



 (732) 295-1500

Hot Starters

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

Soups / Salads

*Add any protein to salad	
Burrata & Beet 	14
<i>Joe Leone's Burrata, baby greens, toasted pistachio, pickled red onion, basil honey vinaigrette</i>	
Classic Caesar	10
<i>crisp romaine, house made dressing, herbed croutons, Grana Padano</i>	
Seaweed Salad 	10
<i>bell pepper julienne, cucumber, shredded carrot, wakame, sesame, wonton chips</i>	
Sesame Ginger 	10
<i>crisp romaine, almonds, carrots, wonton chips, sesame ginger dressing</i>	
Lobster Bisque <i>sherry reduction</i>	9
Soup Of The Day <i>chef's selection</i>	8
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
<i>with lettuce, tomato, bacon, fresh point lobster meat, citrus mayo</i>	
Nashville Style Flounder Sandwich	15
<i>spicy honey, cole slaw, house-made pickles, Portuguese roll</i>	
Point Lobster Roll	25
<i>potato roll, buttered lobster meat</i>	
Cold Lobster Roll	25
<i>potato roll, citrus lobster salad</i>	
Garlic Shrimp Roll	18
<i>our traditional garlic shrimp served on a potato roll</i>	
Surf & Turf Burger 	22
<i>10oz all beef burger on a Joe Leone's brioche bun with 4oz lobster tail</i>	
Hamburger / Cheeseburger 	16
<i>lettuce, tomato, onion on a Joe Leone's brioche bun</i>	
add egg	+2
add bacon	+3
Impossible Burger 	16
<i>lettuce, tomato, onion on a Potato Roll</i>	
Fish & Chips	18
<i>locally caught flounder</i>	
Coconut Shrimp	16
<i>panko crusted with Thai chili sauce</i>	
1/2 Rack of Ribs 	22
<i>served with whipped potatoes</i>	
Fish Tacos (3)	15
<i>local fish tacos with fresh pico de gallo & lettuce, served with citrus aioli</i>	

Chilled & Raw

Shrimp Cocktail GF	15
<i>wild colossal shrimp, house cocktail sauce</i>	
½ Point Lobster GF	16
<i>house cocktail sauce, tarragon aioli</i>	
Crab Cocktail <i>with dijon</i> GF	14
Tuna Nachos	16
<i>sesame & peppercorn crusted tuna, wasabi aioli, wakame salad, sesame ginger teriyaki, wonton chips & charred pineapple</i>	
Tuna Tartare	13
<i>sushi grade tuna, sesame seeds, apple, jalapeño, scallion, sesame oil, sea salt, chili oil, wonton chips</i>	

Entree/Pasta

Lobster Mac & Cheese	18
Shrimp Scarpriello	30
<i>over black spaghetti, pickled cherry peppers, white wine garlic butter sauce</i>	
Bucatini, Bacon & Clams	28
<i>garlic, white wine, citrus herb butter</i>	
Butternut Squash Ravioli	23
<i>in Sage Citrus Brown Butter</i>	
Lobster Ravioli	32
<i>tarragon, sherry, touch of cream</i>	

Meat & Poultry

Pork & Clams 	28
<i>slow cooked, marinated pork, clams, garlic, cilantro, roasted potatoes</i>	
Chicken	28
<i>Select your sauce, served over linguini</i>	
Francaise: lemon butter sauce	
Marsala: marsala wine & sauteed mushrooms	
Scarpriello: pickled cherry peppers, white wine garlic butter sauce (Spicy)	
Filet Europa 	Mkt Price
<i>Spanish brandy, mushroom gravy, with whipped potatoes & grilled asparagus</i>	
Make it a Surf & Turf:	
add a Prawn	+8
add 4oz Lobster Tail	+10
NY Strip Steak	Mkt Price
<i>with whipped potatoes & grilled asparagus</i>	
Make it a Surf & Turf:	
add a Prawn	+8
add 4oz Lobster Tail	+10

