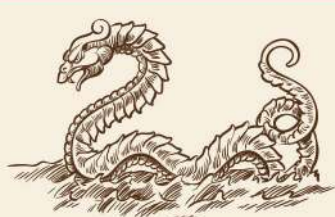


Children's Menu

For People 12 & Younger
Served with Tossed Salad OR Apple Sauce and One Side Dish



56. Char-Broiled Hamburger	12.95
57. Pasta and Meatball — less mess, more fun	10.95
58. Fried Chicken Wings — just right for small hands	11.95
59. Fried Shrimp — 3 Shrimp	12.95
61. Chicken Parmigiana — a house favorite	13.95
62. Lobster Tail — one 5-6 oz. tail steamed	Mkt. price
63. Flounder — choose a broiled or fried filet	12.95
64. Chicken Fingers — with barbecue sauce for dipping	12.95
65. Personal Size Pizza	10.95
79. Mac and Cheese	9.95
60. Kids Ravioli & Meatball	11.95



Desserts ... \$11.95



We Have Assorted **Homemade Desserts** Every Day. • Ask Your Server About Our Daily Selections & Gluten Free Options.

Key Lime Pie
Oreo Cream Pie
Pineapple Charlotte Rousse

Carrot Cake with Cream Cheese Icing
Chocolate Mousse
Peanut Butter Pie

Coconut Cream Pie
Chocolate Layer Cake
Assorted Cheesecake
Plain - Chocolate Chip - Raspberry Swirl

Looking for a cake or pie for your own special occasion? Please inquire at the hostess station ... Carrie bakes all year long!

Beverages

Free Refills on Soda, Coffee & Tea

Cranberry, Orange, Apple or Tomato Juice		Unsweetened Iced Tea,	
Small	2.95	Raspberry Iced Tea, Arnold Palmer	3.95
Large	4.50	Bubbly Fruit Flavored Sparkling Water	3.95
Ice Cold Milk	3.50	Hot Chocolate	3.95
Hershey's Chocolate Milk	3.95	Cola, Diet Cola, Root Beer, Sprite or Ginger Ale	3.95
Lemonade, Cranberry Lemonade	3.95	Pitcher of Soda	10.95
Coffee (Regular or Decaffeinated)	3.50	Pitcher of Juice	13.95
Hot Tea (Regular or Decaffeinated)	3.50	Kid's Drinks	2.95
		Bottled Spring Water	1.95

Carry in soda prohibited

One Check Per Party
20% Gratuity Included on Parties of 9 or More
All Items Available for Take-Out

For a Unique Location for Your Next Party, Rehearsal Dinner or Wedding
Ask About Our Special Group Menus and Pricing.

Reservations Accepted for Parties of 9 or More.

