



Soups / Salads

*Add any protein to salad

Classic Caesar 10
crisp romaine, house made dressing
herbed croutons, Grana Padano

Sesame Ginger  12
crisp romaine, almonds, carrots, wonton
chips, sesame ginger dressing

Burrata & Beet  16
Joe Leone's Burrata, baby greens,
toasted pistachio, pickled red
onion, basil honey vinaigrette

Lobster Bisque 9
sherry reduction

Soup Of The Day 8
chef's selection

Entrees

Lobster Mac & Cheese . . . 18

Crab Cake 29
Crab Cake - with grilled corn & pineapple
salsa, with old bay red bliss potatoes

**Wild Jumbo Shrimp or
Local Flounder Your Way** 28
Choice of Broiled, Blackened, or Fried, served
with roasted potatoes & mixed vegetables
Stuffed w/ Crab Meat +8

**Panko & Pistachio
Crusted Mahi** 30
vegetable fried rice, garlic
herb compound butter

Point Lobster Bake . . . 30
1 1/4 lb lobster, served with
old bay butter potatoes & jersey corn

Seared Tuna 32
coriander & sesame crusted tuna spiced coconut
carrot puree, baby bok choy, yuzu sweet soy

Everything Salmon . . . 32
everything encrusted salmon, over
brussel sprout & chorizo hash

Pork Chop 35
Center Cut 14oz Porterhouse Pork Chop,
topped with a apple slaw, served with
seasonal vegetable & potatoes

NY Strip Steak . . Mkt Price
with whipped potatoes & grilled asparagus

Make it a Surf & Turf:

add a Prawn +8

add 4oz Lobster Tail +12

Hot Starters

Garlic Shrimp  16
sautéed in olive oil & garlic, hint of piri
piri sauce, served with toast points

Steamed Clams  16
white wine, garlic, cilantro broth,
served with toast points

Maine Mussels 16
rustic plum tomato sauce & house
croutons, served with toast points

**Make it Spicy,
Calabrian Chili Spiked!**

Drunk & Angry Clams . . 18
hot cherry peppers & lager broth,
served with toast points

Crispy Calamari 20
polenta encrusted with sweet & spicy
gochujang aioli, sesame seeds, cilantro /
traditional marinara or buttermilk ranch

Chilled & Raw

**Ask your server about
Raw Shucked Clams &
Oysters on the Half Shell**

Tuna Tartare 18
sushi grade tuna, sesame seeds,
apple, jalapeño, scallion, sesame oil,
sea salt, chili oil, wonton chips

Shrimp Cocktail GF 18
wild colossal shrimp, house cocktail sauce

1/2 Point Lobster GF 18
house cocktail sauce, tarragon aioli

Tuna Nachos 18
sesame & peppercorn crusted tuna, wasabi
aioli, wakame salad, sesame ginger teriyaki,
wonton chips & charred pineapple

Casual Bites

**Served w/ Hand Cut Old
Bay French Fries**

**Fried Chicken &
Cheddar Sandwich** 16
Lettuce, Tomato & Onion on a Brioche Roll

Coconut Shrimp 16
panko crusted with Thai chili sauce

**Nashville Style Flounder
Sandwich** 16
spicy honey, cole slaw, house-made
pickles, Portuguese roll

Hamburger / Cheeseburger  16
lettuce, tomato, onion on a Joe Leone's brioche bun
add egg +2
add bacon +3

**Grilled Chicken &
Bacon Sandwich** 16
Lettuce, Tomato & Onion on a Portuguese Roll

Blackened Mahi Wrap . . 16
Romaine, Red Onion, Tomato & Cucumber

Fish Tacos (3) 17
local fish tacos with fresh pico de gallo
& lettuce, served with citrus aioli

Fish & Chips 20
fish of the day

Crab Cake Sandwich . . 20
Lettuce, Tomato & Onion on a Brioche Roll

Lobster BLT 25
with lettuce, tomato, bacon, fresh point
lobster meat, citrus mayo

Point Lobster Roll 25
potato roll, buttered lobster meat

Cold Lobster Roll 25
potato roll, citrus lobster salad

Surf & Turf Burger  27
all beef burger on a Joe Leone's
brioche bun with 4oz lobster tail

