



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). 27
- Pork Scallopini Sandwich . 16
Sautéed onions
- Fish & Chips 22
fish of the day
- Point Lobster Roll. 27
potato roll, buttered lobster meat
- Cold Lobster Roll 27
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
1¼lb 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	04 Cleto Chiarli Vecchia Lambrusco Di Sorbara 12 42	07 Laurent Perrier Cuvée Rosé Brut Champagne . . . 125
02 Francois Montand Brut Sparkling Rosé 10 34	05 Barone Pizzini Extra Brut Franciacorta 55	
03 Zardetto Prosecco 10 34	06 Laurent Perrier Brut La Cuvée Champagne 80	



Whites

08 Zenato Pinot Grigio Doc <i>Veneto</i> 9 30	13 Château Ducasse Bordeaux Blanc <i>Bordeaux</i> 12 42	17 Vietti Moscato D'asti <i>Piedmont</i> 35
09 Terranoble Chardonnay <i>Elqui Valley</i> 9 30	14 Salvard Domaine du Cheverny Vin de France Sauvignon Blanc <i>Loire Valley</i> 12 42	18 Tiefenbrunner Pinot Grigio igt <i>Alto Adige</i> 38
10 Villa Maria Sauvignon Blanc <i>Marlborough</i> . 10 34	15 Mer Soleil Chardonnay Reserve <i>Santa Lucia Highlands</i> 12 42	19 Domaine de Bellene Savigny Les Beaune VV 2017 <i>Burgundy</i> 65
11 Clean Slate Riesling <i>Mosel</i> 10 34	16 Villa Maria Sauvignon Blanc Reserve <i>Wairau Valley</i> 14 46	20 Rombauer Vineyards Chardonnay 2018 <i>Carneros</i> 75
12 Ancient Peaks Sauvignon Blanc 11 36		

Rosé

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

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