



# 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](http://www.CarmenhasCrabs.com)



# Appetizers

- Jumbo Oysters on the Half Shell**  
 1/2 dozen .....  
 1 dozen .....
- Chilled Clams on the Half Shell** Littlenecks with cocktail sauce  
 1/2 dozen .....  
 1 dozen .....
- Jumbo Shrimp Cocktail (5)**  
 Served with cocktail sauce and lemon
- Chicken Fingers (5)** .....  
 With barbecue or honey mustard sauce
- Blue Claw Crab Fingers** .....  
 With mustard sauce
- Lump Crabmeat Cocktail** .....  
 Prepared fresh every day
- Fresh Steamed Mussels** .....  
 Try it with our homemade marinara sauce or  
 our special white garlic sauce
- Bucket of Mussels** .....
- Steamed Clams** .....  
 A dozen littlenecks, served with drawn butter
- Bucket of 50 Steamers** .....
- "Just 3 Crabs"** .....  
 Spicy Maryland style hard shells
- Clams Casino** .....
- Scallops Wrapped in Bacon** .....
- Mini Deviled Crab Cakes (5)** .....  
 Served with tartar sauce
- Mushrooms Stuffed with Crabmeat** .....
- Popcorn Chicken** .....  
 Served with barbecue or honey mustard sauce

- NEW! Carmen's Steamers** .....  
 In our famous white sauce (18 clams)
- Fried Calamari** .....  
 Thin cut rings, crumb breaded, with a spicy marinara sauce
- Fried Clams** .....  
 Strips of clams, breaded and fried to perfection
- Potato Skins (5)** .....  
 Potato wedges with bacon or Baco-Bits,  
 melted cheddar cheese, served with sour cream
- Basket of Onion Rings** .....
- Garlic Bread with Cheese** .....  
 Thick, crispy slices of Italian bread, topped with  
 melted cheese. Dip it in our famous red sauce.
- Without Cheese** .....
- Ala Carmen** .....  
 One dozen steamed littlenecks with tender shrimp and juicy  
 mussels in our famous white sauce ... don't ask — it's a secret!
- Ala Carmen Deluxe** .....  
 Alaskan king crab, steamed lobster tail & plump scallops added to our  
 basic "Ala Carmen" make our famous house specialty a deluxe treat!
- For One** .....
- For Two** .....
- Appetizer Sampler** .....  
 (2) Broiled mini crab cakes, (2) scallops wrapped in bacon  
 and (2) clams casino
- U-Peel Shrimp** .....  
 Served cold or hot with Old Bay  
 1/2 pound .....  
 1 pound .....

# Soups & Salads

You may substitute soup for salad ...

- Manhattan Style Crab Chowder** .....  
 A steaming bowl of our red chowder, made here from scratch
- Manhattan Style Clam Chowder** .....  
 Same red chowder, but made with fresh clams
- Tomato, Fresh Mozzarella & Basil Salad** .....

- Caesar Salad** .....  
 With Grilled Chicken .....  
 With Grilled Shrimp (5) .....
- NEW! The Wedge** .....  
 A crisp wedge of iceberg lettuce topped with crumbled  
 blue cheese/dressing with a slice of red onion and tomato

# Dinner Accompaniments

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)

### Salad Dressings:

Parmesan & Pepper • Bleu Cheese • Balsamic Vinaigrette • Olive Oil and Balsamic Vinegar

### Side Dishes — Choose two with Entrées

French Fries, Cole Slaw, Onion Rings, Corn on Cob, Baked Potato (till gone!), Apple Sauce, Vegetable Medley. OR Angel Hair Pasta with Marinara Sauce

### Side Dishes Ala Carte

- 2 Meatballs ...
- Any item topped with crabmeat ...

