



**HOLIDAY MENU 2024**  
**CALL 212 535-2256 \* WWW.DORIANSEAFOOD.COM**

**SHRIMP**

MEDIUM IN SHELL \$19 lb \* MEDIUM RAW CLEAN \$26 lb  
 LARGE IN SHELL \$20 lb \* LARGE RAW CLEAN SHRIMP \$28 \* LARGE COOKED SHRIMP \$42 lb  
 JUMBO IN SHELL \$39 lb \* JUMBO RAW CLEAN \$55 \* JUMBO COOKED \$75 lb  
 STUFFED JUMBO SHRIMP \$9.00 each (Crabmeat stuffing)

**SHRIMP COCKTAIL PLATTERS** (1, 2, OR 3lbs) DECORATED WITH LEMONS & COCKTAIL SAUCE \$60 lb

**CRAB**

MINI CRABCAKES \$42 per doz \* DINNER SIZE CRABCAKES \$11.00 ea. \* JUMBO LUMP CRABMEAT \$70 lb  
 ALASKAN KING CRAB LEGS \$90 lb

**CLAMS**

LITTLE NECKS, TOP NECKS or CHERRYSTONES: CLOSED \$18 doz \* ON HALF SHELL \$20 doz \* IN JUICE \$20 doz  
 BAKED CLAMS \$18 doz \* COCKLES \$14 lb \* MANILA \$14 lb

**POACHED & DECORATED SALMON FILET PLATTERS**

FAROE ISLAND SALMON \$48 per lb \* ORGANIC SALMON \$60 per lb \* DILL SAUCE \$9 HALF PINT  
 SCOTTISH SMOKED SALMON \$52 lb

**LOBSTERS**

LIVE ( 1 ½ & 2lbs) \$26.00 per lb \* LIVE 2 ½+ MARKET PRICE \* STEAMED (1 ½ & 2lbs ) \$30.00 per lb  
 2 ½ + STEAMED- MARKET PRICE \* FRESH PICKED LOBSTER MEAT \$95 lb

**LOBSTER TAILS**- (SPLIT OR WHOLE) BRAZILIAN ( 8 oz) \$55 lb \* SOUTH AFRICAN (8 oz) \$85 lb

**FILETS**

LEMON SOLE FILET \$38 lb \* COD FILET \$30 lb \* GREY SOLE \$48 lb \* FAROE ISLAND SALMON FILET \$32 lb  
 CHILEAN SEA BASS \$48 lb \* HALIBIT FILET \$48 lb

**WHOLE FISH- CUT TO ORDER**

RED SNAPPER \$22 lb \* BRANZINO \$18 lb \* TROUT \$19 lb \* AMERICAN SEA BASS \$22 lb

**OTHER SEAFOODS**

STUFFED GREY SOLE ROLLS \$50 lb(Stuffed with crabmeat, herbs & breadcrumbs, 4oz ea.)  
 DAY BOAT SEA SCALLOPS (size U-10) \$55 lb \* CALAMARI (cleaned) \$14 lb \* MUSSELS \$8 lb

**TRADITIONAL SEAFOOD SALADS IN VINAIGRETTE**

MIXED SEAFOOD SALAD (shrimp, scallops & calamari) \$36.00 lb  
 CALAMARI SALAD \$30.00 lb \* OCTOPUS SALAD \$60.00 lb

**OYSTERS BY THE DOZEN** ON THE HALF SHELL, IN THE JUICE OR CLOSED

BLUE POINT \$26 \* BEAU SOLEIL \$36 \* KUMAMOTO \$48 \* BELON \$48

**HOMEMADE SOUPS BY THE PINT**

LOBSTER BISQUE \$12 \* NE CLAM CHOWDER \$12 \* FISH CHOWDER \$12

**SAUCES**

HOMEMADE MIGNONETTE SAUCE \$7.50 half pint \* HOMEMADE MUSTARD SAUCE \$9 half pint  
 KELCHNER'S COCKTAIL SAUCE \$6 ea. \* KELCHNER'S TARTAR SAUCE \$6 ea.

Send a Gift to Someone You Love... We Deliver River to River \* PLACE ORDERS BY DECEMBER 22<sup>ND</sup>.

**OPEN CHRISTMAS EVE, TUES 12/24 9am-3pm & NEW YEAR'S EVE, TUES 12/31 9am-4pm**