 = Old Favorite

 = JSBBQ

 = Joe Leone's

 = Vegan

GF = Gluten Free

\$5 Plate Sharing Charge
Parties of 6 or more, gratuity can be added*



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

Sparkling

01 Francois Montand Brut Sparkling 10 34	04 Cleto Chiarli Vecchia Lambrusco Di Sorbara . 12 42	06 Laurent Perrier Brut La Cuvée Champagne . . . 80
02 Francois Montand Brut Sparkling Rosé 10 34	05 Barone Pizzini Extra Brut Franciacorta 55	07 Laurent Perrier Cuvée Rosé Brut Champagne . . 125
03 Zardetto Prosecco 10 34		

Whites

08 Zenato Pinot Grigio Doc <i>Veneto</i> . . . 9 30	12 Château Ducasse Bordeaux Blanc <i>Bordeaux</i> . . . 12 42	16 Tiefenbrunner Pinot Grigio IGT <i>Alto Adige</i> . . . 38
09 Terranoble Chardonnay <i>Elqui Valley</i> . . . 9 30	13 Salvard Dme du Cheverny Sauvignon Blanc <i>Loire Valley</i> . . 12 42	17 Domaine de Bellene Savigny Les Beaune VV '17 <i>Burgundy</i> 65
10 Villa Maria Sauvignon Blanc <i>Marlborough</i> . 10 34	14 Mer Soleil Chardonnay Reserve <i>Santa Lucia Highlands</i> 12 42	18 Rombauer Vineyards Chardonnay 2018 <i>Carneros</i> . . . 75
11 Clean Slate Riesling <i>Mosel</i> 10 34	15 Vietti Moscato d'Asti <i>Piedmont</i> 35	

Rosé

19 Gueissard Rosé <i>Côtes de Provence</i> . . . 10 25	20 Wölffer Summer in a Bottle Rosé <i>New York</i> 65
--	---

Follow us on  
@PointLobsterBarAndGrill

Reds

21 Cousino-Macul Cabernet Sauvignon <i>Maipo Valley</i> 9 30	29 Seghesio Zinfandel <i>Sonoma</i> 35	37 Textbook Cabernet Sauvignon <i>Napa</i> . . . 20 65
22 Vinum Cellars Pinot Noir <i>California</i> 10 34	30 Masseria Setteporte Etna Rosso <i>Sicily</i> 38	38 Domaine de Bellene Savigny-Les Beaune Vv 2017 <i>Burgundy</i> 75
23 Silk & Spice Red Blend <i>Portugal</i> 10 34	31 Matchbook Cabernet Sauvignon <i>Dunnigan Hills</i> 12 42	39 Il Marroneto Brunello Di Montalcino DOCG '14 <i>Tuscany</i> 115
24 Klinker Brick Brickmason Red Blend. 12 42	32 Catena Vista Flores Malbec <i>Mendoza</i> 12 42	40 Zenato Amarone DOCG 2015 <i>Veneto</i> . . 125
25 Selvapiana Chianti Rufina 12 42	33 Tinto Rey Tempranillo <i>Dunnigan Hills</i> . . . 13 42	41 Frogs Leap Cab Sauvignon Rutherford '16 <i>Napa</i> 125
26 Matthews Blackboard Merlot <i>Washington</i> 13 35	34 Blue Rock Vineyards Baby Blue Bordeaux Blend 2016 <i>Sonoma</i> 50	42 Duckhorn Vineyard Cabernet Sauvignon 2016 <i>Napa</i> . 125
27 Dough Pinot Noir <i>Oregon</i> 13 35	35 Marques De Riscal Rioja Reserva 2014 <i>Rioja</i> 50	43 Cliff Lede Cabernet Sauvignon <i>Napa</i> . . . 125
28 Kermit Lynch Côtes Du Rhône <i>Rhône</i> 14 35	36 Belle Glos Las Alturas Pinot Noir <i>California</i> 20 65	44 Caymus Cabernet Sauvignon <i>Napa</i> . . . 150