



(732) 295-1500

Hot Starters

Brussel Sprouts & Chorizo	15
<i>crispy brussel sprouts & Spanish made chorizo</i>	
Baked Clams	16
<i>bacon, lobster, panko bread crumbs, herbs, top neck clams</i>	
Garlic Shrimp	16
<i>sautéed in olive oil & garlic, hint of piri piri sauce, served with toast points</i>	
Steamed Clams	16
<i>white wine, garlic, cilantro broth, served with toast points</i>	
Maine Mussels	16
<i>rustic plum tomato sauce & house croutons, served with toast points</i>	
Make it Spicy, Calabrian Chili Spiked!	
Crispy Calamari	18
<i>polenta encrusted with sweet & spicy gochujang aioli, sesame seeds, cilantro / traditional marinara or buttermilk ranch</i>	
Charbroiled Oysters	18
<i>garlic herb butter topped with parmigiano</i>	
Drunk & Angry Clams	18
<i>hot cherry peppers & lager broth, served with toast points</i>	
Mussels & Chorizo	18
<i>white wine, garlic & cilantro broth, served with toast points</i>	
Crab Cake	20
<i>king and blue lump crab meat, scallion, red bell pepper, citrus aioli</i>	
Surf N’ Turf Fries	20
<i>filet mignon tips, Maine lobster, white cheddar & parmigiano cheese sauce, demi glace, scallions</i>	

Casual Bites

Served w/ Hand Cut Old Bay French Fries	
Coconut Shrimp	16
<i>panko crusted with Thai chili sauce</i>	
Nashville Style Flounder Sandwich	16
<i>spicy honey, cole slaw, house-made pickles, Portuguese roll</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>	
Garlic Shrimp Caesar Wrap	16
Blackened Mahi Wrap	16
<i>Romaine, Red Onion, Tomato & Cucumber</i>	
Fish Tacos (3)	17
<i>local fish tacos with fresh pico de gallo & lettuce, served with citrus aioli</i>	
Fish & Chips	18
<i>fish of the day</i>	
Lobster BLT	19
<i>with lettuce, tomato, bacon, fresh point lobster meat, citrus mayo</i>	
Point Lobster Roll	25
<i>potato roll, buttered lobster meat</i>	
Cold Lobster Roll	25
<i>potato roll, citrus lobster salad</i>	
Surf & Turf Burger	25
<i>10oz all beef burger on a Joe Leone's brioche bun with 4oz lobster tail</i>	

Chilled & Raw

Ask your server about Raw Shucked Clams & Oysters on the Half Shell	
Tuna Tartare	14
<i>sushi grade tuna, sesame seeds, apple, jalapeño, scallion, sesame oil, sea salt, chili oil, wonton chips</i>	
Shrimp Cocktail	16
<i>wild colossal shrimp, house cocktail sauce</i>	
½ Point Lobster	16
<i>house cocktail sauce, tarragon aioli</i>	
Crab Cocktail	16
<i>with dijon</i>	
Tuna Nachos	16
<i>sesame & peppercorn crusted tuna, wasabi aioli, wakame salad, sesame ginger teriyaki, wonton chips & charred pineapple</i>	

Entree/Pasta

Lobster Mac & Cheese	18
Butternut Squash Ravioli	24
<i>in Sage Citrus Brown Butter</i>	
Linguini, Bacon & Clams	28
<i>garlic, white wine, citrus herb butter</i>	
Shrimp Scarpriello	30
<i>over black spaghetti, pickled cherry peppers, white wine garlic butter sauce</i>	
Lobster Ravioli	32
<i>tarragon, sherry, touch of cream</i>	
Jumbo Lump Crabmeat	32
<i>over angel hair pasta in a champagne sauce</i>	

Meat & Poultry

1/2 Rack of Ribs	24
<i>served with whipped 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)	
Pork & Clams	28
<i>slow cooked, marinated pork, clams, garlic, cilantro, roasted potatoes</i>	
Pork Chop	32
<i>Center Cut 14oz Porterhouse Pork Chop, topped with a apple slaw, served with seasonal vegetable & potatoes</i>	
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

Soups / Salads

*Add any protein to salad	
Classic Caesar	10
<i>crisp romaine, house made dressing, herbed croutons, Grana Padano</i>	
Sesame Ginger	10
<i>crisp romaine, almonds, carrots, wonton chips, sesame ginger dressing</i>	
Seaweed Salad	12
<i>bell pepper julienne, cucumber, shredded carrot, wakame, sesame, wonton chips</i>	
Burrata & Beet	15
<i>Joe Leone's Burrata, baby greens, toasted pistachio, pickled red onion, basil honey vinaigrette</i>	
Soup Of The Day	8
<i>chef's selection</i>	
Lobster Bisque	9
<i>sherry reduction</i>	
House Salad	8

Seafood

Wild Jumbo Shrimp or Local Flounder Your Way	28
<i>served with your choice of vegetable & starch</i>	
Broiled, Blackened, Fried, Francaise, Scampi, or Stuffed w/Crab Meat	+8
Panko & Pistachio Crusted Mahi	30
<i>vegetable fried rice, garlic herb compound butter</i>	
Point Lobster Bake	30
<i>1¼lb lobster, served with old bay butter potatoes & jersey corn</i>	
Seared Tuna	32
<i>coriander & sesame crusted tuna spiced coconut carrot puree, baby bok choy, yuzu sweet soy</i>	
Everything Salmon	32
<i>everything encrusted salmon, over brussel sprout & chorizo hash</i>	
Paella	
Valenciana	33
<i>(chicken, chorizo & seafood)</i>	
or Marinera	35
<i>(seafood only)</i>	
Seafood Fra Diavolo	36
<i>mussels, clams, calamari, shrimp & lobster tail tomato broth. Choice of mild or spicy. -Pasta available upon request</i>	
Point Lobster Boil	36
<i>½ lobster, clams, mussels, jersey corn, potatoes, chorizo</i>	
Colossal African Prawns	
<i>served on sizzling cast iron plate, lemon scented brown butter</i>	
4 pieces - Individual	45
8 pieces - For 2	80
<i>please allow additional preparation time*</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	
Angry	hot cherry pepper, white wine, tomato +\$5
Green	parsley, garlic, onions, peas, white wine +\$5
Stuffed	1.5lb +\$5 2lb +\$10 3-4lb +\$15
<i>crab meat stuffing</i>	

