

SOLOMON'S

SEAFOOD & GRILLE

STARTERS

- SOLOMON'S CHESAPEAKE CRAB CAKE**\$9.99
All premium lump crab, no filler, seasoned then served with a zesty tomato and cucumber salad and Solomon's tiger sauce
- FRIED MOZZARELLA CHEESE**\$6.99
Breaded and fried, served with our hand-crushed marinara sauce
- STUFFED MUSHROOMS**\$7.99
Large mushrooms stuffed with premium lump crab meat, browned in the oven, and served over a bed of rice pilaf
- BLUE CRAB DIP**\$7.99
Sweet blue crab, blend of white cheeses, fresh herbs and seasonings served warm with toasted baguette slices
- SHRIMP COCKTAIL**\$8.99
6 jumbo shrimp cocktail, served with Solomon's cocktail sauce

- CALAMARI**\$8.99
Fresh calamari rings lightly hand-breaded and fried, served with our hand-crushed marinara sauce
- PEEL & EAT SHRIMP**\$9.99
½ pound of fresh shrimp steamed and tossed in old bay seasoning, served warm or chilled with Solomon's cocktail sauce
- SOLOMON'S SIGNATURE WINGS**\$8.99
1½ pounds of jumbo chicken wings in your choice of sauce
Solomon's Traditional Hot • Honey Barbecue • Garlic Parmesan
- BREADED CLAM STRIPS**\$6.99
Jumbo clam strips fried to a golden brown, served with your choice of sauce
- NEW! FRIED GREEN TOMATOES**\$7.99
Fresh green tomatoes, lightly dusted with cornmeal and fried, topped with shrimp and tomato salsa

SEAFOOD

All dinners served with your choice of two sides

- SOLOMON'S CHESAPEAKE CRAB CAKES** \$22.99
Two premium lump crab cakes, no filler, seasoned and served with Solomon's tiger sauce
- JUMBO SHRIMP** \$16.99
Farm raised tiger shrimp – hand-breaded and fried, grilled, blackened or scampi
- SEAFOOD PLATTER** \$22.99
Premium Icelandic cod, jumbo shrimp, and sea scallops
Hand-breaded and fried or broiled
- Add clam strips \$3.99
- LOBSTER POT** \$18.99
Tender Chilean langostinos broiled in garlic butter
- TILAPIA**..... \$14.99
Two farm raised Tilapia fillets – hand-breaded and fried, baked or blackened
- ICELANDIC COD** \$16.99
A premium selection of a mild, meatier, sweet tasting cod
Hand-breaded and fried or baked
- ATLANTIC COD** \$13.99
The traditional one pound of Cod – hand-breaded and fried or baked

MARKET PRICE FEATURES

- “THE” BLACK AND BLEU SCALLOPS**
Fresh New Bedford jumbo scallops wrapped in bacon with a hint of Cajun spice and topped with crumbled bleu cheese
- SEARED JUMBO SEA SCALLOPS**
Savory New Bedford scallops lightly seasoned and pan seared to a golden rich crust
- ALASKAN KING CRAB LEGS**
2 pounds of king legs full of sweet succulent crab meat
- ALASKAN SNOW CRAB CLUSTERS**
2 pounds of clusters steamed and served with drawn butter
- 8oz. SOUTH AFRICAN LOBSTER TAIL**

SUMMER FEATURES

- MAHI MAHI**.....\$17.99
8 ounces of grilled Mahi Mahi, served with a pineapple corn salsa
- WALLEYE**.....\$19.99
Panko crusted and fried walleye fillet, served with a homemade basil tartar
- SCOTTISH SALMON**\$19.99
Seared Scottish Salmon with a fresh, sweet and tangy citrus glaze

MEATS & POULTRY

All dinners served with your choice of two sides

Add Sauteed Mushrooms & Onions \$1.99

- DELMONICO STEAK***\$20.99
Generous 18oz. portion and hand cut to order
- SURF AND TURF*** 8oz. Filet Tenderloin served with your choice:
4oz. South African lobster tail \$32.99
Solomon's Crab Cake *or* Jumbo Shrimp..... \$29.99
- GRILLED CHICKEN BREAST**\$14.99
12oz. of marinated boneless chicken breasts grilled to perfection

- SOLOMON'S FILET***\$24.99
8oz. center cut filet mignon
- NEW YORK STRIP STEAK*** \$18.99
12oz. hand cut Angus Reserve New York Strip
- SOLOMON'S “TRADITIONAL” CHICKEN TENDERS**\$12.99
Fresh marinated jumbo breast tenders hand-breaded and fried
Served with a sauce of your choice

EXTRAS WITH ANY ENTREE

- 1/4 lb. Jumbo Tiger Shrimp \$7.99 4oz South African Lobster Tail \$12.99
Solomon's Crab Cake \$8.99 1lb. Snow Crab Legs..... \$13.99

PASTAS

All pastas served with salad & bread. Choose between Linguine or Penne

SOLOMON'S HOMEMADE SAUCES - \$12.99

- Olio** – Olive oil, butter, garlic and Romano seasoning
Alfredo – Rich cream with garlic, Romano, and freshly grated Parmesan cheese
Marinara – Hand-crushed Roma tomatoes with roasted garlic, fresh basil, and seasoning
Diablo – Hand-crushed Roma tomatoes with roasted garlic, sweet fresh basil, red pepper seasoning, and fresh sautéed banana peppers