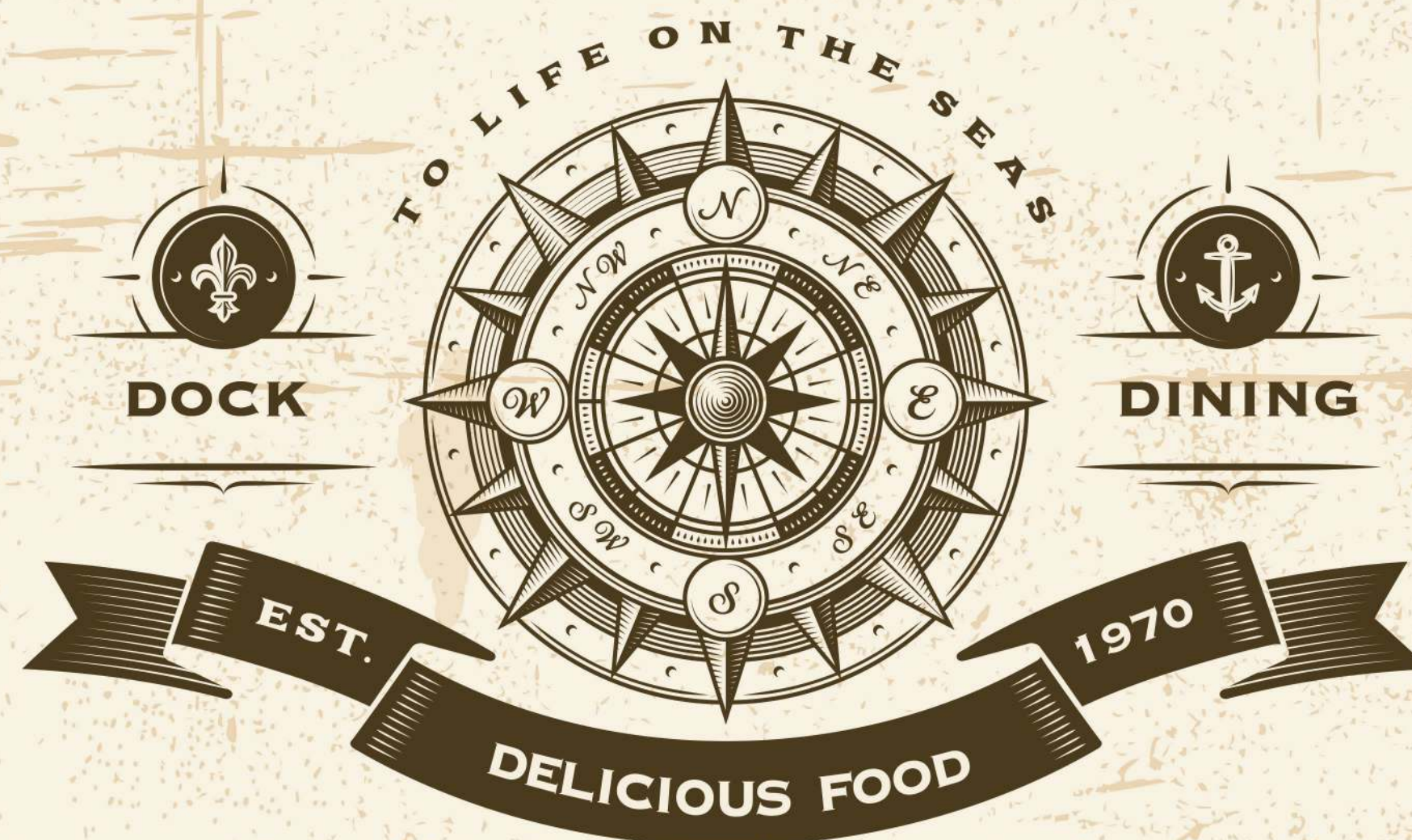
Prices subject to change without notice

Accepting Visa, Master Card, Discover & American Express



Serving Breakfast, Lunch and Dinner

343 43rd Street & Bay • Sea Isle City, NJ 08243
Phone 609-263-3471 or 609-263-1634 • Hostess Station 609-263-4300



Accepting Visa, Master Card, Discover & American Express

Carmen's

Serving Breakfast, Lunch and Dinner

"Best!" Dock Dining in Sea Isle City
"Best of Philly" • "Best of Beach" by Beachcomber Magazine

Sea Isle City's Original Waterfront Dining at its Best!

Visit Our Menu at
www.CarmenhasCrabs.com



Appetizers

(Cold) Sea Isle Sampler 3 Clams, 3 Oysters and 3 Shrimp	15.95
Jumbo Oysters on the Half Shell Half dozen	12.95
One dozen	19.95
Chilled Clams on the Half Shell Littlenecks with cocktail sauce Half dozen	8.95
One dozen	11.95
Jumbo Shrimp Cocktail (6) Served with cocktail sauce and lemon	15.95
Chicken Fingers (5) With barbecue or honey mustard sauce	14.95
Lump Crabmeat Cocktail Prepared fresh every day	Mkt. Price
Fresh Steamed Mussels Try it with our homemade marinara sauce or our special garlic butter sauce	
Single Serving	16.95
Bucket	28.95
Carmen's Steamers In our famous garlic butter sauce 1½ Dozen	20.95
Bucket of 50	36.95
Steamed Clams Littlenecks steamed in water, served with drawn butter 1½ Dozen	18.95
Bucket of 50	33.95
“Just 3 Crabs” Spicy Maryland style hard shells	Mkt. Price
Clams Casino	18.95
Scallops Wrapped in Bacon	19.95
Mini Deviled Crab Cakes (5) Served with tartar sauce	20.95

Mushrooms Stuffed with Crabmeat	19.95
Fresh Mozzarella Sticks Served with marinara sauce Regular	12.50
NEW! Gluten Free	12.50
Potato Skins (5) Potato wedges with bacon or Baco-Bits, melted cheddar cheese, served with sour cream	14.95
Basket of Onion Rings	13.95
Garlic Bread with Cheese Thick, crispy slices of Italian bread, topped with melted cheese. Dip it in our famous red sauce.	10.95
Without Cheese	9.95
Ala Carmen One dozen steamed littlenecks with tender shrimp and juicy mussels in our famous white sauce . . . don't ask — it's a secret!	26.95
Ala Carmen Deluxe Crab, steamed lobster tail & plump scallops added to our steamed clams, mussels and shrimp make our famous house specialty a deluxe treat!	
Appetizer for One	39.95
Appetizer for Two	74.95
Appetizer Sampler (2) Broiled mini crab cakes, (2) scallops wrapped in bacon and (2) clams casino.	21.95
U-Peel Shrimp Served cold or hot with Old Bay Half pound	15.95
One pound	23.95
Fried Shrimp 6 big ones	18.95
Fried Calamari Served with marinara sauce	15.95



