

Denville Seafood			
Item list 2022		All items and prices are subject to change	
Amount	COOKED AND CLEANED SHRIMP		
	Jumbo Cooked and Cleaned Shrimp 15-18 per pound		
	Large Cooked and Cleaned Shrimp 28 - 34 per pound		
	PLATTER ? 2 pound minimum \$15.00 extra charge		
Amount	FRESH SHRIMP NOT CLEANED		
	Fresh Medium Shrimp 26-30 per pound		
	Fresh Large Shrimp 16-20 per pound		
	Fresh Jumbo Shrimp Under 10 per pound		
Amount	CLEANED SHRIMP Shells removed		
	Fresh Medium Shrimp 26-30 cleaned tails on OR tails off		
	Fresh Large Shrimp 16-20 cleaned tails on OR tails off		
	Fresh Jumbo Shrimp Under 10 cleaned tails on OR tails off		
Amount	SAUCES (pint)	CRABMEAT	Amount
	Cocktail sauce	Jumbo Lump Crabmeat DOMESTIC	
	Tartar Sauce	Jumbo Lump Crabmeat IMPORTED	
	Coleslaw	Lump Crabmeat	
	Marinara Sauce		
Amount	SCALLOPS	SQUID	Amount
	Sea Scallops Fresh	Squid Cleaned Tubes Only	
	Cape Cod Bay Scallops Fresh	Squid cleaned Tubes & Tentacles	
		Squid Not Cleaned	
Amount	CLAMS		
	Little Neck Clams (dozen)		
	Opened on the 1/2 shell Little Neck (dozen)		
	Opened out of the shell into a container Little Neck (dozen) Save Shells?		
	PEI Mussels		
	Chopped Clams		
	Oysters in shell dozen		Amount
	Opened Oysters 1/2 shell dozen	Top Necks opened?	
	Oyster Stewing	Cherrystones opened?	
	Steamers Ipswich (Piss Clams)	Chowder clam opened?	
	Kiwi Mussels cooked, frozen 1/2 shell		
	Cockles		
Amount	LOBSTERS	LOBSTERS - Tails - Meat	Amount
	Lobster 1 1/4	Brazilian Lobster Tails 8 oz.	
	Lobster 1 1/2	Brazilian Lobster Tails 4oz.	
	Lobster 2	South African Lobster Tails 6.5 - 7.5 oz	
	Lobster 2 1/2 to 3	Lobster Meat Claw, Knuckle, & Leg	
	Lobster Over 3		
Amount	CRAB	STUFFED STUFF	Amount
	Alaskan King Crab Legs	Stuffed Shrimp	
	Cocktail Claws	Stuffed Clams (dz)	
	Snow Crab Clusters	Stuffed Flounder with crab (pc)	

	Jonah Crab Claws	Stuffed Flounder with Shrimp (pc)	
	Hard Shell Crab	Crab Stuffing	
	Stone Crab Claws	Shrimp Stuffing	
Amount	SMOKED FISH	SOUPS (quart)	Amount
	Smoked Haddock (fin and haddie)	Manhattan Clam Chowder	
	Smoked Whiting	New England Clam Chowder	
	Smoked Eels	Seafood Gumbo	
	Smoked Salmon	Shrimp Bisque	
	Smoked Whitefish	Lobster Bisque	
	DSF Smoked Salmon	Fish stock	
	DSF Smoked Sea Bass		
	DSF Smoked Scrod		
	DSF Smoked Calamari		
	Smoked Trout		
Amount	FRESH FISH NOT COOKED	FRIED after 11:30 or Breaded	Amount
	Flounder	Flounder Fried or Breaded	
	Haddock	Haddock Fried or Breaded	
	Scrod	Scrod Fried or Breaded	
	Lemon Sole	Lemon Sole Fried or Breaded	
	Tilapia	Shrimp Fried or Breaded	
	Salmon Fillet	Sea Scallops Fried or Breaded	
	Salmon Steak	Calamari Fried or Breaded	
	Swordfish	Oysters Fried or Breaded	
	Tuna	Clams Fried or Breaded	
	Halibut	Crab Cake Fried or Breaded	
	Red Snapper	Mini Crab Cake Fried or Breaded	
	Bronzini	Smelts Fried or Breaded	
	Arctic Char	Eels Fried or Breaded	
	Ocean Trout	Cape Bays Fried or Breaded	
	Chilean Seabass	Catering	Amount
	Codfish Steaks		1/2 Tray
	Wild King Salmon	Mussels in marinara sauce.	
	Grouper	Mussels in butter, garlic, and wine	
	Black Sea Bass	Mussels Fra Diavolo	
	Carp Whole	Shrimp scampi	
Amount	SPECIALTY ITEMS	Sea Scallop scampi	
	Baccala Dry	Shrimp and scallop scampi	
	Baccala Soaked	Shrimp stuffed with crabmeat	
	Clams Oreganata (dozen)	Scallops wrapped with bacon	
	Eels	Stuffed clams 24/48	
	Eels Cleaned	Clams Oreganata 24/48	
	Herring in Cream 1/2 pint	Mushrooms stuffed w/ crabmeat	
	Herring in Wine 1/2 pint	Stuffed Flounder crab	
	Octopus 1 to 2 pounds	Stuffed Flounder shrimp	
	Octopus 3 to 4 pounds	SALADS	Amount
	Scungilli (conch)	Baccala Salad	

	Smelts	Calamari Salad		
	Herring	Scungilli Salad		
	Anchovies	Italian Shellfish Salad		
	Sardines	Shrimp Salad		
	CAVIAR Beluga - Osetra 1 oz	Octopus Salad		
	CAVIAR Lumpfish 14 oz	Lobster Salad		
	Scallops wrapped in bacon	Lobster Spread		
	Scampi Sauce	Shrimp Bruschetta		