

SOUPS & PIES

Homemade soups – \$6.99/pt, \$46.99/gal

Roasted butternut squash with fresh lump crabmeat

Seafood gumbo (served with rice)

Crawfish étouffée (served with rice)

New England clam chowder (served with oyster crackers)

Cioppino (Italian seafood stew) - \$19.99/half gal

Fresh baked pies – \$18.00 each

Apple

Berry

Blueberry

Thank you for choosing Quality Seafood Market this holiday season. We appreciate your business and look forward to serving you again!

Quality Seafood Market

5621 Airport Blvd
Austin, TX 78703
qualityseafoodmarket.com

Regular business hours

Monday – Saturday 8:00 a.m. – 8:00 pm

Holiday hours

Thanksgiving Eve 8:00 a.m. – 7:00 p.m.

Christmas Eve 8:00 a.m. – 5:00 p.m.

New Year's Eve 8:00 a.m. – 5:00 p.m.

Please place reservations for holiday items at least 24 hours in advance.

Call 512.454.5828

Feast on Quality ingredients this holiday season

Party trays

Gourmet prepared foods

Specialty seafood items

WE WORK HARD, SO YOU DON'T HAVE TO.



AUSTIN ★ TEXAS

PARTY TRAYS & PREPARED FOODS

Shrimp Salad Tray– \$29.99

Our famous shrimp salad recipe (serves 10-15)

Seafood Salad Trays – \$25.99

Ahi tuna salad or Sealeg salad with crackers (serves 10-15)

Shrimp Tray – \$45.99

Two pounds of fresh boiled Texas brown shrimp with our famous cocktail sauce and fresh lemons (serves 10-15)

Cajun Sausage & Cheese Tray – \$39.99

Andouille and Spicy alligator pork sausage with sharp cheddar cheese, Creole mustard, and crackers (serves 15-20)

Shrimp Diablo Platter – \$45.99

24 fresh Texas brown shrimp wrapped with bacon, fresh jalapeño, and our secret dipping sauce (serves 8-10)

Salmon Lox Tray – \$29.99

Nova lox peddled around cream cheese, chopped red onion, chopped hard-boiled eggs, and capers (serves 6-8)

Smoked Salmon Spread Tray – \$20.99

Fresh Atlantic salmon smoked in-house, blended with cream cheese, buttermilk, spices, and scallions; served with crackers (serves 8-10)

Spinach & Krab Queso Tray – \$20.99

Our secret recipe! Delicious served hot or cold with chips (serves 8-10)

Smoked Salmon & Dill Quiche – \$12.95 each

Smoked Atlantic salmon, Swiss, Parmesan, dill, and light custard baked in a flaky piecrust.

Crab & Bleu Cheese Quiche – \$12.95 each

Fresh lump crabmeat with bleu cheese, Parmesan, scallions, and light custard baked in a flaky piecrust.

Crawfish Tamales – \$12.99/dozen

Crawfish tails, cheese, chilies, onions, and spices wrapped in masa.

SPECIALTY FISH

Fresh Atlantic salmon fillet	11.99/lb
Fresh ahi tuna loin	21.99/lb
Smoked haddock fillet	8.99/lb
Herring in wine sauce	61.50/gal 6.99/pt 3.49/½ pt
Kippered herring	3.99/lb
Lutefisk	10.99/lb
Salt mackerel	4.79/4 oz
Smelts	3.99/lb

SHELLFISH

Fresh shucked oysters	51.00/gal 25.99/quart 12.99/pt 7.49/½ pt
Live oysters (80-100 ct)	41.00/case 9.99/doz
Breaded shrimp (12-15)	6.99/lb
Cooked Texas brown shrimp (21-25)	18.99/lb
Colossal Texas brown shrimp (U-10)	17.99/lb
Jumbo Texas brown shrimp (16-20)	11.99/lb
Medium Texas brown shrimp (31-35)	7.99/lb
Alaskan king crab legs (6-9)	25.49/lb
Snow crab clusters	8.99/lb
Live P.E.I. mussels	3.99/lb
Live clams	4.99/lb
Scallops (U-10)	13.99/pint 7.99/½ pint
Live Maine lobsters*	Market
Cold water lobster tails (5-6 oz)	11.99/each
Warm water lobster tails (8 oz)	18.99/each
Warm water lobster tails (11 oz)	20.00/each
Louisiana crawfish tail meat	15.99/lb

*Please reserve holiday live lobsters at least 48 hours in advance.

Call 512.454.5828 to place your order.

Please reserve party trays and prepared foods 24 hours in advance.