

Wednesday Seafood Night at The Seaville Tavern

Served after 4 pm ~ In-house special only
No Substitutions

Appetizers

1 Dozen Clams \$11
(Jersey Little Necks in Red – White – Fra Diavolo)

1/2 Dozen Shrimp \$11
(Hand breaded, your choice Coconut - Fried)

1 Pound of Mussels \$11
Plump Prince Edward Island Mussels in Red –
White – Fra Diavolo)

Seared Ahi Tuna \$12
(Thinly sliced pepper crusted Tuna served with Seaweed
salad, drizzled with Wasabi and Honey Teriyaki)

Entrees

(Add a House or Caesar salad for \$4)
Choose **Two** sides from the following: Mashed potato, Baked potato, French fries, Cole slaw or Vegetable of the Day

Scallops\$22
(Broiled)

Crab Cakes.....\$25
(Two of our homemade jumbo Lump Crab Cakes)

Shrimp\$15
(8 Shrimp Broiled, Fried or Coconut)

Broiled Seafood Trio.....\$26
(4 Shrimp, Scallops and a Crab Cake)

Jameson Glazed Salmon\$20
(Atlantic Salmon baked with a brown sugar Jameson Glaze)

Complete Entrees

Fish and Chips\$15
(Beer battered Cod, French fries, Cole Slaw)

Lemon Parmesan Cod.....\$18
(Atlantic Cod, broiled and served in a light lemon sauce)

Mussels and Pasta\$16
(Scampi, Marinara, or Fra Diavolo served over your choice of
pasta and served with garlic bread)

Clams and Pasta\$16
(Scampi, Marinara, or Fra Diavolo served over your choice of
pasta and served with garlic bread)