All Entrées Served with Freshly Baked Bread, Tossed Salad, Side of Pasta with Red Sauce OR Choice of Two Side Dishes
(Unless Already Included in the Presentation)

Soups & Salads

Manhattan Crab Chowder	13.95
Manhattan Clam Chowder	10.95
Tomato, Mozzarella & Basil Salad	13.95
Caesar Salad	13.95
With Grilled Chicken	19.95
With Grilled Shrimp (6)	23.95
With Grilled Salmon	24.95
The Wedge	15.95

Substitute Soup for Salad	
Manhattan Clam Chowder	.Add \$5.95
Manhattan Crab Chowder	.Add \$8.95

Salad Dressings

Parmesan & Pepper (House)
Bleu Cheese
Balsamic Vinaigrette
Caesar
Olive Oil & Red Wine Vinegar

Ala Carte Sides

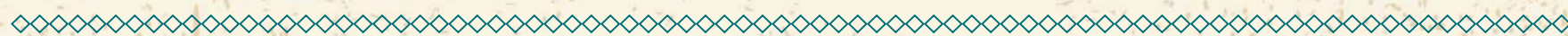
Side Dishes Ala Carte	\$4.95
Ruthy's Homemade Meatballs (2)	\$5.95
Steamed Lobster Tail with any entrée	\$17.95
Any item topped with crabmeat	\$17.95

Entree Side Dishes

Choose Two
French Fries
Cole Slaw
Baked Potato (*til gone)
Apple Sauce
Vegetable of the Day
Onion Rings
Corn on the Cob
~ OR Choose ~

Angel Hair Pasta with Marinara Sauce

All Pasta Entrées are served complete with Tossed Salad and Freshly Baked Bread



Golden Fried Seafood Entrées

1. Deviled Crab Cakes (2) Outstanding flavor from our personal recipe, fried or broiled	39.95
2. Soft Shell Crabs (in season)	Mkt. Price
3. Fillet of Flounder (Fluke) From our docks, to your dish.	37.95
4. Day Boat Fried Scallops — From Jersey Water	39.95
5. Scallops and Deviled Crab Cake	39.95
7. Jumbo Fried Shrimp (7) — Big Ones	36.95
8. Deviled Clam Dinner	28.95
9. Flounder and Deviled Crab Cakes	39.95
10. Soft Shell Crabs and Fried Shrimp	39.95
11. Jumbo Shrimp and Juicy Scallops	39.95
12. Fresh Jersey Scallops and Flounder Fillet	39.95
13. Fillet of Flounder and Jumbo Shrimp	38.95
14. Fillet of Flounder and Soft Shell Crab (in season)	39.95
15. Deviled Crab Cake and Soft Shell Crab (in season)	39.95
16. Deviled Crab Cake and Shrimp	39.95

Specialties

26. Fisherman's Fried Combination Platter “This is a Big One” Our homemade crab cake, along with shrimp, flounder, deviled clams, scallops With Steamed Lobster Tail	47.95 Add 17.95
17. Carmen's House Specialty A dozen steamed littlenecks with tender shrimp and juicy mussels prepared in our one-of-a-kind white sauce, served over pasta.	36.95
Try Our Deluxe Ala Carmen This version of our House Specialty also includes crab, fresh lobster tail and plump scallops in addition to clams, mussels and shrimp. Steamed in our famous white sauce, Served over pasta.	
Entrée For Two	84.95
Entrée For One	46.95



Carmen Has Crabs

18. Steamed Blue Claw Crabs (in season)	Mkt. Price
Either 3 or 6 spicy Maryland style hard shell crabs	
19. Alaskan King Crab Dinner	Mkt. Price
1 lb. of the tasty northern crab legs	
20. Baked or Sauteed Crabmeat	Mkt. Price
Fresh jumbo lump crabmeat prepared in our special garlic butter sauce — in buttery crust when baked	

71. Snow Crab Legs — Delicious, served with drawn butter 1½ lbs.	Mkt. Price
2 lbs.	Mkt. Price
72. Dungeness Crab Legs — Served with drawn butter 1½ lbs.	Mkt. Price
2 lbs.	Mkt. Price

Lobsters

Please allow EXTRA TIME for stuffed lobsters and larger lobsters prepared especially for you!
For Lobsters Stuffed with Crabmeat add \$17.95 per Lobster

21. Carmen's Whole Lobster A whole lobster 1 to 1½ lbs. from our tanks, steamed for you served with drawn butter	Mkt. Price
22. Twins Two whole 1 to 1½ lbs. lobsters for you to enjoy (Sorry, no sharing!)	Mkt. Price
23. Large Lobsters Ask your server for available sizes	Mkt. Price
24. Steamed Lobster Tails (2) Tails, 5 to 6 oz. each, served with drawn butter	Mkt. Price
25. 3 Lobster Tails Tails, 5 to 6 oz. each, served with drawn butter	Mkt. Price

