

SPADAFORA'S 2017 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
Please order 2 hours or more in advance.

SHRIMP TRAYS

Our own Cooked and Cleaned Large Shrimp

Small Tray	Medium Tray	Large Tray
\$54.99	\$104.95	\$144.95
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
\$69.99	\$134.95	\$39.95
2 lbs. Shrimp & 1 lb. crab claws	4 lbs. shrimp & 2 lbs. crab claws	2 lb. tray - serves 8-12

SUPREME COMBINATION TRAY \$160.95

(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 \$32.95
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 (approx. 2.5 lbs.)	LARGE TRAY \$49.95 (approx. 5 lbs.)
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DEVILED CRAB TRAY \$49.95

24 Grandpop's homemade jumbo lump deviled 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.
- Deviled 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.
- Deviled 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.

SPADAFORA'S Fresh Seafood



Catch the Flavor of the Shore



Fresh Fish Market

SHRIMP ~ LOBSTERS ~ CRABS

CLAMS ~ FRESH FISH

HOMEMADE CHOWDERS ~ SALADS ~ LOBSTER BISQUE

www.SpadaforaSeafood.com

932 HAVEN AVENUE, OCEAN CITY

609 • 398 • 6703



Since 1981 SPADAFORA'S Fresh Seafood



Catch the Flavor of the Shore



• COOKED TAKE OUT DINNERS

• Oven Ready Seafood

• Party Trays

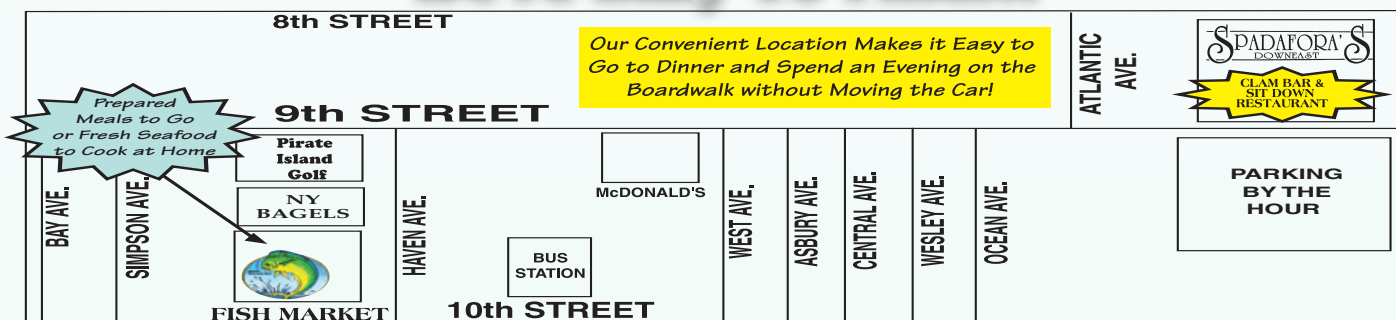
• OC's Original
Broasted Chicken



932 HAVEN AVENUE, OCEAN CITY

609 • 398 • 6703

We're Easy To Find!!!





HOMEMADE SOUPS

- Manhattan Clam Chowder (cold).....Pt. 5.25....Qt. 9.25
- New England Clam Chowder (cold)...Pt. 5.25....Qt. 9.25
- Lobster Bisque (cold).....Pt. 7.95

APPETIZERS & SIDES

Our Hand Breaded Shrimp

- Thai Chile Shrimp8.50 Boom Boom Shrimp 8.50
- Buffalo Shrimp 8.95

- Blue Crab Claws..... 7.95 Clam Fritters.....3.99
- Large Shrimp Cocktail... 8.50 Clam Strips 6.99
- Clams Casino 7.75 Steamed Clams (12) . 8.95
- Clams on 1/2 shell..... (6) 4.95 (12) 9.50
- Steamed Mussels *Garlic Butter Sauce or Marinara* 9.99
- Jumbo Lump Crabmeat Cocktail10.99
- Oysters on 1/2 shell (6)...9.95 Cole Slaw1.99
- Macaroni Salad.....1.99 Red Skin Potato Salad 2.25
- Baked Potato2.50 add Sour Cream50¢
- French Fries.....Sm. 3.00 Lg. 4.50 add Old Bay .50¢
- Corn on the Cob.....2.50 Extra Roll.....1.00

