



Hot Starters

- 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
add sautéed onions. +2
add sautéed mushrooms. +3
- Grilled Chicken & Bacon Sandwich** 16
Lettuce, Tomato & Onion on a Portuguese Roll
- Garlic Shrimp Caesar Wrap** 16
- Blackened Mahi Wrap** . . 17
Romaine, Red Onion, Tomato & Cucumber
- Nashville Style Flounder Sandwich** 18
spicy honey, cole slaw, house-made pickles, Portuguese roll
- Crab Cake Sandwich** . . 20
Lettuce, Tomato & Onion on a Brioche Roll
- Chicken tacos (3)**. 16
- Fish tacos (3)** 17
- Lobster tacos (2)**. 25
- Pork Scallopini Sandwich** . 16
Sautéed onions
- Fish & Chips** 22
fish of the day
- Point Lobster Roll**. . . . 25
potato roll, buttered lobster meat
- Cold Lobster Roll** 25
potato roll, citrus lobster meat
- Surf & Turf Burger**  . 30
all beef burger on a Joe Leone's brioche bun with 4oz lobster tail

Soups / Salads

- *Add any protein to salad**
- Soup Of The Day** 8
chef's selection
- Lobster Bisque** 9
sherry reduction
- Grilled Chicken Caesar** . 18
crisp romaine, house made dressing
herbed croutons, Grana Padano
- Sesame Ginger & Seared Tuna Salad**  27
crisp romaine, almonds, carrots, wonton chips, sesame ginger dressing

Entrees

- Lobster Mac & Cheese** . . 20
- Crab Cake Entree** 30
beet & fennel salad, sautéed haricot vert & remoulade
- Point Lobster Bake** 32
1¼ lb lobster, served with old bay butter potatoes & jersey corn
- Seared Tuna**. 34
coriander & sesame crusted tuna spiced coconut carrot puree, baby bok choy, yuzu sweet soy
- Crab Stuffed Local Flounder** 36
stuffed with crab meat stuffing, served with roasted potatoes & mixed vegetables
- NY Strip Steak** 42
with whipped potatoes & vegetable of the day
- Make it a Surf & Turf:**
add a Prawn +12
add 4oz Lobster Tail +16



= 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

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

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Whites

08 Zenato
Pinot Grigio Doc *Veneto* 9 30

09 Terranoble
Chardonnay *Elqui Valley* 9 30

10 Villa Maria
Sauvignon Blanc *Marlborough* 10 34

11 Clean Slate
Riesling *Mosel* 10 34

12 Ancient Peaks
Sauvignon Blanc 11 36

13 Château Ducasse
Bordeaux Blanc *Bordeaux* 12 42

14 Salvard Domaine du Cheverny
Vin de France Sauvignon Blanc
Loire Valley 12 42

15 Mer Soleil
Chardonnay Reserve
Santa Lucia Highlands 12 42

16 Villa Maria
Sauvignon Blanc Reserve
Wairau Valley 14 46

17 Vietti
Moscato D'asti *Piedmont* 35

18 Tiefenbrunner
Pinot Grigio igt *Alto Adige* 38

19 Domaine de Bellene
Savigny Les Beaune VV 2017
Burgundy 65

20 Rombauer Vineyards
Chardonnay 2018 *Carneros* 75

Rosé

21 Gueissard
Rosé *Côtes de Provence* 10 25

22 Lapostolle
Le Rosé *Chili* 9 24

Reds

23 Cousino-Macul
Cabernet Sauvignon
Maipo Valley 9 30

24 Vinum Cellars
Pinot Noir *California* 10 34

25 Silk & Spice
Red Blend *Portugal* 10 34

26 Klinker Brick
Brickmason Red Blend. 12 42

27 Selvapiana
Chianti Rufina 12 42

28 Matthews Blackboard
Merlot *Washington* 13 35

29 Dough
Pinot Noir *Oregon* 13 35

30 Kermit Lynch
Côtes Du Rhône *Rhône* 14 35

31 Seghesio
Zinfandel *Sonoma* 35

32 Zenato
Alenera Rosso *Veneto* 38

33 Matchbook
Cabernet Sauvignon
Dunnigan Hills 12 42

34 Catena Vista Flores
Malbec *Mendoza* 12 42

35 Tinto Rey
Tempranillo *Dunnigan Hills* 13 42

36 Blue Rock Vineyards
Baby Blue Bordeaux Blend 2016
Sonoma 50

37 Marques De Riscal
Rioja Reserva 2014 *Rioja* 50

38 Belle Glos
Las Alturas Pinot Noir
California 20 65

39 Textbook
Cabernet Sauvignon
Paso Robles 16 65

40 Domaine de Bellene
Savigny-Les Beaune Vv 2017
Burgundy 75

41 Ancient Peaks
Oyster Ridge (Bordeaux Blend)
Paso Robles 111

42 Il Marroneto
Brunello Di Montalcino DOCG 2014
Tuscany 115

43 Zenato
Amarone DOCG 2015 *Veneto* 125

44 Frogs Leap
Cabernet Sauvignon Rutherford 2016
Napa 125

45 Duckhorn Vineyard
Cabernet Sauvignon 2016 *Napa* 125

46 Cliff Lede
Cabernet Sauvignon *Napa* 125

47 Caymus
Cabernet Sauvignon *Napa* 150