



## 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**. . . . . 27  
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** . . . . . 27  
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

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



Whites

<b>08</b> Zenato Pinot Grigio Doc <i>Veneto</i> . . . . 9 30	<b>13</b> Château Ducasse Bordeaux Blanc <i>Bordeaux</i> . . . . 12 42	<b>17</b> Vietti Moscato D'asti <i>Piedmont</i> . . . . 35
<b>09</b> Terranoble Chardonnay <i>Elqui Valley</i> . . . . . 9 30	<b>14</b> Salvard Domaine du Cheverny Vin de France Sauvignon Blanc <i>Loire Valley</i> . . . . . 12 42	<b>18</b> Tiefenbrunner Pinot Grigio igt <i>Alto Adige</i> . . . . 38
<b>10</b> Villa Maria Sauvignon Blanc <i>Marlborough</i> . 10 34	<b>15</b> Mer Soleil Chardonnay Reserve <i>Santa Lucia Highlands</i> . . . . . 12 42	<b>19</b> Domaine de Bellene Savigny Les Beaune VV 2017 <i>Burgundy</i> . . . . . 65
<b>11</b> Clean Slate Riesling <i>Mosel</i> . . . . . 10 34	<b>16</b> Villa Maria Sauvignon Blanc Reserve <i>Wairau Valley</i> . . . . . 14 46	<b>20</b> Rombauer Vineyards Chardonnay 2018 <i>Carneros</i> . . . . 75

Rosé

<b>21</b> Gueissard Rosé <i>Côtes de Provence</i> . . . . . 10 25	<b>22</b> Lapostolle Le Rosé <i>Chili</i> . . . . . 9 24
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Reds

<b>23</b> Cousino-Macul Cabernet Sauvignon <i>Maipo Valley</i> . . . . . 9 30	<b>33</b> Matchbook Cabernet Sauvignon <i>Dunnigan Hills</i> . . . . . 12 42	<i>Paso Robles</i> . . . . . 16 65
<b>24</b> Vinum Cellars Pinot Noir <i>California</i> . . . . . 10 34	<b>34</b> Catena Vista Flores Malbec <i>Mendoza</i> . . . . . 12 42	<b>42</b> The Vice Cabernet Sauvignon <i>Napa Valley</i> 17 67
<b>25</b> Silk & Spice Red Blend <i>Portugal</i> . . . . . 10 34	<b>35</b> Tinto Rey Tempranillo <i>Dunnigan Hills</i> . . . 13 42	<b>43</b> Domaine de Bellene Savigny-Les Beaune Vv 2017 <i>Burgundy</i> . . . . . 75
<b>26</b> The Arsonist Red Blend . . . . . 12 42	<b>36</b> Lapostolle Cuvée Alexandre Cabernet Franc . . . . . 16 50	<b>44</b> Ancient Peaks Oyster Ridge (Bordeaux Blend) <i>Paso Robles</i> . . . . . 111
<b>27</b> Selvapiana Chianti Rufina . . . . . 12 42	<b>37</b> Lapostolle Cuvée Alexandre Carmenere . . . . . 16 50	<b>45</b> Il Marroneto Brunello Di Montalcino DOCG 2014 <i>Tuscany</i> . . . . . 115
<b>28</b> Matthews Blackboard Merlot <i>Washington</i> . . . . . 13 35	<b>38</b> Lapostolle Cuvée Alexandre Cabernet Sauvignon. . . . . 16 50	<b>46</b> Zenato Amarone DOCG 2015 <i>Veneto</i> . . . 125
<b>29</b> Dough Pinot Noir <i>Oregon</i> . . . . . 13 35	<b>39</b> Marques De Riscal Rioja Reserva 2014 <i>Rioja</i> . . . . . 50	<b>47</b> Frogs Leap Cabernet Sauvignon Rutherford 2016 <i>Napa Valley</i> . . . . . 125
<b>30</b> Kermit Lynch Côtes Du Rhône <i>Rhône</i> . . . . . 14 35	<b>40</b> Belle Glos Las Alturas Pinot Noir <i>California</i> . . . . . 20 65	<b>48</b> Duckhorn Vineyard Cabernet Sauvignon 2016 <i>Napa</i> . . 125
<b>31</b> Seghesio Zinfandel <i>Sonoma</i> . . . . . 35	<b>41</b> Textbook Cabernet Sauvignon	<b>49</b> Cliff Lede Cabernet Sauvignon <i>Napa</i> . . . . 125
<b>32</b> Zenato Alenera Rosso <i>Veneto</i> . . . . . 38		<b>50</b> Caymus Cabernet Sauvignon <i>Napa</i> . . . . 150