

Goodfish Grill

SEAFOOD, STEAKS AND MORE

**"SEAFOOD SO GOOD...
IT'S HEAVENLY"**

Contact us for takeout
or reservations.

3805 Pacific Avenue,
Wildwood, NJ 08260

(609) 729-2232
GoodfishGrill.com



SALADS

Caesars Salad

Crisp romaine, parmesan cheese, croutons, tossed in a spicy Caesar dressing - \$10

Wedge Salad

A jumbo wedge of iceberg lettuce with tomatoes, bacon & blue cheese dressing - \$9

Goodfish Cobb Salad

Mixed greens topped with egg, corn, bacon, blue cheese, tomatoes, cucumber, avocado, chicken and blue cheese with grilled shrimp - \$14

GRILLED SALMON SALAD

On mixed greens topped with red onions, tomatoes & glazed pecans, served with Asian pear vinaigrette - \$17

House Made Dressings

Balsamic Vinaigrette, Asian Pear Vinaigrette, Ranch, Blue Cheese, Spicy Caesar

SOUP

Lobster Bisque

Classic house made - \$9

FRESH CAUGHT FISH

Choose Your Fish, Choose Your Sauce

Broiled or blackened:

Tilapia - \$19
Corvina - \$26
Salmon - \$23
Albacore Tuna - \$25
Mahi Mahi - \$25
Cod - \$22
Two 4 oz. Cold Water Lobster Tail - \$39

Choice of sauce:

Chimichurri, Citrus Butter, Honey Jalapeno Vinaigrette, Mango Chutney, Scampi Butter

*Served with your choice of 2 sides

CRABS, CRABS, CRABS

Served with French fries & coleslaw.

King Crab Legs M/P

Snow Crab Legs M/P

CRISPY BREADED OR BROILED SEAFOOD

Served with French fries & coleslaw.

Flounder - \$22

Shrimp - \$23

Scallops - \$25

Crab Cakes - \$26

Seafood Combo - \$29

(Crab Cake, Flounder, Shrimp, Scallops)

CHAR GRILLED STEAKS

Choose Your Steak, Choose Your Sauce

8 oz. Filet Mignon - \$28

10 oz. New York Strip - \$26

Choice of sauce:

Chimichurri, Citrus Butter, Honey Jalapeno Vinaigrette, Mango Chutney, Scampi Butter

*Served with your choice of 2 sides

APPETIZERS & RAW BAR

SPANISH CALAMARI

Crispy calamari tossed in a jalapeno vinaigrette seasoned with smoked mojito salt - \$14

Steamed Clams or Mussels

Middleneck clams or mussels served in your choice of: white wine & garlic sauce, hot & spicy red sauce or sherry cream sauce - \$12

Clams Casino

Six middleneck clams stuffed with red pepper, onions, parmesan & breadcrumbs, & topped with bacon - \$12

Clams on the Half Shell

6 middleneck clams served on the half shell with cocktail sauce & lemon - \$10

Coconut Shrimp

Five coconut breaded shrimp served with pineapple salsa - \$14

Shrimp Cocktail

The biggest you have ever seen chilled shrimp served with cocktail sauce - M/P

Crab Dip

Maryland style house recipe of blue crab, peppers, onions & tomatoes in a creamy cheese dip, served with toasted crustini bread - \$17

Crab Cake

Lump crab meat tossed with our house seasoning, served on field greens - \$17

Lobster Popcorn

"Everyone's favorite way to start a meal!"
Beer battered lobster lightly fried & served with a sherry cream sauce - \$18

CHAR-GRILLED OYSTERS

Ten of New Orleans famous oysters sizzling in garlic butter and topped with grated Parmesan - \$14

Oysters Rockefeller

Six Atlantic oysters baked & topped with bacon, spinach & cream stuffing & sprinkled with parmesan cheese - \$16

Raw Oysters

Six raw oysters served on the half shell - \$12

Stone Crab Claws

Served with whole grain mustard sauce M/P (Size dependant on availability)

Bacon Wrapped Scallops

Large sea scallops, wrapped with smoked bacon & served with maple mustard sauce - \$15

Firecracker Shrimp

Crispy rock shrimp tossed in sweet thai chile sauce & topped with green onions & cilantro - \$13

Portobello Stuffed Mushroom

Portobello stuffed with a creamy two cheese crab imperial, served with lemon butter - \$14

SANDWICHES & WRAPS

All sandwiches are served with olde bay chips.
Add fries to any sandwich for \$2.

Fish & Chips Wrap

Wrap stuffed with beer battered cod, fries, coleslaw & house made tartar sauce - \$13

Land & Sea Burger

8 oz. house blend burger topped with pepper jack cheese and our firecracker shrimp on a brioche roll - \$14

Hamburger

8 oz. handmade kobe char grilled burger served with lettuce, tomato & onion on a brioche roll - \$9
Add cheese - \$1

Blackened Mahi Mahi Sandwich

Spicy Mahi filet pan-seared & served on a toasted roll with lettuce, tomato, onion & remoulade sauce on a brioche roll - \$14

Grilled Portabella Sandwich

Topped with julienne summer vegetables and pepper jack cheese. Served with Quinoa salad on a brioche roll -- \$9

Blackened Chicken BLT

Chicken breast, lettuce, tomato, bacon, american cheese with tomato remoulade on a focaccia roll - \$10

SIDES

Quinoa Salad - \$5

Stewed Tomatoes - \$5

Macaroni & Cheese - \$6

Grilled Asparagus - \$7

Roasted Fingerling Potato - \$6

French Fries - \$4

Sweet Potato Fries - \$5

Coleslaw - \$3

Lobster Macaroni & Cheese - \$14

SPECIALTIES

Fish & Chips

Beer battered cod served with fries & coleslaw - \$19

Pan Roasted Alaskan Halibut

Served over saffron asparagus risotto & seasonal vegetables, drizzled with grape brown butter - \$29

Corona Corvina

Pan roasted corvina served over red rice & seasonal vegetables & a citrus corona beer blanc - \$27

Rock Shrimp & Scallop Scampi

In a white wine butter sauce with fresh herbs & served over linguine - \$27

Surf & Turf

7 oz. fillet mignon and two 4 oz. tempura lobster tails served over asparagus risotto with Riesling butter - \$41

Seared Day Boat Scallops

Served over sweet Jersey corn & tomato risotto with an orange saffron beurre blanc sauce - \$27

Shrimp Stuffed with Crab Meat

Broiled with French fries & coleslaw - \$27

Seafood Fra Diablo with Linguine

Hot spicy marinara sauce with rock shrimp, scallops & blue crab - \$26

Pan Roasted Airline Chicken Breast

Served with roasted fingerling hash and topped with a jersey corn & tomato gravy - \$17

WHOLE BRANZINO

Mediterranean Sea bass roasted in herb vinaigrette. Served with fingerling potato hash and topped with sundried tomato vinaigrette - \$32

Jeff Fairman
Executive Chef



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