Hoagie**.....11.95

Grilled shrimp seasoned with old bay served on a bed of coleslaw and tomato, on a toasted baguette

**Salmon Bacon Club**.....12.25

Grilled salmon fillet on a bed of lettuce and sliced tomato, topped with crispy bacon and lemon dill mayonnaise, served on a lightly toasted baguette

**Fish & Chips**.....11.95

Lightly breaded fried cod served with french fries, coleslaw and tartar sauce

# Platters

All Platters include coleslaw, tartar, cocktail sauce, lemon wedge and a choice of french fries, baked potato, ear of corn, or vegetable of the day

**Crab Cake**.....18.95

Two homemade crab cakes broiled to a golden brown

**Flounder**.....16.95

8 ounce fillet of fresh local flounder fried or broiled

**Scallops**.....18.95

Local Cape May sea scallops fried, broiled, or sauteed

**Shrimp**.....17.95

A generous portion of large wild shrimp lightly seasoned either fried or sauteed

**Salmon**.....18.25

8 to 10 ounce portion of Scottish salmon broiled and lightly seasoned

**Chesapeake Bay Linguine**.....17.95

Scallops, Shrimp and Crabmeat sauteed in a light tomato base broth sprinkled with parmesan cheese and served over linguine. \* Does not include any sides .

# Combo Platters

**Shrimp and Scallops**.....21.95

Broiled or fried

**Flounder and Scallops**.....20.95

Broiled or fried

**Shrimp and Flounder**.....20.95

Broiled or fried

