



WINTER HOLIDAYS 2025



Order Deadlines:

1ST AND 2ND NIGHTS OF HANUKKAH:

Thursday, December 9th at 4PM

3RD THROUGH 8TH NIGHTS OF HANUKKAH:

48 hours notice

CHRISTMAS EVE ORDERS:

Friday, December 19th at 4PM

NEW YEAR'S EVE/DAY ORDERS:

Friday, December 26th at 4PM

Holiday Store Hours:

Hanukkah:

8AM-4PM

Christmas Eve:

8AM-4PM

Christmas Day:

CLOSED

New Year's Eve:

8AM-6PM

New Year's Day:

9AM-4PM

APPETIZERS & SIDES

Chopped liver	\$20.98/Lb.
Traditional cucumber salad	\$17.98/Lb.
Smoked whitefish salad	\$39.96/Lb.
Baked salmon salad	\$39.96/Lb.
Pickled herring salad	\$23.98/Lb.
Egg salad with cornichons	\$17.49/Lb.
Homemade matzo ball soup	\$18.49/Lb.

POTATO LATKES & CONDIMENTS

Classic fried potato latkes	\$48.99/doz or \$4.49/ea.
Sweet potato & celeriac latkes	\$48.99/doz or \$4.49/ea
Gluten-free potato latkes	\$67.99/doz or \$5.99/ea
Crème fraîche	\$10.99/8oz. tub
Horseradish crème fraîche	\$11.50/8oz. tub
Grandma Yetta's homemade chunky apple sauce	\$5.49/half pint or \$9.99/pint

HERRING FILLETS

House pickled herring w/ wine sauce and onions	\$4.50/ea
House pickled herring w/ cream sauce and onions	\$4.50/ea
Spiced matjes herring	\$6.25/ea
Schmaltz herring	\$6/ea
Roll mops with sour pickles	\$4.50/ea
Roll mops with pickled onions	\$4.50/ea
Extra cream sauce and/or onions	\$1

SPECIAL SALMON FOR CHRISTMAS & NEW YEARS

Imperial Balik "Tsar's Cut" tenderloin of Scottish smoked salmon
\$26.24 per 1/4 Lb.

DESSERTS & SWEETS

Homemade rugelach (apricot, raspberry, chocolate/lingonberry, clementine/ginger)	\$21.98/Lb.
Homemade gooey coconut macaroons	\$26.99/doz
Homemade chocolate dipped macaroons	\$30.99/doz
Super moist honey cake	\$23/loaf
Decadent chocolate babka	\$23/loaf
Decadent cinnamon babka	\$23/loaf
Farmer cheese blintzes (with blueberry & cream soda compote)	\$79.99/doz. or \$6.99/ea
Mini black & white cookies	\$3/ea
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Salad of fresh fruit (serves 6-8)	\$43.99
Joyva chocolate covered raspberry jelly rings	\$9.99/box
Joyva chocolate covered marshmallow twists	\$9.99/box

SUFGANIOT	Raspberry Hanukkah jelly donuts	\$5/ea
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HANUKKAH GELT & CANDLES

Traditional milk chocolate gelt	\$1.99/bag of 4 or \$42.99/box of 24 bags
Traditional dark chocolate gelt	\$1.99/bag of 4 or \$42.99/box of 24 bags
Fancy milk & dark chocolate gelt	\$11.99/bag of 6
Brooklyn dark chocolate bark	\$25.99/box
Traditional hanukkah candles	\$6.99/box of 44
Metallic blue & silver candles	\$15.99/box of 45
Honeycomb beeswax candles	\$18.99/box of 45
Plastic dreidel	\$1.99/ea
Wooden dreidel	\$4.49/ea

BOUNTIFUL PLATTERS

Priced per person. 8 person minimum. Served with assorted Shelsky's bagels and plain & scallion cream cheese
(Not served w/ the Salads and Schmears Platter) Add sliced tomatoes, cucumbers, and lemons to any platter for \$1/person

Smoked salmon platter

Rich and smoky hand-sliced Eastern Gaspé Nova beautifully arranged on a platter with thinly-sliced red onions and capers.

\$29

Salmon trio platter

Hand-sliced mild Scottish smoked salmon, pastrami-smoked salmon, and house-cured gravlax beautifully arranged on a platter with thinly-sliced red onions and capers.

\$35

Smoked goodness platter

Rich & smoky hand-sliced Eastern Gaspé Nova, whole-filleted smoked whitefish, wild-Alaskan sable, & kippered salmon beautifully arranged on a platter with thinly-sliced red onions & capers.