- LOBSTER POT (CHILEAN LANGOSTINOS)** \$17.99
GRILLED CHICKEN \$15.99

- SAUTÉED TIGER SHRIMP**..... \$16.99
SEASONAL VEGETABLE PRIMAVERA..... \$13.99
with Grilled Chicken \$16.99

SOLOMON'S FAMOUS LOBSTER MAC AND CHEESE

- Fresh lobster and Chilean langostinos in a creamy blend of premium cheeses, tossed with Italian macaroni and topped with toasted Panko bread crumbs
Side portion..... \$8.99 Entree portion served with one side..... \$18.99

18% gratuity will be added to all parties of eight or more

SANDWICHES

Make any sandwich a platter with your choice of two sides for \$2.99
French Fries, Coleslaw, Cottage Cheese, Applesauce, Hush Puppies or Onion Rings

OR Substitute one of the above Sides with: Salad, Vegetable, Rice, Baked Potato or Soup of the Day \$1.25 extra per substitution
 Cup of Clam Chowder \$1.50 extra Cup of Seafood Bisque..... \$2.50 extra

SOLOMON'S PREMIUM FISH SANDWICH COMBO\$7.99
 Icelandic cod fillet – hand-breaded and fried, or baked and served on a Pittsburgh Bread Works Brioche Bun
 Add - American or Provolone Cheese 49¢
Includes your choice of one of the following sides: French Fries, Coleslaw, Cottage Cheese, Applesauce, Hush Puppies or Onion Rings

SOLOMON'S "ORIGINAL" FISH SANDWICH \$5.99
 Alaskan cod fillets, a Washington tradition, hand-breaded and fried or baked
 Add - American or Provolone Cheese 49¢

CHESAPEAKE CRAB CAKE SANDWICH\$9.99
 Original recipe - All premium lump crab, no filler, seasoned and served with Solomon's tiger sauce

FISH TACOS.....\$8.99
 Hand-breaded and fried, grilled or blackened tilapia served in two soft tortillas, topped with fresh Roma tomato pico de gallo, citrus red cabbage slaw, shredded mozzarella cheese and a chipotle mayo

CHICKEN SANDWICHES

Served with lettuce, tomato and a side of mayonnaise

Grilled or Blackened - Fresh boneless chicken breasts.....\$7.99

Fried - Boneless breaded chicken tenders..... \$7.99

Make any chicken sandwich 'Buffalo Style'. 99¢

Add *Applewood Smoked Bacon and Aged Cheddar*\$1.99

DELMONICO STEAK SANDWICH* \$9.99

8oz. Delmonico steak hand cut to order

Add - Mushrooms & Onions 99¢

Add - American or Provolone Cheese 49¢

NEW! BUILD YOUR OWN BURGER* \$7.99

½ pound Dry Aged Angus burger topped with your choice of cheese, lettuce, tomato, onion or pickle

Add *Applewood Smoked Bacon & Aged Cheddar* \$1.99

Add - American or Provolone Cheese 49¢

SOUPS & SALADS

SOLOMON'S GRILLED SEAFOOD SALAD

Choose from one of the following seafood selections over fresh salad greens:

Salmon \$11.99

Tilapia \$9.99

Shrimp \$12.99

Scallops MARKET PRICE

SHRIMP OR CHICKEN CAESAR SALAD \$11.99

Fresh Romaine lettuce, Parmesan cheese, croutons and onions tossed with Caesar dressing

THE "PITTSBURGH" SALAD

Chicken \$10.99

Steak* \$11.99

Your choice of chicken or steak tenderloin, grilled or blackened, over fresh salad greens topped with Mozzarella and Parmesan cheese and fries

"ORIGINAL" SEAFOOD PASTA SALAD\$6.99

Rotini pasta tossed with shrimp, surimi and vegetables in a creamy Parmesan dressing

NEW! SEAFOOD SALAD\$8.99

Shrimp, tuna and blue crab meat over fresh salad greens

SEAFOOD BISQUE

Bowl \$5.99

Cup \$4.99

A perfect mix of lobster, fish and shellfish, cooked with sherry and blended with cream

SOLOMON'S FAMOUS CLAM CHOWDER

Bowl \$4.99

Cup \$3.99

A blend of clams, potatoes, and vegetables in a traditional creamy New England style chowder

SOUP OF THE DAY

Bowl..... \$3.99

Cup..... \$2.99

SIDE DISHES

House Salad \$2.99

Caesar Salad..... \$3.99

Coleslaw..... \$1.99

Cottage Cheese \$1.99

Applesauce \$1.99

French Fries..... \$1.99

Hush Puppies..... \$1.99

Onion Rings \$2.99

Baked Potato..... \$2.99

Rice Pilaf..... \$2.99

Fresh Vegetables..... \$2.99

**These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Please make us aware of any food allergies.*

THANKS FOR 25 WONDERFUL YEARS!



SOLOMON'S
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Like us on 

DELIGHTFUL DESSERTS

Creamy Colossal NY Syle Cheesecake Topped with Cherries or Strawberries

Layered Whipped Chocolate Cake Served with Whipped Cream

Pecan Ball Topped with Caramel and Chocolate Syrup

CHECK OUT

NEW Draft & Bottle Beers – Fantastic Wine Selections

Solomon's Signature Martinis – Seasonal Drink Menu

Five Course Beer Pairing Dinners

25th Anniversary Summer Series

Catering from Solomon's can be personalized for your event!

Contact Paige at 724.222.0898

www.solomonseafood.com