

COLD APPETIZERS

- Shrimp Cocktail** \$9.95
Tender Gulf Shrimp, peeled and deveined, served chilled with our homemade cocktail sauce.
- Peel-n-Eat Shrimp** 1 lb. \$21.95
1/2 lb. \$11.95
Plump Gulf shrimp cooked to perfection, served chilled ready for you to peel and enjoy.
- King Crab Cocktail** \$14.95
A 7 oz. portion of the King Crab, served hot or cold in the shell with drawn butter and cocktail sauce.
- Oysters on the 1/2 Shell** 1/2 doz. \$5.95
Full doz. \$10.95
At Spondivits we believe if the oysters are great, everything is great. Shucked fresh to order, guaranteed to put wind in your sail.
- Fresh Salsa and Chips** \$4.95
Our salsa is not from New York City and it hasn't been in a jar for who knows how long. Made from scratch with fresh cilantro, peppers and our Chef's southwestern training. Served with fresh, fried corn tortilla chips.

SOUPS

- Award Winning Clam Chowder** cup \$4.95
bowl \$5.95
About the only thing the Yankees are good for is clam chowder. The Chef was bottle fed on this recipe of creamy rich chowder. With generous amounts of potatoes and tender tasty clams, this recipe placed 1st three years in a row at the Cape Cod Chowder festival and now Spondivits serves it daily.
- Chowder Kennebunkport** bowl \$7.95
A bowl of our award winning chowder topped with bacon and melted cheese. Served with garlic bread.
- World's Greatest Filé Gumbo** \$10.95
A bit spicy with lots of lobster, oysters, shrimp, crawfish and cajun andouille sausage. Served with garlic bread and yellow rice.
- Oyster Stew** \$6.95
Made in the classic style, creamy with a hint of garlic.

FRIED SEAFOOD

- It's known around the world if you have a long stop-over at the Atlanta Airport, you've got to get some of that golden brown Spondivits' seafood. Unlike most restaurants, who believe that seafood must naturally grow with a breeding attached, we batter dip every order in the Chef's special blend. This brings out the flavors of our fresh seafood and gives it a crisp coating. Once you've tried ours, you will never again be able to eat at one of those open the box and drop it in the grease style restaurants. Fried seafood baskets served with french fries and tartar sauce.
- Fried Oysters** \$11.95
A dozen of the plump, freshest oysters available, batterfried and served with tartar sauce.
- Fried Shrimp** \$11.95
Dozen fried shrimp. Crisp on the outside, juicy on the inside.
- Fried Clam Strips** \$8.95
1/3 pound of deep fried clam strips served with tartar sauce.
- The Ultimate Fried Combo** \$13.95
Fried oysters, shrimp, and clam strips served like a crisp buffet in a basket with tartar sauce.
- Fried Coconut Shrimp** \$16.95
Plump peeled and deveined shrimp, breaded in sweet coconut and served with rice, corn and apricot sauce.
- Fried Chicken Fingers** \$7.95
Chickens don't really have fingers, but if they did, they would pick some of these, dip them in honey mustard sauce and have an old friend for dinner.

STEAMED SEAFOOD BUCKETS

- We search the seafood markets of the world for the freshest seafood on the market. We steam it and serve it with beer butter or garlic butter. Our buckets give it a casual look, but it's first class all the way.
- Cajun Crawfish Bucket** \$14.95
We take our little red Louisiana friends, steam them with cajun spices and red onions. Served in a bucket with garlic beer butter.
- Alaskan King Crab Bucket** \$26.95
The king of crabs served hot by the lb. with garlic bread.
- Lobster Bucket** \$26.95
A pound of sweet lobster tails served with garlic or beer butter. Served with garlic bread.
- Snow Crab Bucket** \$22.95
Fresh Alaskan Snow Crab clusters served with beer butter or garlic beer butter.
- Crab Bucket** \$24.95
A total pound of snow crab and king crab steamed and served with garlic or beer butter.
- Shrimp in Beer Bucket** \$21.95
A pound of plump gulf shrimp steamed and served with garlic or beer butter.
- Shrimp and Crab Bucket** \$22.95
A 1/2 lb. of shrimp steamed with a 1/2 lb. of snow crab. Served with garlic or beer butter.
- Shrimp and Lobster Bucket** \$24.95
A pound total of sweet lobster tails and plump gulf shrimp. Steamed and served with beer or garlic butter.
- Lobster and Crab Bucket** \$25.95
A pound total of sweet snow crab and lobster tails. Steamed and served with beer or garlic butter.