# Golden Fried Seafood Entrées

Carmen's Uses 100% Cholesterol-Free Oil For All Our Fried Foods

- 1. **Deviled Crab Cakes (2)** .....  
 Outstanding flavor from our personal recipe, fried or broiled.
- 2. **Soft Shell Crabs** (in season) .....
- 3. **Fillet of Flounder (Fluke)** .....  
 From our docks, to your dish.
- 4. **Day Boat Fried Scallops** — From Jersey Water .....
- 5. **Scallops and Deviled Crab Cake** .....
- 6. **Stuffed Shrimp (2)** .....  
 A jumbo shrimp surrounded by our personal recipe  
 of deviled crab stuffing and lightly breaded, Fried or Broiled.
- 7. **Jumbo Fried Shrimp (7)** — Big Ones .....
- 8. **Fried Clam Strips** — A clam lovers delight .....
- 9. **Flounder and Deviled Crab Cakes** .....
- 10. **Soft Shell Crabs and Fried Shrimp** .....
- 11. **Jumbo Shrimp and Juicy Scallops** .....
- 12. **Fresh Jersey Scallops and Flounder Filet** .....
- 13. **Fillet of Flounder and Jumbo Shrimp** .....
- 14. **Fillet of Flounder and Soft Shell Crab** (in season) .....
- 15. **Deviled Crab Cake and Soft Shell Crab** (in season) .....
- 16. **Deviled Crab Cake and Shrimp** .....

# Specialties

- 26. **Fisherman's Fried Combination Platter "This is a Big One"** .....  
 Our homemade crab cake, along with shrimp, flounder, deviled clams, scallops and fried clam strips.  
**With Steamed Lobster Tail** .....
- 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.
- Try Our Deluxe Ala Carmen** .....  
 This version of our House Specialty also includes Alaskan king crab, fresh lobster tail and plump scallops in addition to clams,  
 mussels and shrimp. Steamed in our famous white sauce, Served over pasta.
- For Two** .....
- For One** .....





# Carmen Has Crabs

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

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

## Lobsters

Please allow extra time for stuffed lobsters and larger lobsters prepared especially for you!  
For Lobsters Stuffed with Crabmeat add \$10.95 per Lobster

- 21. **Carmen's Whole Lobster** .....  
A whole lobster 1 to 1½ lbs. from our tanks, steamed for you served with drawn butter
- 22. **Twins** .....  
Two whole 1 to 1½ lbs. lobsters for you to enjoy (Sorry, no sharing!)

- 23. **Large Lobsters** .....  
Ask your server for available sizes
- 24. **Steamed Lobster Tails (2)** .....  
Tails, 4 oz. each, served with drawn butter
- 25. **3 Lobster Tails** .....  
Tails, 4 oz. each, served with drawn butter

## From the Saute Pan

- 27. **Carmen's Shrimp Scampi** (red or white sauce) .....  
Sautéed shrimp in our garlic butter sauce, served over angel hair pasta
- 28. **Sautéed Soft Shell Crabs** (in season) .....  
A special treat for soft shell lovers
- NEW! Lobster Scampi** .....  
55. Sautéed lobster in our garlic butter sauce, served over angel hair pasta

## Broiled Entrée

- 29. **Crusted Scrod** .....  
Atlantic Scrod with a buttery crusted topping
- 30. **Fisherman's Broiled Seafood Combination** .....  
A Filet of flounder with scallops, shrimp and broiled lobster tail
- 31. **Broiled Salmon** .....  
Fresh Wild Salmon
- 32. **Broiled Flounder (Fluke)** .....  
Jersey Fresh
- 33. **Broiled Scallops — Day Boat** .....  
Tender and juicy
- 34. **Broiled Shrimp** .....  
Broiled to perfection

- 35. **Broiled Shrimp and Scallops** .....  
A delicate combination of two favorites
- 36. **Broiled Scallops and Flounder** .....  
A fresh fillet to compliment our juicy scallops
- 37. **Broiled Flounder and Shrimp** .....  
A popular choice
- 38. **Stuffed Flounder** .....  
A fresh fillet folded over our crabmeat stuffing and broiled
- 74. **Chilean Seabass** .....  
Broiled in a lemon butter sauce — so good

## From the Grill

- 39. **Swordfish** .....  
40. **Mako Shark** .....
- 73. **Broiled or Pan Fried Mahi Mahi** .....
- 77. **Grilled Parmesan Peppercorn Chicken** .....  
A boneless fillet covered in a delicious glaze of parmesan peppercorn sauce

- 41. **Grilled or Blackened Tuna** .....
- 42. **"U-Peel-Em" Steamed Shrimp Dinner** .....  
Served chilled or hot with lemon and cocktail Sauce  
½ lb. Large .....  
1 lb. Large .....

