



(732) 295-1500

Hot Starters

Baked Clams	13
bacon, lobster, panko bread crumbs, herbs, top neck clams	
Crispy Calamari	14
polenta encrusted with sweet & spicy gochujang aioli, sesame seeds, cilantro / traditional marinara or buttermilk ranch	
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
rustic plum tomato sauce & house croutons	
Make it Spicy, Calabrian Chili Spiked!	
Fire Roasted Long Hot Peppers	9
garlic, olive oil, grana padano	
Duo of Crab Cake	17
king and blue lump crab meat, scallion, red bell pepper, citrus aioli	
Surf N' Turf Fries	18
filet mignon tips, Maine lobster, white cheddar & parmigiano cheese sauce, demi glace, scallions	

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
bell pepper julienne, cucumber, shredded carrot, wakame, sesame, wonton chips	
Sesame Ginger	10
crisp romaine, almonds, carrots, wonton chips, sesame ginger dressing	
Lobster Bisque	9
sherry reduction	
Soup Of The Day	8
chef's selection	

Sides

Lobster Mac & Cheese	16
Hand Cut Old Bay French Fries	5
Crab Meat Stuffing	8
Spanish Potatoes	6
Side Salad	5
Broccolini	5
Whipped Ricotta Potatoes	5
Wild Mushroom Risotto	6
Lobster & Corn Risotto	10
Grilled Asparagus	6
Vegetable Fried Rice	6

Casual Bites

All Served With Hand Cut Old Bay French Fries	
Lobster BLT	18
with lettuce, tomato, bacon, fresh point lobster meat, citrus mayo	
Nashville Style Flounder Sandwich	15
spicy honey, cole slaw, house-made pickles, Portuguese roll	
Point Lobster Roll	22
potato roll, buttered lobster meat	
Cold Lobster Roll	22
potato roll, citrus lobster salad	
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	
Coconut Shrimp	16
panko crusted with Thai chili sauce	
1/2 Rack of Ribs	21
served with whipped potatoes	

Chilled & Raw

Shrimp Cocktail GF	15
wild colossal shrimp, house cocktail sauce	
1/2 Point Lobster GF	16
house cocktail sauce, tarragon aioli	
Crab Cocktail with dijon GF	14
Tuna Nachos	15
sesame & peppercorn crusted tuna, wasabi aioli, wakame salad, sesame ginger teriyaki, wonton chips & charred pineapple	
Tuna Tartare	12
sushi grade tuna, sesame seeds, apple, jalapeño, scallion, sesame oil, sea salt, chili oil, wonton chips	

Entree/Pasta

Shrimp Scarpriello	30
over black spaghetti, pickled cherry peppers, white wine garlic butter sauce	
Zuppa di Pesce	35
mussels, clams, calamari, shrimp & lobster tail tomato broth	
Bucatini, Bacon & Clams	28
garlic, white wine, citrus herb butter	
Vegan Lasagna	24
fresh pasta sheets in a caste iron skillet, mushroom Bolognese sauce, plum tomatoes, roasted garlic tofu, pesto drizzle	
Seasonal Pasta	23
chefs preparation	

Meat & Poultry

Pork & Clams	26
slow cooked, marinated pork, clams, garlic, cilantro, roasted potatoes	
Truffled Free Range 1/2 Chicken	28
exotic wild mushroom & meyer lemon risotto, black truffle au jus	
Filet Europa	36
Spanish brandy, mushroom gravy, with whipped potatoes & grilled asparagus	
Make it a Surf & Turf:	
add a Prawn	+8
add 4oz Lobster Tail	+10
NY Strip Steak	32
with whipped potatoes & grilled asparagus	
Make it a Surf & Turf:	
add a Prawn	+8
add 4oz Lobster Tail	+10

Seafood

Seared Tuna	29
coriander & sesame crusted tuna spiced coconut carrot puree, baby bok choy, yuzu sweet soy	
Paella	
Valenciana (chicken & chorizo)	32
or Marinera (seafood only)	34
Colossal African Prawns	
served on sizzling cast iron plate, lemon scented brown butter	
8 pieces - For 2	75
please allow additional preparation time*	
4 pieces - Individual	40
Pan Seared Scallops GF	36
with corn & lobster risotto, brown butter sauce	
Point Lobster Boil GF	34
1/2 lobster, clams, mussels, jersey corn, potatoes, chorizo	
Everything Salmon	28
everything encrusted salmon, over brussel sprout & chorizo hash	
Panko & Pistachio Crusted Mahi	30
vegetable fried rice, baby bok choy, garlic herb compound butter	

*(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-4lb)	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



= JSBBQ



= Joe Leone's



= Vegan

GF = Gluten Free

Bottled & Canned Beers

Amstel Light	Dogfish Head 60 Min IPA	Kona Big Wave	Sierra Nevada
Angry Orchard	Fat Tire	Lagunitas Little Sumpin	Stella Artois
Becks	Great Lakes Porter	Land Shark	Sam Adams Seasonal
Blue Moon	Harpoon IPA	Last Wave Coconut Porter	Shore Thing, Blue Point
Bud Light	Heavy Seas	Michelob Ultra	White Claw
Budweiser	Heineken	Miller Lite	Yuengling
Coors Light	Heineken Light	Narragansett "Fresh Catch" 16oz	
Corona	Hopfish IPA	Pabst Blue Ribbon 16oz Can	Heineken Non-Alcoholic
Corona Light	Jetty Session Ale	Red Stripe 16oz Can	Wolffer Rosé Non-Alcoholic

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

Sparkling

01 Francois Montand		
Brut Sparkling	10	25
02 Francois Montand		
Brut Sparkling Rosé	10	25
03 Cleto Chiarli		
Vecchia Lambrusco Di Sorbara	12	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	10	25
08 Southern Ocean		
Sauvignon Blanc Marlborough	10	25
09 Terranoble		
Chardonnay Elqui Valley	10	25
10 Clean Slate		
Riesling Mosel	10	25
11 Vietti		
Moscato D'asti Piedmont		35
12 Tiefenbrunner		
Pinot Grigio igt Alto Adige		35
13 Salvard Domaine Du Cheverny		
Sauvignon Blanc Loire	14	35
14 Ducasse Chateau		
Bordeaux Blanc Bordeaux		35
15 Mer Soleil		
Chardonnay Reserve Santa Lucia Highlands	14	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	14	35

Reds

19 Vinum Cellars		
Pinot Noir California	10	25
20 Silk & Spice		
Red Blend Portugal	10	25
21 Cousino-Macul		
Cabernet Sauvignon Maipo Valley	10	25
22 Maison Roche De Bellene		
Bourgogne Pinot Noir Vv Burgundy	14	35
23 Belle Glos		
Las Alturas Pinot Noir California	20	65
24 Kermit Lynch		
Côtes Du Rhône Rhône	14	35
25 Spellbound		
Petit Sirah California		35
26 Ramos-Pinto		
Duas Quintas Red Douro		35
27 Lapostolle Grand Selection		
Merlot Chile	14	35
28 Matchbook		
Cabernet Sauvignon Dunnigan Hills	14	35
29 Catena Vista Flores		
Malbec Mendoza	14	35
30 Seghesio		
Zinfandel Sonoma		35
31 Textbook		
Cabernet Sauvignon Napa	20	65
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 Vineyard		
Cabernet Sauvignon 2016 Napa		125
39 Silver Oak		
Cabernet Sauvignon 2015 Alexander Valley		125
40 Caymus		
Cabernet Sauvignon Napa		150
41 Shafer		
One Point Five Cabernet Sauvignon 2016		
Stags Leap Napa		165