\$41

Grand smoked plateau platter

Rich and smoky hand-sliced Eastern Gaspé Nova, mild Scottish salmon, pastrami-smoked salmon, whole-filleted smoked whitefish, house-picked herring with pickled onions, and cream sauce or wine sauce, and kippered salmon beautifully arranged on a platter with thinly-sliced red onions and capers.

\$46

Salads & schmears platter

Your choice of 6 of the following salads beautifully arranged on a platter, served with sliced rye and pumpernickel bread.

- Smoked whitefish salad
 - Baked salmon salad
 - Seriously great tuna salad
 - Homemade chicken salad with grapes, celery, and pecans
- Smoked bluefish salad with roasted hazelnuts and oranges
 - Pickled herring salad
 - Chopped liver
- Cucumber salad
 - Egg salad with cornichons
 - Coleslaw
 - Potato salad
- Macaroni salad
 - Riesling-braised sauerkraut
 - Health salad
 - Assorted pickles

\$26

Shelsky's delicatessen meat platter

Your choice of 3 or 4 of our classic Jewish deli meats, beatfully arranged on a platter and served with your choice of 2 sides, assorted pickles, sliced rye and pumpernickel, spicy brown deli mustard and Russian dressing.

Choices:

- Choice of 2 sides - Coleslaw, health salad, potato salad, macaroni salad, riesling-braised sauerkraut.
- Choice of 3 meats **\$29.99**
- Choice of 4 meats **\$32.99**

Shelsky's sweets platter (10 person minimum) \$16/person

A bountiful platter of homemade assorted rugelach, babka, honey cake, gooey coconut macaroons, and chocolate chip cookies with Maldon sea salt

Platter of fresh crudites- with fine herbes fromage blanc (serves 20) \$90

CAVIAR & ACCOUTREMENTS

Hackelback American sturgeon caviar

These assertive eggs are harvested in Illinois from the Mississippi River Basin. A classic entry-level caviar with a pronounced salinity with wide appeal, this caviar is ideal for serving as garnish on canapés, potatoes, scrambled, poached, or boiled eggs.

\$60/30g
\$225/125g
\$405/250g

White sturgeon caviar

Farmed in Idaho, these soft medium-sized eggs are savory up front yielding to a finish that is pure butter.

\$90/30g
\$350/125g
\$630/250g

Kaluga sturgeon caviar

Firmer eggs that are just lovely and mild. My tasting notes literally say WOW. It's gorgeous..Farmed on the Chinese side of the Amur River Valley, China really is producing some of the world's best caviar these days.

\$98/30g
\$395/125g
\$710/250g

Ossetra caviar

Farmed in the Amur River Valley in China, this classic caviar ranges in color from light gray to green. It's light salinity yields to a clean, minerally finish. It's just pure silk.

\$130/30g
\$505/125g
\$910/250g

Siberian sturgeon caviar

The Siberian sturgeon that produce this outstanding caviar are farmed in Poland. Reminscent of old-school Sevruha, these eggs are soft, briny, and super minerally. This is truly a caviar lover's caviar!

\$140/30g
\$545/125g
\$980/250g

Blinis

\$12.99/pack of 16

Crème fraîche

\$7.99/8oz. Tub

Imperial Ossetra caviar

A very small percentage of Ossetra sturgeon produce eggs with a golden hue. Farmed in China in the Amur River Valley, these special sturgeon are producing caviar that is extra SPECIAL! An elegant, mid-salinity expression—briny enough to brighten, gentle enough to linger with a nutty and velvety finish.

\$210/30g
\$850/125g
\$1530/250g

Mother of pearl caviar spoon

\$8.99

Keta salmon roe

\$20.99/2oz. jar

Big round orbs that pop joyfully between your tongue and the roof of your mouth, we always find it fun thinking of all the salmon these eggs could've been.

French trout roe

\$26.99/4oz. jar

These bright orange eggs are only slightly smaller than salmon eggs, but they are a bit firmer with a more pronounced pop. They have a really lovely earthiness reminiscent of the fresh-water streams that feed the major rivers of France.

Smoked French trout roe

\$31.99/4oz. jar

The fantastic trout roe of the previous description's fame, only smoked! The smoke flavor is pronounced but not overpowering. A really lovely topping to a freshly shucked raw oyster.

Wasabi tobiko

\$11.99/oz.

Little grean eggs from flying fish are infused with the sharp tang of wasabi. They're great on a latke. They're great as a topping for so many things. They're great for clearing your sinuses.

Eggs mimosa (sieved hard-cooked eggs) and minced shallots

\$9.99