



## Hot Starters

- Breakfast Egg Rolls** . . . 14  
scrambled eggs, bacon, white sharp cheddar, scallions & sambal ketchup
- Garlic Shrimp** . . . . . 16  
sautéed in olive oil & garlic, hint of piri piri sauce, served with toast points
- Coconut Shrimp**. . . . . 16  
panko crusted with Thai chili sauce
- 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

- Raw Shucked Blue Point Oysters**  
by the piece **\$3 each**
- Raw Shucked Middle Neck Clams**  
½ dozen **8**  
dozen **16**
- Tuna Nachos** . . . . . 18  
sesame & peppercorn crusted tuna, wasabi aioli, wakame salad, sesame ginger teriyaki, wonton chips & charred pineapple
- Shrimp Cocktail** GF . . . 20  
wild colossal shrimp, house cocktail sauce
- ½ Point Lobster** GF . . . 21  
house cocktail sauce, tarragon aioli

## Casual Bites

- Served w/ Hand Cut Old Bay French Fries**
- 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
- Nashville Style Flounder Sandwich** . . . . . 18  
spicy honey, cole slaw, house-made pickles, Portuguese roll
- Dutch Baby Pancakes** . . 18  
(Your Choice of Sweet or Savory)  
sweet - warm maple syrup and butter  
savory - melted leeks, sauteed mushrooms, chives, bacon and white cheddar
- French Toast Bread Pudding** . . . . . 18  
warm maple syrup, whipped cream and cinnamon
- Peperonata Baked Eggs** . 18  
spicy pepper and tomato sauce, 3 baked eggs and crostini for dipping
- Crab Cake Sandwich** . . 20  
lettuce, tomato & onion on a Brioche Roll
- Point Lobster Roll**. . . . . 25  
potato roll, buttered lobster meat
- Hangover Burger** . . . . . 24  
all beef burger, chorizo, bacon, pork roll, cherry pepper aioli, american cheese & sunny side up egg
- Bulgogi Steak Breakfast Chimichanga** . . . . . 24  
kimchi fried rice, scrambled eggs, sauteed peppers & onions, cilantro, toasted sesame seeds, sweet & spicy pickles, sambal aioli in a crispy flour tortilla
- Cold Lobster Roll** . . . . . 25  
potato roll, citrus lobster salad
- Lobster Avocado Toast** . . 25  
lemon smashed avocado, red pepper flake, roasted fennel, celery leaves, extra virgin olive oil, sea salt & balsamic reduction over sourdough toast
- Lobster Croque Monsieur** 25  
butter poached lobster tail, oven roasted ham, parmesan, gruyere, bechamel on toasted sourdough
- Make it a Croque Madame**  
(add an egg) - +2

## Soups / Salads

- \*Add any protein to salad**
- Soup Of The Day** . . . . . 8  
chef's selection
- Lobster Bisque** . . . . . 9  
sherry reduction
- Sesame Ginger** 🌿 . . . . . 15  
crisp romaine, almonds, carrots, wonton chips, sesame ginger dressing
- Grilled Chicken Caesar** . 18  
crisp romaine, house made dressing herbed croutons, grana padano
- Burrata & Beet** 🍌 . . . . . 18  
Joe Leone's burrata, baby greens, toasted pistachio, pickled red onion, basil honey vinaigrette

## Benedicts

- Served w/mixed greens salad**
- Vegetarian Eggs Benedict** 22  
sauteed spinach, jersey tomato, asparagus, poached egg and hollandaise over toasted english muffin
- Smoked Salmon Benedict** . 22  
sauteed spinach, jersey tomato, bacon, poached egg and lemon caper hollandaise over toasted english muffin
- Lobster Benedict** . . . . . 22  
fresh picked lobster meat, poached egg and hollandaise over toasted english muffin
- Pork Roll Benedict** . . . . . 22  
pork roll, poached egg and hollandaise over toasted english muffin