HOT APPETIZERS

- Steamed Oysters** 1/2 doz. plain \$6.95
Full doz. plain \$11.95
1/2 doz. special \$7.95
Full doz. special \$12.95
- Fried Calamari** \$9.25
Lightly battered and tossed in a bell pepper-soy mixture. Served with a marinara sauce.
- Chicken Wings, Buffalo Style** 1 doz. \$8.95
Bucket of 50 \$28.95
Spondivits Original or breaded crispy. Best in the U.S.A.! We are famous for our plump, crisp wings tossed in our tangy sauce served with celery and bleu cheese dressing. Mild, medium, hot, or STRAIGHT FROM HELL. (No returns on STRAIGHT FROM HELL. Wimps need not apply).
- Coconut Shrimp** \$10.95
Plump shrimp breaded with "snowflake" coconut, fried and served with an apricot glaze.
- Fried Jalapeno Peppers** \$6.95
Plump jalapenos stuffed with cheddar cheese then fried with a crispy batter. Served with Creole jalapeno dressing.
- Cajun Shrimp** \$10.95
Plump shrimp sautéed with cajun herbs and spices. Served with a tangy tomato salsa.

SEAFOOD SPECIALTIES

- 100%-Lump Crab Crab Cakes** \$18.95
That's right, no fillers. Just moist chunks of lump crab miraculously molded into a cake. Served with jalapeno dressing and tartar sauce.
- Fried Lobster Tails** \$17.95
Sweet Canadian Lobster tails fried in our special butter and served with mustard sauce and onion straws.
- Shrimp in Hot Butter** \$21.95
Peeled and deveined shrimp served in garlic beer butter with garlic bread.

STEAMED SEAFOOD BUCKETS

- Shrimp and Crab Bucket** \$22.95
A 1/2 lb. of shrimp steamed with a 1/2 lb. of snow crab. Served with garlic or beer butter.
- Shrimp and Lobster Bucket** \$24.95
A pound total of sweet lobster tails and plump gulf shrimp. Steamed and served with beer or garlic butter.
- Lobster and Crab Bucket** \$25.95
A pound total of sweet snow crab and lobster tails. Steamed and served with beer or garlic butter.
- Combo Bucket** \$25.95
A pound total of shrimp, lobster tails, snow crab and king crab. Steamed and served with garlic or beer butter.

STEAMED SEAFOOD PLATTERS

- Bring your friends to Spondivits and enjoy our value priced "Table Feasts"
- Deluxe Seafood Platter** \$22.95
A feast of seafood featuring king and snow crab, lobster tails, oysters, shrimp and crawfish. Served with coleslaw and tuna salad.
- Shark Platter (The Ultimate Seafood 2-Course Feast)** Market Price
First Course - Steamed Garlic Oysters, Potato Salad, Tuna Salad, Garlic Bread
Main Course - Steamed Shrimp, Steamed Garlic Shrimp, King Crab, Snow Crab & Crawfish

SURF & TURF

- The land and sea meet at many places on the earth, but no where as tasty as it does at Spondivits! Your choice of either a tender 8 oz. Filet Mignon or a juicy 12 oz N.Y. Sirloin served with your choice of:
- Snow Crab Legs** \$26.95
Shrimp \$26.95
Accompanied by garlic rice pilaf, corn on the cob and baked potato.

HERE'S THE BEEF

- When someone tells you that Spondivits is a virtual "meat market" they're not talking about our singles scene! Our steaks are 100% Certified Angus Beef.
- Chargrill - 12 oz. N.Y. Sirloin** \$18.95
8 oz. Filet Mignon \$18.95
Filet au Poive \$18.95
Tender filet of beef sautéed with cracked black pepper and mushrooms in a brandy cream sauce.
- Southwestern N.Y. Sirloin** \$18.95
Our tender 12 oz. sirloin coated with southwestern seasonings then pan seared. All steaks served with sautéed mushrooms, Escoffier sauce, corn on the cob and baked potato

DESSERTS

- Key Lime Pie** \$3.95
Bourbon Pecan Pie \$3.95
Ask us about our specialty desserts!