

Soups

NEW ENGLAND CLAM CHOWDER	\$8.95/\$10.95
NEW ENGLAND HOT OR COLD QUART	\$21.95
LOBSTER BISQUE	\$9.95/\$13.95
LOBSTER BISQUE HOT OR COLD QUART	\$23.95

Raw Bar

CHILLED & RAW MARKET SELECTION OYSTERS	- MP
LOCAL MIDDLE NECK CLAMS	6/\$9.95 12/\$15.95
SHRIMP COCKTAIL	6/\$12.95 12/\$24.95

Appetizers

STEAMED LITTLE NECK CLAMS	\$15.95
Baker's dozen with broth and butter	
GARLIC WHITE WINE LITTLE NECKS	\$16.95
Baker's dozen with toasted garlic bread	
CALAMARI or THAI CHILI GLAZED CALAMARI	\$16.95
Dusted in seasoned flour & flash fried	
PRINCE EDWARD ISLAND MUSSELS	\$17.95
Steamed in white wine & garlic with toasted garlic bread	
OYSTERS ROCKEFELLER	\$14.95
6 oysters baked with parmesan cream, spinach & pernod	
CLAMS SCAMPI	\$13.95
6 clams diced & served with scampi breadcrumbs & bacon	
ROCKEFELLER SCAMPI COMBO (3&3)	\$14.95
CRAB CAKE	\$19.95
Howard's classic fried or broiled	
HOWARD'S GARLIC BREAD	\$8.95
Grilled semolina bastone, olive oil, garlic & parmesan	
VEGETABLE SAMPLER	\$11.95
Tomatoes, portabello mushroom and eggplant breaded & fried	
BRUSCHETTA	\$9.95
Grilled semolina bastone with diced tomato vinaigrette, fresh mozzarella and pesto	



Family Owned & Operated Since 1950

Specialties

THE ORIGINAL FRENCH FRIED LOBSTER	\$51.95
Pieces of Maine lobster tail breaded & deep fried, served with drawn butter & lemon	
PECAN FLOUNDER	\$37.95
Pecan crusted sautéed flounder served with a citrus white wine butter	
HORSERADISH CRUSTED SALMON	\$36.95
Baked with a horseradish, lemon & dijon crust	
SHRIMP OR SCALLOP SCAMPI	\$33.95/MP
Linguine tossed with tomato, garlic, fresh herbs in a buttery shellfish broth	
FLOUNDER MARYLAND	\$39.95
Flounder filet, stuffed with imperial style lump crab meat	
SPLIT MAINE LOBSTER TAILS	\$55.95
Basted with butter and broiled (6pcs)	

Blackboard Market Selections

- SAUTÉED WITH ARTICHOKE HEARTS, SUN-DRIED TOMATOES & CHARDONNAY BUTTER
- BLACKENED TOPPED WITH CHILLED CITRUS BUTTER & DICED TOMATO VINAIGRETTE
- ORANGE MISO GLAZED WITH PICKLED GINGER DRIZZLE, SESAME OIL & SESAME SEEDS
- GRILLED WITH DICED TOMATO VINAIGRETTE & A SIDE OF CURRY MAYO

Choice Of:

Tuna -\$37.95 Salmon -\$37.95 Barnegat Light Scallops -MP
Fish Du Jour -MP Grilled Chicken -\$29.95

ADD A PIECE OF FRENCH FRIED LOBSTER TO ANY ENTREE -\$10.95

Seashore Classics

(Fried or Broiled)

SEAFOOD COMBINATION	\$49.95
Flounder, crab cake, scallops & shrimp	
ATLANTIC FLOUNDER	\$35.95
BARNEGAT LIGHT SCALLOPS	MP
WILD GULF SHRIMP	\$32.95
CRAB CAKES	\$39.95
CRAB CAKE & BROILED TAILS (3pcs)	\$49.95
CRAB CAKE & FRENCH FRIED LOBSTER (3pcs)	\$49.95

Surf & Turf

6oz filet mignon with:

SPLIT MAINE LOBSTER TAILS	\$55.95
FRENCH FRIED LOBSTER	\$55.95
SHRIMP (Broiled or Fried)	\$45.95
CRAB CAKE (Broiled or Fried)	\$49.95

Meat & Poultry

FILET MIGNON	\$39.95
6oz filet grilled & served with a side of horseradish cream sauce	
GRILLED CHICKEN	\$29.95
Marinated boneless chicken breast with diced tomato vinaigrette & fresh mozzarella	
CHICKEN SCAMPI	\$29.95
Grilled chicken breast tossed with linguine, tomato, garlic & herbs in a buttery scampi broth	
FRIED CHICKEN	\$29.95
Lightly breaded pieces of chicken breast fried	

All entrees include garden salad or house-made coleslaw. Salads served with or without blue cheese crumbles and choice of buttermilk ranch, balsamic vinaigrette, honey-dijon sesame or thousand island. Except for pasta dishes, entrees come with a choice of baked potato, french fries, wild rice blend or vegetable of the day.

We Accept Visa & Mastercard

Shared Plate Charge \$12

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