



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

Crab Cocktail GF 18
with dijon

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 25	04 Cleto Chiarli Vecchia Lambrusco Di Sorbara . 12 35	07 Laurent Perrier Cuvée Rosé Brut Champagne . . 125
02 Francois Montand Brut Sparkling Rosé 10 25	05 Barone Pizzini Extra Brut Franciacorta 55	08 Zenato Pinot Grigio Doc Veneto 10 25
03 Zardetto Prosecco 10 30	06 Laurent Perrier Brut La Cuvée Champagne 80	

Whites

09 Villa Maria Sauvignon Blanc Marlborough . 10 25	13 Salvard Dme du Cheverny Sauvignon Blanc Loire Valley . . 14 35	16 Tiefenbrunner Pinot Grigio IGT Alto Adige. . . . 35
10 Terranoble Chardonnay Elqui Valley 10 25	14 Mer Soleil Chardonnay Reserve Santa Lucia Highlands 14 35	17 Domaine de Bellene Savigny Les Beaune VV '17 Burgundy 65
11 Clean Slate Riesling Mosel 10 25	15 Vietti Moscato d'Asti Piedmont. 35	18 Rombauer Vineyards Chardonnay 2018 Carneros 75
12 Château Ducasse Bordeaux Blanc Bordeaux 12 35		

Rosé

19 Fontsaïnte Domaine Gris De Gris Languedoc 14 35	20 Wölffer Summer in a Bottle Rosé New York 65
--	--

Follow us on  
@PointLobsterBarAndGrill

Reds

21 Vinum Cellars Pinot Noir California 10 25	29 Matchbook Cabernet Sauvignon Dunnigan Hills 14 35	37 Domaine de Bellene Savigny-Les Beaune VV '17 Burgundy 75
22 Silk & Spice Red Blend Portugal 10 25	30 Catena Vista Flores Malbec Mendoza 14 35	38 Il Marroneto Brunello Di Montalcino DOCG '14 Tuscany 115
23 Cousino-Macul Cabernet Sauvignon Maipo Valley 10 25	31 Tinto Rey Tempranillo Dunnigan Hills . . . 13 35	39 Zenato Amarone DOCG 2015 Veneto . . . 125
24 Klinker Brick Brickmason Red Blend. 12 30	32 Seghesio Zinfandel Sonoma 35	40 Frogs Leap Cabernet Sauvignon Rutherford '16 Napa 125
25 Selvapiana Chianti Rufina 12 30	33 Blue Rock Vineyards Baby Blue Bordeaux Blend '16 Sonoma 50	41 Duckhorn Vineyard Cabernet Sauvignon 2016 Napa . . 125
26 Matthews Blackboard Merlot Washington 13 35	34 Marques De Riscal Rioja Reserva 2014 Rioja 50	42 Cliff Lede Cabernet Sauvignon Stags Leap Napa 125
27 Dough Pinot Noir Oregon. 13 35	35 Belle Glos Las Alturas Pinot Noir California 20 65	43 Caymus Cabernet Sauvignon Napa 150
28 Kermit Lynch Côtes Du Rhône Rhône 14 35	36 Textbook Cabernet Sauvignon Napa. 20 65	44 Shafer One Point Five Cabernet Sauvignon '16 Stags Leap Napa 165