



(732) 295-1500

Hot Starters

Baked Clams	15
bacon, lobster, panko bread crumbs, herbs, top neck clams	
Crispy Calamari	15
polenta encrusted with sweet & spicy gochujang aioli, sesame seeds, cilantro / traditional marinara or buttermilk ranch	
Charbroiled Oysters GF	13
garlic herb butter topped with parmigiano	
Garlic Shrimp GF	14
sautéed in olive oil & garlic, hint of piri piri sauce	
Brussel Sprouts & Chorizo	14
crispy brussel sprouts & Spanish made chorizo	
Drunk & Angry Clams	16
hot cherry peppers & lager broth	
Steamed Clams	15
white wine, garlic, cilantro broth	
Maine Mussels	14
rustic plum tomato sauce & house croutons	
Make it Spicy, Calabrian Chili Spiked!	
Fire Roasted Long Hot Peppers	9
garlic, olive oil, grana padano	
Crab Cake	17
king and blue lump crab meat, scallion, red bell pepper, citrus aioli	
Surf N' Turf Fries	19
filet mignon tips, Maine lobster, white cheddar & parmigiano cheese sauce, demi glace, scallions	

Soups / Salads

*Add any protein to salad	
Burrata & Beet	14
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	10
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	
House Salad	8

Sides

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

Casual Bites

All Served With Hand Cut Old Bay French Fries	
Lobster BLT	19
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	25
potato roll, buttered lobster meat	
Cold Lobster Roll	25
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	16
lettuce, tomato, onion on a Joe Leone's brioche bun	
add egg	
add bacon	
Impossible Burger	16
lettuce, tomato, onion on a Joe Leone's brioche bun	
Fish & Chips	18
locally caught flounder	
Coconut Shrimp	16
panko crusted with Thai chili sauce	
1/2 Rack of Ribs	22
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	14
with dijon GF	
Tuna Nachos	16
sesame & peppercorn crusted tuna, wasabi aioli, wakame salad, sesame ginger teriyaki, wonton chips & charred pineapple	
Tuna Tartare	13
sushi grade tuna, sesame seeds, apple, jalapeño, scallion, sesame oil, sea salt, chili oil, wonton chips	

Entree/Pasta

Lobster Mac & Cheese	18
Shrimp Scarpriello	30
over black spaghetti, pickled cherry peppers, white wine garlic butter sauce	
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	
Lobster Ravioli	32
tarragon, sherry, touch of cream	

Meat & Poultry

Pork & Clams	28
slow cooked, marinated pork, clams, garlic, cilantro, roasted potatoes	
Chicken Francaise	28
over linguini pasta	
Filet Europa	Market Price
Spanish brandy, mushroom gravy, with whipped potatoes & grilled asparagus	
Make it a Surf & Turf:	
add a Prawn	
add 4oz Lobster Tail	
NY Strip Steak	Market Price
with whipped potatoes & grilled asparagus	
Make it a Surf & Turf:	
add a Prawn	
add 4oz Lobster Tail	

Seafood

Zuppa di Pesce	35
mussels, clams, calamari, shrimp & lobster tail tomato broth	
Seared Tuna	29
coriander & sesame crusted tuna spiced coconut carrot puree, baby bok choy, yuzu sweet soy	
Paella	
Valenciana (chicken, chorizo & seafood)	
or Marinera (seafood only)	
Colossal African Prawns	
served on sizzling cast iron plate, lemon scented brown butter	
8 pieces - For 2	
please allow additional preparation time*	
4 pieces - Individual	
Pan Seared Scallops GF	39
with corn & lobster risotto, brown butter sauce	
Point Lobster Boil GF	36
1/2 lobster, clams, mussels, jersey corn, potatoes, chorizo	
Everything Salmon	30
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	



GF = Gluten Free

\$5 Plate Sharing Charge

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 Sunset Session	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 <i>Veneto</i>	10	25
08 Southern Ocean		
Sauvignon Blanc <i>Marlborough</i>	10	25
09 Terranoble		
Chardonnay <i>Elqui Valley</i>	10	25
10 Clean Slate		
Riesling <i>Mosel</i>	10	25
11 Vietti		
Moscato D'asti <i>Piedmont</i>		35
12 Tiefenbrunner		
Pinot Grigio igt <i>Alto Adige</i>		35
13 Salvard Domaine Du Cheverny		
Sauvignon Blanc <i>Loire</i>	14	35
14 Ducasse Chateau		
Bordeaux Blanc <i>Bordeaux</i>		35
15 Mer Soleil		
Chardonnay Reserve <i>Santa Lucia Highlands</i>	14	35
16 Domaine de Bellene		
Savigny Les Beaune Vv 2017 <i>Burgundy</i>		65
17 Rombauer Vineyards		
Chardonnay 2018 <i>Carneros</i>		75

Rosé

18 Fontsaainte Domaine		
Gris De Gris <i>Languedoc</i>	14	35

Reds

19 Vinum Cellars		
Pinot Noir <i>California</i>	10	25
20 Silk & Spice		
Red Blend <i>Portugal</i>	10	25
21 Cousino-Macul		
Cabernet Sauvignon <i>Maipo Valley</i>	10	25
22 Maison Roche De Bellene		
Bourgogne Pinot Noir Vv <i>Burgundy</i>	14	35
23 Belle Glos		
Las Alturas Pinot Noir California	20	65
24 Kermit Lynch		
Côtes Du Rhône <i>Rhône</i>	14	35
25 Spellbound		
Petit Sirah <i>California</i>		35
26 Ramos-Pinto		
Duas Quintas Red <i>Douro</i>		35
27 Lapostolle Grand Selection		
Merlot <i>Chile</i>	14	35
28 Matchbook		
Cabernet Sauvignon <i>Dunnigan Hills</i>	14	35
29 Catena Vista Flores		
Malbec <i>Mendoza</i>	14	35
30 Seghesio		
Zinfandel <i>Sonoma</i>		35
31 Textbook		
Cabernet Sauvignon <i>Napa</i>	20	65
32 Domaine de Bellene		
Savigny-Les Beaune Vv 2017 <i>Burgundy</i>		75
33 Blue Rock Vineyards		
Baby Blue Bordeaux Blend 2016 <i>Sonoma</i>		50
34 Marques De Riscal		
Rioja Reserva 2014 <i>Rioja</i>		50
35 Il Marroneto		
Brunello Di Montalcino DOCG 2014 <i>Tuscany</i>		115
36 Zenato		
Amarone DOCG 2015 <i>Veneto</i>		125
37 Frogs Leap		
Cabernet Sauvignon Rutherford 2016 <i>Napa</i>		125
38 Duckhorn Vineyard		
Cabernet Sauvignon 2016 <i>Napa</i>		125
39 Silver Oak		
Cabernet Sauvignon 2015 <i>Alexander Valley</i>		125
40 Caymus		
Cabernet Sauvignon <i>Napa</i>		150
41 Shafer		
One Point Five Cabernet Sauvignon 2016		
Stags Leap <i>Napa</i>		165

