



(732) 295-1500

Hot Starters

Brussel Sprouts & Chorizo	16
<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!	
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>	
Crispy Calamari	20
<i>polenta encrusted with sweet & spicy gochujang aioli, sesame seeds, cilantro / traditional marinara or buttermilk ranch</i>	
Surf N’ Turf Fries	20
<i>filet mignon tips, Maine lobster, white cheddar & parmigiano cheese sauce, demi glace, scallions</i>	

Soups / Salads

*Add any protein to salad	
Classic Caesar	10
<i>crisp romaine, house made dressing, herbed croutons, Grana Padano</i>	
Sesame Ginger	12
<i>crisp romaine, almonds, carrots, wonton chips, sesame ginger dressing</i>	
Seaweed Salad	14
<i>bell pepper julienne, cucumber, shredded carrot, wakame, sesame, wonton chips</i>	
Burrata & Beet	16
<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

Chilled & Raw

Ask your server about Raw Shucked Clams & Oysters on the Half Shell	
Tuna Tartare	18
<i>sushi grade tuna, sesame seeds, apple, jalapeño, scallion, sesame oil, sea salt, chili oil, wonton chips</i>	
Shrimp Cocktail	18
<i>wild colossal shrimp, house cocktail sauce</i>	
½ Point Lobster	18
<i>house cocktail sauce, tarragon aioli</i>	
Tuna Nachos	18
<i>sesame & peppercorn crusted tuna, wasabi aioli, wakame salad, sesame ginger teriyaki, wonton chips & charred pineapple</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
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	20
<i>fish of the day</i>	
Lobster BLT	25
<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	27
<i>all beef burger on a Joe Leone's brioche bun with 4oz lobster tail</i>	

Meat & Poultry

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)	
1/2 Rack of Ribs	30
<i>with corn & grilled pineapple salsa & sweet potato fries</i>	
Pork & Clams	30
<i>slow cooked, marinated pork, clams, garlic, cilantro, roasted potatoes</i>	
Pork Chop	35
<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	+12
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	+12

Entree/Pasta

Lobster Mac & Cheese	18
Butternut Squash Ravioli	26
<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>	

Seafood

Crab Cake	29
<i>Crab Cake - with grilled corn & pineapple salsa, with old bay red bliss potatoes</i>	
Wild Jumbo Shrimp or Local Flounder Your Way	28
<i>Choice of Broiled, Blackened, Fried, Francaise, or Scampi served with roasted potatoes & mixed vegetables</i>	
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 (chicken, chorizo & seafood)	
or Marinera (seafood only)	35
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
Parties of 6 or more, gratuity can be added*

Bottled, Canned & Draft Beers

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

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

Sparkling

01 Francois Montand Brut Sparkling	 10	 34
02 Francois Montand Brut Sparkling Rosé	10	34
03 Zardetto Prosecco	10	34
04 Cleto Chiarli Vecchia Lambrusco Di Sorbara	12	42
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>	9	30
09 Terranoble Chardonnay <i>Elqui Valley</i>	9	30
10 Villa Maria Sauvignon Blanc <i>Marlborough</i>	10	34
11 Clean Slate Riesling <i>Mosel</i>	10	34
12 Château Ducasse Bordeaux Blanc <i>Bordeaux.</i>	12	42
13 Salvard Domaine du Cheverny Vin de France Sauvignon Blanc <i>Loire Valley</i>	12	42
14 Mer Soleil Chardonnay Reserve <i>Santa Lucia Highlands.</i>	12	42
15 Vietti Moscato D'asti <i>Piedmont</i>		35
16 Tiefenbrunner Pinot Grigio igt <i>Alto Adige</i>		38
17 Domaine de Bellene Savigny Les Beaune VV 2017 <i>Burgundy</i>		65
18 Rombauer Vineyards Chardonnay 2018 <i>Carneros</i>		75

Rosé

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

Reds

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