## Pasta & Parm's

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 4 oz. lobster tail in our homemade crabmeat sauce (no substitutions please)
- 44. **Spaghetti and Meatballs, Carmen's Style** .....  
Our angel hair pasta, famous red sauce and homemade meatballs
- 45. **Spaghetti Marinara** .....  
Add Crab Sauce
- 46. **Chicken Parmigiana\*** .....  
One of our favorites
- 47. **Eggplant Parmigiana\*** .....  
A hit for our vegetarian friends
- 48. **Mussels** (red or white) .....  
Served over angel hair pasta
- 66. **Seafood Fra Diavolo** .....  
Clams, mussels and shrimp in a "spicy" marinara sauce served over pasta  
**With Lobster Tail** .....
- 67. **Clams** (red or white) .....  
18 clams served over angel hair pasta

- 49. **Land and Sea Parmigiana\*** .....  
A delightful meeting of shrimp, scallops, chicken breast and flounder fillet . . . a real feast!
- 50. **Shrimp and Scallops Parmigiana\*** .....  
The mixture of plump shrimp and juicy scallops make this a Carmen's classic
- 51. **Flounder Parmigiana\*** .....  
Covered in Carmen's sauce and mozzarella cheese
- 52. **Baked Manicotti** .....  
Ricotta cheese filled crepes, oven-baked and topped with Carmen's homemade sauce and mozzarella cheese
- 68. **Shrimp Parmigiana\*** .....
- 75. **Cheese Ravioli** .....  
Served with a choice of marinara sauce or a rosa sauce  
**Add (2) of Ruthy's Meatballs.** .....
- 76. **Lobster Ravioli Topped with Lobstermeat** .....  
Marinara sauce or rosa sauce  
**With Lobster Tail** .....

## Steaks & Such

- 53. **New York Strip Steak** .....  
11 oz. prime beef, flame-grilled (not responsible for well done)
- 69. **Steak Baltimore** .....  
A New York strip steak and lump crabmeat grilled in Old Bay

- 54. **Surf and Turf** .....  
Our New York strip steak paired with a choice of ONE broiled 2-4 oz. lobster tail; Alaskan king crab; grilled shrimp or sautéed crabmeat  
**Substitute Filet.** .....
- 70. **Filet Mignon** .....  
A 9 oz. tender cut





# Children's Menu

For People 12 & Younger

Served with Tossed Salad or Apple Sauce and One Side Dish



- 56. **Char-Broiled Hamburger** .....
- 57. **Pasta and Meatball** — less mess, more fun .....
- 58. **Mini Fried Chicken Wings** — just right for small hands .....
- 59. **Fried Shrimp** — 3 Shrimp .....
- 60. **Fried Clam Strips** — the perfect finger food .....
- 61. **Chicken Parmigiana** — a house favorite .....
- 62. **Lobster Tail** — one 2-4 oz. tail steamed .....
- 63. **Flounder** — choose a broiled or fried fillet .....
- 64. **Chicken Fingers** — with barbecue sauce for dipping .....
- 65. **Personal Size Pizza** .....
- 78. **Popcorn Chicken** .....
- 79. **Mac and Cheese** .....

## Desserts

We Have Assorted Homemade Desserts Every Day.  
Ask Your Server About Our Daily Selections.

**Celebration Cake** — for all your special occasions .....

## Beverages

Free Refills on Soda, Coffee & Tea

- Cranberry, Orange, Apple or Tomato Juice** .....
- Ice Cold Milk** .....
- Hershey's Chocolate Milk** .....
- Lemonade or Iced Tea** .....
- Coffee (Regular or Decaffeinated)** .....
- Hot Tea (Regular or Decaffeinated)** .....
- Hot Chocolate** .....
- Cola, Diet Cola, Root Beer, Sprite or Ginger Ale** .....
- Pitcher of Soda** .....
- Pitcher of Juice** .....
- Kid's Drinks** .....
- Bottled Spring Water** .....

Carry in soda prohibited

One Check Per Party  
18% 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 609-263-1634 or 609-263-3471 • Hostess Station 609-263-4300