Sides

Hand Cut Old Bay French Fries	5	Grilled Asparagus	7
Broccoli	5	Vegetable Fried Rice	7
Whipped Ricotta Potatoes	5	Wild Mushroom Risotto	8
Spanish Potatoes	6	Crab Meat Stuffing	10
		Lobster & Corn Risotto	12



= Old Favorite



= JSBBQ



= Joe Leone's



= Vegan

GF = Gluten Free

\$5 Plate Sharing Charge

Bottled, Canned & Draft Beers

Amstel Light	Dogfish Head <i>60 Min IPA</i>	Kona <i>Big Wave</i>	Sierra Nevada <i>Pale Ale</i>
Angry Orchard	Fat Tire	Kona <i>Longboard Lager</i>	Sierra Nevada <i>Sunny Lil Thing</i>
Asbury Park <i>Sea Dragon</i>	Flying Fish <i>Hazy Bones</i>	Lagunitas <i>Little Sumpin</i>	Stella Artois
Becks	Flying Fish <i>Hopfish IPA</i>	Last Wave <i>Draft Seasonal</i>	Sweetwater <i>Hazy 420</i>
Blue Moon	Guinness	Last Wave <i>AFrame</i>	Truly
Blue Point <i>Toasted Lager</i>	Harpoon <i>IPA</i>	Michelob Ultra	White Claw
Bud Light	Heavy Seas	Miller Lite	Yuengling
Budweiser	Heineken	Narragansett <i>"Fresh Catch" 16oz</i>	
Coors Light	Heineken Light	Pabst Blue Ribbon <i>16oz Can</i>	Heineken <i>Non-Alcoholic</i>
Corona	Jetty <i>Session Ale</i>	Red Stripe <i>16oz Can</i>	Wolffer Rosé <i>Non-Alcoholic</i>
Corona Light	Kane	Sam Adams <i>Seasonal</i>	

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 <i>Veneto</i>			10	25
09 Southern Ocean Sauvignon Blanc <i>Marlborough</i>			10	25
10 Terranoble Chardonnay <i>Elqui Valley</i>			10	25
11 Clean Slate Riesling <i>Mosel</i>			10	25
12 Chidaine Domaine Sauvignon Blanc <i>Loire Valley</i>			12	30
13 Château Ducasse Bordeaux Blanc <i>Bordeaux.</i>			12	35
14 Mer Soleil Chardonnay Reserve <i>Santa Lucia Highlands</i>			14	35
15 Vietti Moscato D'asti <i>Piedmont</i>				35
16 Tiefenbrunner Pinot Grigio igt <i>Alto Adige</i>				35
17 Domaine de Bellene Savigny Les Beaune VV 2017 <i>Burgundy</i>				65
18 Rombauer Vineyards Chardonnay 2018 <i>Carneros</i>				75

Rosé

19 Fontsaainte Domaine Gris De Gris <i>Languedoc</i>			14	35
20 Wölffer Summer in a Bottle Rosé <i>New York</i>				65

Reds

21 Vinum Cellars Pinot Noir <i>California</i>			10	25
22 Silk & Spice Red Blend <i>Portugal</i>			10	25
23 Cousino-Macul Cabernet Sauvignon <i>Maipo Valley</i>			10	25
24 Klinker Brick Brickmason Red Blend			12	30
25 Selvapiana Chianti Rufina			12	30
26 Matthews Blackboard Merlot <i>Washington</i>			13	35
27 Maison Roche De Bellene Bourgogne Pinot Noir Vv <i>Burgundy</i>			14	35
28 Kermit Lynch Côtes Du Rhône <i>Rhône.</i>			14	35
29 Matchbook Cabernet Sauvignon <i>Dunnigan Hills</i>			14	35
30 Catena Vista Flores Malbec <i>Mendoza</i>			14	35
31 Ramos-Pinto Duas Quintas Red <i>Douro</i>				35
32 Seghesio Zinfandel <i>Sonoma</i>				35
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 Belle Glos Las Alturas Pinot Noir California.			20	65
36 Textbook Cabernet Sauvignon <i>Napa</i>			20	65
37 Domaine de Bellene Savigny-Les Beaune Vv 2017 <i>Burgundy.</i>				75
38 Il Marroneto Brunello Di Montalcino DOCG 2014 <i>Tuscany.</i>				115
39 Zenato Amarone DOCG 2015 <i>Veneto</i>				125
40 Frogs Leap Cabernet Sauvignon Rutherford 2016 <i>Napa</i>				125
41 Duckhorn Vineyard Cabernet Sauvignon 2016 <i>Napa</i>				125
42 Silver Oak Cabernet Sauvignon 2015 <i>Alexander Valley</i>				125
43 Caymus Cabernet Sauvignon <i>Napa</i>				150
44 Shafer One Point Five Cabernet Sauvignon 2016 <i>Stags Leap Napa.</i> . .				165