Seafood

Zuppa di Pesce	35
<i>mussels, clams, calamari, shrimp & lobster tail tomato broth. Pasta available upon request</i>	
Seared Tuna	29
<i>coriander & sesame crusted tuna spiced coconut carrot puree, baby bok choy, yuzu sweet soy</i>	
Paella 	
Valenciana (chicken, chorizo & seafood)	33
or Marinera (seafood only)	35
Colossal African Prawns 	
<i>served on sizzling cast iron plate, lemon scented brown butter</i>	
8 pieces - For 2	75
<i>please allow additional preparation time*</i>	
4 pieces - Individual	40
Pan Seared Scallops GF	Mkt Price
<i>with corn & lobster risotto, brown butter sauce</i>	
Point Lobster Boil GF	36
<i>½ lobster, clams, mussels, jersey corn, potatoes, chorizo</i>	
Everything Salmon	30
<i>everything encrusted salmon, over brussel sprout & chorizo hash</i>	
Panko & Pistachio Crusted Mahi	30
<i>vegetable fried rice, garlic herb compound butter</i>	
*(Any Fish can be Simply Broiled)	

Whole Maine Lobsters

Your choice of broiled or steamed	
1.5 lb Lobster	Mkt Price
2lb Lobster	Mkt Price
Jumbo (3lb-4lb)	Mkt Price
<i>(bigger lobsters available upon request)</i>	
Choose your style: Any Style Add \$5	
Angry <i>hot cherry pepper, white wine, tomato</i>	
Stuffed <i>crab meat stuffing</i>	
Green <i>parsley, garlic, onions, peas, white wine</i>	



= Old Favorite



= JSBBQ



= Joe Leone's



= Vegan

GF = Gluten Free

\$5 Plate Sharing Charge

Bottled, Canned & Draft Beers

Amstel Light	Corona	Heineken Light	Red Stripe 16oz Can
Angry Orchard	Corona Light	Jetty Session Ale	Sam Adams Seasonal
Asbury Park Sea Dragon	Dogfish Head 60 Min IPA	Kona Big Wave	Ship Bottom Shack IPA
Beachaus Lighthouse	Fat Tire	Kona Longboard Lager	Sierra Nevada
Becks	Flying Fish Hazy Bones	Lagunitas Little Sumpin	Stella Artois
Blue Moon	Flying Fish Hopfish IPA	Last Wave Draft Seasonal	Sweetwater Hazy 420
Blue Point Toasted Lager	Great Lakes Porter	Last Wave Point Beach Lager	White Claw
Blue Point Shore Thing	Guinness	Michelob Ultra	Yuengling
Bud Light	Harpoon IPA	Miller Lite	
Budweiser	Heavy Seas	Narragansett "Fresh Catch" 16oz	Heineken Non-Alcoholic
Coors Light	Heineken	Pabst Blue Ribbon 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 Zardetto Prosecco	10	30
04 Cleto Chiarli Vecchia Lambrusco Di Sorbara	12	35
05 Barone Pizzini Extra Brut Franciacorta		55
06 Laurent Perrier Brut La Cuvée Champagne		80
07 Laurent Perrier Cuvée Rosé Brut Champagne		125

Whites

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

Rosé

19 Fontsaainte Domaine Gris De Gris Languedoc	14	35
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Reds

20 Vinum Cellars Pinot Noir California	10	25
21 Silk & Spice Red Blend Portugal	10	25
22 Cousino-Macul Cabernet Sauvignon Maipo Valley	10	25
23 Klinker Brick Brickmason Red Blend.	12	30
24 Maison Roche De Bellene Bourgogne Pinot Noir Vv Burgundy	14	35
25 Belle Glos Las Alturas Pinot Noir California	20	65
26 Kermit Lynch Côtes Du Rhône Rhône.	14	35
27 Ramos-Pinto Duas Quintas Red Douro		35
28 Lapostolle Grand Selection Merlot Chile	14	35
29 Matchbook Cabernet Sauvignon Dunnigan Hills	14	35
30 Catena Vista Flores Malbec Mendoza	14	35
31 Seghesio Zinfandel Sonoma		35
32 Textbook Cabernet Sauvignon Napa	20	65
33 Domaine de Bellene Savigny-Les Beaune Vv 2017 Burgundy.		75
34 Blue Rock Vineyards Baby Blue Bordeaux Blend 2016 Sonoma		50
35 Marques De Riscal Rioja Reserva 2014 Rioja		50
36 Il Marroneto Brunello Di Montalcino DOCG 2014 Tuscany.		115
37 Zenato Amarone DOCG 2015 Veneto		125
38 Frogs Leap Cabernet Sauvignon Rutherford 2016 Napa		125
39 Duckhorn Vineyard Cabernet Sauvignon 2016 Napa		125
40 Silver Oak Cabernet Sauvignon 2015 Alexander Valley.		125
41 Caymus Cabernet Sauvignon Napa		150
42 Shafer One Point Five Cabernet Sauvignon 2016 Stags Leap Napa		165

