

Home for the Holidays!



Schultzy's Holiday Take-Out Menu

Soup

Homemade Lobster Bisque (Quart) • 28

Homemade New England Clam Chowder (Quart) • 20

Raw Bar

Florida stone crab claws • market price

Shrimp Cocktail • 1 Pound U12 ° 24

Oyster Bay Little Neck Clams on the ½ Shell • Dozen • 22

Oysters on the ½ Shell • Dozen • 30

Sauces: Cocktail • Mignonette • Hogwash • Wasabi Soy

Schultzys Seafood Salad • Price per pound • 40

Lobsters

Split and chilled • market price

Steamed • market price

Crab meat stuffed • market price



Starters

Schultzys Wings 1/2 tray - Korean BBQ or Buffalo • 65

Mini Crab Cakes • 1/2 tray • 100

Schultzy's Baked Stuffed Clams • ½ Tray (20 Pieces) • 50

Littleneck Clams Casino • ½ Tray (26 Pieces) • 50

Fire Roasted Oysters • ½ Tray (16 Pieces) • 60

Fried Calamari • ½ Tray" 65

Schultzy's Buckets Cuddeback Clam Pot • 65

Drunken Mussel Pot • 55



Entrees

Homemade Shrimp Scampi • ½ Tray (Serves 4-6) • 100

Linguini with White Clam Sauce • ½ Tray (Serves 4-6) • 75

Baked Crabmeat Stuffed Shrimp • 1 Dozen • 80

Crabmeat Stuffed Lobster -1 ¼ lb Lobster• 60

Fried Shrimp • ½ Tray (Serves 4-6) • 75



Custom seafood orders are always available. Just ask and we can make it happen!