## Entrees

- Lobster Mac & Cheese** . 18
- Lobster Omelette** . . . . . 19  
Hand picked lobster meat, fresh corn off the cob, bell pepper, shallot, scallion & cheddar
- Seared Ahi Tuna Breakfast Bowl** . . . . . 22  
furikake sticky rice, egg, wakame salad, cucumber, cabbage slaw, sambal aioli and sweet soy glaze
- Shrimp and Grits** . . . . . 24  
red and green bell peppers, spanish onion, chorizo, cheesy bacon grits and brown butter-lemon sauce
- Steak and Eggs** . . . . . 29  
grilled new york strip, three eggs any style, home fries & bearnaise sauce



= 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

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

### Whites

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

### Rosé

|  |   |
|--|---|
| <p><b>19</b> Gueissard<br/>Rosé <i>Côtes de Provence</i> . . . . . 10 25</p> <p>. . . . . 65</p> | <p><b>21</b> Lapostolle<br/>Le Rosé <i>Chili</i> . . . . . 9 24</p> |
|--|---|



### Reds

|  |   |  |
|--|---|--|
| <p><b>22</b> Cousino-Macul<br/>Cabernet Sauvignon <i>Maipo Valley</i> . . . . . 9 30</p> <p><b>25</b> Klinker Brick<br/>Brickmason Red Blend. . . . . 12 42</p> <p><b>28</b> Dough<br/>Pinot Noir <i>Oregon</i> . . . . . 13 35</p> <p><b>29</b> Kermit Lynch<br/>Côtes Du Rhône <i>Rhône</i> . . . . . 14 35</p> <p><b>30</b> Seghesio<br/>Zinfandel <i>Sonoma</i> . . . . . 35</p> <p><b>31</b> Masseria Setteporte<br/>Etna Rosso <i>Sicily</i> . . . . . 38</p> <p><b>32</b> Matchbook<br/>Cabernet Sauvignon <i>Dunnigan Hills</i> . . . . . 12 42</p> <p><b>33</b> Catena Vista Flores<br/>Malbec <i>Mendoza</i> . . . . . 12 42</p> | <p><b>23</b> Vinum Cellars<br/>Pinot Noir <i>California</i> . . . . . 10 34</p> <p><b>26</b> Selvapiana<br/>Chianti Rufina . . . . . 12 42</p> <p><b>34</b> Tinto Rey<br/>Tempranillo <i>Dunnigan Hills</i> . . . . . 13 42</p> <p><b>35</b> Blue Rock Vineyards<br/>Baby Blue Bordeaux Blend 2016 <i>Sonoma</i> . . . . . 50</p> <p><b>36</b> Marques De Riscal<br/>Rioja Reserva 2014 <i>Rioja</i> . . . . . 50</p> <p><b>37</b> Belle Glos<br/>Las Alturas Pinot Noir <i>California</i> . . . . . 20 65</p> <p><b>38</b> Textbook<br/>Cabernet Sauvignon <i>Napa</i> . . . . . 20 65</p> <p><b>39</b> Domaine de Bellene<br/>Savigny-Les Beaune Vv 2017 <i>Burgundy</i> . . . . . 75</p> | <p><b>24</b> Silk &amp; Spice<br/>Red Blend <i>Portugal</i> . . . . . 10 34</p> <p><b>27</b> Matthews Blackboard<br/>Merlot <i>Washington</i> . . . . . 13 35</p> <p><b>40</b> Il Marroneto<br/>Brunello Di Montalcino DOCG '14 <i>Tuscany</i> . . . . . 115</p> <p><b>41</b> Zenato<br/>Amarone DOCG 2015 <i>Veneto</i> . . . . . 125</p> <p><b>42</b> Frogs Leap<br/>Cab Sauvignon Rutherford '16 <i>Napa</i> . . . . . 125</p> <p><b>43</b> Duckhorn Vineyard<br/>Cabernet Sauvignon 2016 <i>Napa</i> . . . . . 125</p> <p><b>44</b> Cliff Lede<br/>Cabernet Sauvignon <i>Napa</i> . . . . . 125</p> <p><b>45</b> Caymus<br/>Cabernet Sauvignon <i>Napa</i> . . . . . 150</p> |
|--|---|--|

