

Hot Starters

Baked Clams	13
bacon, lobster, panko bread crumbs, herbs, top neck clams	
Fried Calamari	14
sweet & spicy gochujang aioli, sesame seeds, cilantro / or traditional with marinara	
Charbroiled Oysters GF	12
garlic herb butter topped with parmigiano	
Garlic Shrimp GF 🐮	13
sautéed in olive oil & garlic, hint of piri piri sauce	
Brussel Sprouts & Chorizo	14
crispy brussel sprouts & Spanish made chorizo	
Drunk & Angry Clams	14
hot cherry peppers & lager broth	
Steamed Clams 🐮	13
white wine, garlic, cilantro broth	
Maine Mussels	12
in red or white sauce	
Fire Roasted Long Hot Peppers	9
garlic, olive oil, grana padano	
Crab Cake	17

Casual Bites

All Served With Hand Cut Old Bay French Fries	
Lobster BLT	18
with LTO, bacon, fresh point lobster meat, citrus mayo	
Fried Flounder Sandwich	15
Point Lobster Roll	22
toasted potato roll, buttered lobster meat	
Surf & Turf Burger 🦁	22
10oz all beef burger on a Joe Leone's brioche bun with 4oz lobster tail	
Hamburger / Cheeseburger 🦁	15
lettuce, tomato, onion on a Joe Leone's brioche bun	
add egg	2
add bacon	3
Fish & Chips	18
locally caught flounder	
Clam Strips	14
Coconut Shrimp	16
panko crusted with Thai chili sauce	
Fried Scallops	20

Sides

Lobster Mac & Cheese	16
Hand Cut Old Bay French Fries	5
Crab Meat Stuffing	8
Spanish Potatoes	6
Mixed Vegetables	5
Side Salad	5
Wild Rice	5



Soups / Salads

*Add any protein to salad	
Burrata & Beet 🦁	13
Joe Leone's Burrata, baby greens, toasted pistachio, pickled red onion, basil honey vinaigrette	
Classic Caesar	10
crisp romaine, house made dressing, herbed croutons, Grana Padano	
Seaweed Salad 🌿	9
sesame seeds, soy sauce & sesame oil	
Sesame Ginger 🌿	10
crisp romaine, almonds, carrots, wonton chips, sesame ginger dressing	
Lobster Bisque - sherry reduction	9
Soup Of The Day - chef's selection	8

Chilled & Raw

Shrimp Cocktail GF	15
wild colossal shrimp, house cocktail sauce	
½ Point Lobster GF	16
house cocktail sauce, tarragon aioli	
Crab Cocktail GF	14
with dijon	
Tuna Nachos	15
sesame & peppercorn crusted tuna, wasabi aioli, wakame salad, sesame ginger teriyaki, wonton chips	
Tuna Tartare	12
sushi grade tuna, sesame seeds, apple, jalapeño, scallion, sesame oil, sea salt, chili oil, wonton chips	

Entree/Pasta

Pasta Primavera 🌿	24
Roasted Cauliflower GF 🌿	26
coconut carrot purée, asparagus, mushrooms	
Shrimp Scampi	26
over linguine	
Seafood Fra Diavolo	35
mussels, clams, calamari, shrimp & lobster tail	
Linguine & Clam Sauce	24
white or red	
Lobster Ravioli	32
tarragon, sherry, touch of cream	

Meat & Poultry

Chicken in Garlic 🐮	24
same Europa favorite	
Pork & Clams 🐮	26
slow cooked, marinated pork, clams, garlic, cilantro, roasted potatoes	
Filet Europa 🐮	36
Spanish brandy, chef's selection of potato & vegetable, mushroom gravy	
NY Strip Steak	32
chef's selection of potato & vegetable	

Seafood

Stuffed Flounder	30
stuffed with crab meat, served with rice and vegetable	
Seared Tuna	29
coriander & sesame crusted tuna spiced coconut carrot puree, baby vegetables, tamarind teriyaki reduction	
Paella 🐮	
Valenciana (chicken & chorizo)	32
or Marinera (seafood only)	34
Colossal African Prawns 🐮	
*available with notice	
served on sizzling cast iron plate, lemon scented brown butter	
8 pieces - Family Style	75
serves 2 people	
please allow additional preparation time*	
4 pieces - Individual	40
Pan Seared Scallops GF	36
with lobster risotto, asparagus, wild mushrooms, sherry reduction	
Point Lobster Boil GF	34
½ lobster, clams, mussels, jersey corn, potatoes, chorizo	
Salmon	28
broiled, served with rice and vegetable	