From the Saute Pan

27. Carmen's Shrimp Scampi (red or white sauce)	39.95
Sauteed shrimp in our garlic butter sauce, served over angel hair pasta	
28. Sauteed Soft Shell Crabs (in season)	Mkt. Price
A special treat for soft shell lovers	
55. Lobster Scampi Sauteed lobster in our garlic butter sauce, served over angel hair pasta	41.95

Broiled Entrée

29. Crusted Scrod Atlantic Scrod with a buttery crusted topping	34.95
30. Fisherman's Broiled Seafood Combination A Fillet of flounder with scallops, shrimp and broiled lobster tail	47.95
31. Broiled or Blackened Salmon Fresh Wild Salmon	39.95
32. Broiled Flounder (Fluke) Jersey Fresh	37.95
33. Broiled Scallops — Day Boat Tender and juicy	40.95
34. Broiled Shrimp Broiled to perfection	36.95
35. Broiled Shrimp and Scallops A delicate combination of two favorites	41.95
36. Broiled Scallops and Flounder A fresh fillet to compliment our juicy scallops	39.95
37. Broiled Flounder and Shrimp A popular choice	38.95
38. Stuffed Flounder A fresh fillet folded over our crabmeat stuffing and broiled	43.95
40. NEW! Fresh Atlantic Halibut In a lemon butter caper sauce	39.95
73. Broiled Mahi Mahi	39.95
74. Chilean Seabass Broiled in a lemon butter sauce — so good	Mkt. Price

From the Grill

39. Swordfish	39.95
77. Grilled Parmesan Peppercorn Chicken A boneless breast covered in a delicious glaze of parmesan peppercorn sauce	30.95
41. Grilled or Blackened Tuna	39.95
42. “U-Peel-Em” Steamed Shrimp Dinner Served chilled or hot with lemon and cocktail Sauce ½ lb. Large	25.95
1 lb. Large	35.95

Pasta & Farms

All Pasta Dishes are Served with Tossed Salad and Freshly Baked Bread.

*All Parmigiana's are lightly Crumb Breaded and Fried and Served with a Side of Spaghetti (Red Sauce) or Choice of Two Side Dishes

43. Carmen's Spaghetti and Seafood Angel hair pasta, mussels and a 5 oz. lobster tail in our homemade crabmeat sauce (no substitutions please)	39.95
44. Spaghetti and Meatballs, Carmen's Style Our angel hair pasta, famous red sauce and homemade meatballs	27.95
45. Spaghetti Marinara Add Crab Sauce	22.95 Add 10.95
46. Chicken Parmigiana* One of our favorites	29.95
47. Eggplant Parmigiana* A hit for our vegetarian friends — right from the garden	26.95
48. Mussels (red or white) Served over angel hair pasta	33.95
66. Seafood Fra Diavolo Clams, mussels and shrimp in a “spicy” marinara sauce served over pasta	37.95
With Lobster Tail	Add 17.95
67. Clams (red or white) 18 clams served over angel hair pasta	33.95
49. Land and Sea Parmigiana* A delightful meeting of shrimp, scallops, chicken breast and flounder fillet . . . a real feast!	41.95
50. Shrimp and Scallops Parmigiana* The mixture of plump shrimp and juicy scallops make this a Carmen's classic	40.95
51. Flounder Parmigiana* Tender fillet, Carmen's sauce and mozzarella cheese	35.95
52. Baked Manicotti Ricotta cheese filled crepes, oven-baked and topped with Carmen's homemade sauce and mozzarella cheese	28.95
68. Shrimp Parmigiana*	37.95
75. Cheese Ravioli Served with a choice of marinara sauce or a rosa sauce Add (2) of Ruthy's Meatballs	27.95 Add 5.95
76. Lobster Ravioli Topped with Lobstermeat Marinara sauce or rosa sauce With Lobster Tail	40.95 Add 17.95

Steaks & Such

53. New York Strip Steak 11 oz. prime beef, flame-grilled (not responsible for well done)	Mkt. Price
69. Steak Baltimore A New York strip steak and lump crabmeat grilled in Old Bay	Mkt. Price
70. Fillet Mignon tender 8 oz. cut	Mkt. Price
80. NEW! Rib Eye Steak 18 oz.	Mkt. Price
54. Surf and Turf Our New York strip steak paired with choice of ONE: • Broiled 5–6 oz. lobster tail • Alaskan King crab • Grilled shrimp • Sautéed crabmeat	Mkt. Price
Substitute Filet	Mkt. Price