Garden Salad Side w/House Dressing3.75

SEAFOOD SALADS

SHRIMP SALAD 14.75

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

CRABMEAT SALAD 17.95

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

SEAFOOD PASTA SALAD 13.99

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 MARKET PRICE

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

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COOKED TAKE OUT PLATTERS

Served from 4 p.m. Daily

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

- Cole Slaw - Macaroni Salad - Red Skin Potato Salad - Baked Potato (add Sour Cream 50¢) - Fresh Corn on the Cob - French Fries - Clam Fritters - (Sub a Garden Salad for any side add 1.99)
- Extra Cocktail or Tartar Sauce .29¢ each

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



DEEP FRIED SEAFOOD

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

- Clam Strips. 11.99 Deviled Clams (4) 12.99
- Chicken Tenders . . 10.99 Fish & Chips (no sides).....11.99
- Large Fried Shrimp (8)14.99
- Coconut Jumbo Shrimp w/Capt's Spiced Rum Sauce..18.50
- Succulent Oysters (5) 20.50
- Filet of Flounder22.99
- Deep Sea Scallops.....22.99
- Maryland Style Crab Cakes (2) 13.95
- Homemade Jumbo Lump Deviled Crab Cakes (2) 15.95
- Deviled Crab Cake & Fried Flounder Filet21.99
- Deviled Crab Cake & Six Fried Shrimp.....19.99
- Three Succulent Fried Oysters w/Deviled Crab Cake.. 21.99
- Shrimp & Scallop Combo23.99
- Fisherman's Plate26.95
(Shrimp, Flounder, Scallops, Oyster & Deviled Clam)
- Soft Shell Crab (2) Mkt Price w/avail

STEAMED CRABS



Generous 1 1/4 lb. Serving

- of Snow Crab with drawn butter & lemon Mkt Price
- of King Crab with drawn butter & lemon Mkt Price
- of Dungeness Crab Mkt Price

BROILED SEAFOOD



- Jumbo Broiled Shrimp (6) 17.99
- Stuffed Shrimp – with homemade deviled crab..... 20.99
- Broiled Shrimp & Scallop Combo.....23.99
- Filet of Flounder22.99
- Flounder Roll Up – with Crab Imperial (2).....24.99
- Flounder – stuffed with homemade deviled crab24.99
- Jumbo Lump Crab Imperial18.99
- Deep Sea Scallops.....22.99
- Broiled Combo 26.99
(Shrimp, Scallops, Flounder, Deviled Crab, Deviled Clam)
- Cold Water Lobster Tails (2) Market Price
- Supreme Combo Market Price
(Shrimp, Scallops, Flounder, Deviled Crab & Cold Water Lobster Tail)

COOKED FRESH FROM OUR CASE

ASK FOR OUR DAILY FRESH CATCH SELECTION!

- The Way You Like It! Lemon Butter, Garlic Butter, Cajun, Teriyaki or Dijon
- Broiled Fresh Atlantic Salmon16.99
- Broiled Mahi-Mahi..... 17.99
- Broiled Tilapia.....13.95

STEAMED LOBSTERS

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

Ocean City's

Original Light & Crispy

FRESH BROASTED CHICKEN BUCKETS

- (4) PIECES 7.50 • (8) PIECES 13.50
- (16) PIECES 25.50

FAMILY STYLE BUCKETS

BUCKETS OF SEAFOOD

- STEAMED CLAMS BY THE BUCKET**
(50)25.99
- BUCKET OF MUSSELS**
Approx. 2 lbs. 19.99
Steamed Garlic Butter Sauce
- BUCKET OF FRIED SHRIMP**
(24) Large 28.95
- BUCKET OF FRIED FLOUNDER**
Approx. 2 lbs..... 46.95
- FRIED OYSTER BUCKET**
(14) Pieces36.99

SHRIMP - COOKED IN OLD BAY & CHILLED

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

ADD HOMEMADE SALADS

BY THE POUND

- Cole Slaw Salad..... 3.99 LB.
- Potato Salad 4.50 LB.
- Macaroni Salad 3.99 LB.

DESSERT

- Florida Key Lime Tarts ...1.85 Whole Pies ... 12.99

★ ★ 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. ★ ★