*(Any Fish can be Simply Broiled)

Whole Maine Lobsters

Your choice of broiled or steamed	
1.5 lb Lobster	Market Price
2lb Lobster	Market Price
Jumbo (3lb-5lb)	Market Price
(bigger lobsters available upon request)	
Choose your style: Any Style Add \$5	
Angry hot cherry pepper, white wine, tomato	
Stuffed crab meat stuffing	
Green parsley, garlic, onions, peas, white wine	

🐮 = Old Favorite

🦁 = Joe Leone's

🌿 = Vegan

GF = Gluten Free

Bottled & Canned Beers

Amstel Light	Corona Light	Little Sumpin	Stella Artois
Becks	Dogfish Head 60 Min IPA	Michelob Ultra	Sam Adams Summer Ale
Blue Moon	Fat Tire	Miller Lite	Shore Thing, Blue Point
Bud Light	Heineken	Narragansett "Fresh Catch" 16oz	White Claw
Budweiser	Heineken Light	Pabst Blue Ribbon 16oz Can	Heineken Non-Alcoholic
Coors Light	Jetty Session Ale	Red Stripe 12oz Bottle	Wolffer Rosé Non-Alcoholic
Corona	Land Shark	Sierra Nevada	

Red & White Sangria made fresh daily - served by the glass, half pitcher or full pitcher

Sparkling

01 Francois Montand		
Brut Sparkling	8	25
02 Francois Montand		
Brut Sparkling Rosé	8	25
03 Juve Y Camps Reserva		
Brut Cava		35
04 Barone Pizzini		
Extra Brut Franciacorta.		55
05 Laurent Perrier		
Brut La Cuvée Champagne		80
06 Laurent Perrier		
Cuvée Rosé Brut Champagne		125

Whites

07 Zenato		
Pinot Grigio Doc Veneto	8	25
08 Southern Ocean		
Sauvignon Blanc Marlborough	8	25
09 Terranoble		
Chardonnay Elqui Valley	8	25
10 Clean Slate		
Riesling Mosel	8	25
11 Vietti		
Moscato D'asti Piedmont		35
12 Tiefenbrunner		
Pinot Grigio igt Alto Adige		35
13 Salvard Domaine Du Cheverny		
Sauvignon Blanc Loire	12	35
14 Ducasse Chateau		
Bordeaux Blanc Bordeaux		35
15 Ranch 32		
Chardonnay Monterey	12	35
16 Domaine de Bellene		
Savigny Les Beaune Vv 2017 Burgundy		65
17 Rombauer Vineyards		
Chardonnay 2018 Carneros		75

Rosé

18 Fontsaainte Domaine		
Gris De Gris Languedoc	12	35

Reds

19 Vinum Cellars		
Pinot Noir California	8	25
20 Silk & Spice		
Red Blend Portugal	8	25
21 Cousino-Macul		
Cabernet Sauvignon Maipo Valley	8	25
22 Maison Roche De Bellene		
Bourgogne Pinot Noir Vv Burgundy	12	35
23 Valle Reale		
Montepulciano Doc Organic Abruzzo		35
24 Kermit Lynch		
Côtes Du Rhône Rhône	12	35
25 Spellbound		
Petit Sirah California		35
26 Ramos-Pinto		
Duas Quintas Red Douro.		35
27 Lapostolle Grand Selection		
Merlot Chile		35
28 Matchbook		
Cabernet Sauvignon Dunnigan Hills	12	35
29 Catena Vista Flores		
Malbec Mendoza	12	35
30 Seghesio		
Zinfandel Sonoma		35
31 High Hook Vineyards		
Pinot Noir Willamette		40
32 Domaine de Bellene		
Savigny-Les Beaune Vv 2017 Burgundy		75
33 Blue Rock Vineyards		
Baby Blue Bordeaux Blend 2016 Sonoma		50
34 Marques De Riscal		
Rioja Reserva 2014 Rioja		50
35 Il Marroneto		
Brunello Di Montalcino DOCG 2014 Tuscany		115
36 Zenato		
Amarone DOCG 2015 Veneto		125
37 Frogs Leap		
Cabernet Sauvignon Rutherford 2016 Napa		125
38 Duckhorn Vinyard		
Cabernet Sauvignon 2016 Napa		125
39 Silver Oak		
Cabernet Sauvignon 2015 Alexander Valley		125
40 Shafer		
One Point Five Cabernet Sauvignon 2016		
Stags Leap Napa		165