



(732) 295-1500

Meat & Poultry

Chicken 27
Marsala, Garlic, Francese, & Scarpiello served Over linguini

1/2 Rack of Ribs 30
with corn & grilled pineapple salsa & sweet potato fries

Pork & Clams 30
slow cooked, marinated pork, clams, garlic, cilantro, roasted potatoes

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

Filet Mignon 45
Spanish brandy, mushroom gravy, with whipped potatoes & vegetable of the day

Make it a Surf & Turf:

add a Prawn +12
add 4oz Lobster Tail +16

Seafood

Crab Cake Entree 30
beet & fennel salad, sautéed haricot vert & remoulade

Panko & Pistachio Crusted Mahi 32
vegetable fried rice, garlic herb compound butter

Point Lobster Bake 32
1 1/4 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

Local Flounder or Wild jumbo

Shrimp Your Way 28
Broiled, Blackened, Fried, Scampi, Francese, or crab stuffed additional \$8
Served with roasted potatoes & mixed vegetables

Everything Salmon 34
everything encrusted salmon, over brussel sprout & chorizo hash

Crab Stuffed Local Flounder 36
stuffed with crab meat stuffing, served with roasted potatoes & mixed vegetables

Seafood Fra Diavolo 36
mussels, clams, calamari, shrimp & lobster tail tomato broth. Choice of mild or spicy. -Pasta available upon request

Point Lobster Boil GF 36
1/2 lobster, clams, mussels, jersey corn, potatoes, chorizo

Paella
Valenciana (chicken, chorizo & seafood) 38
or Marinera (seafood only) 40

Colossal Prawns
head on prawns served on sizzling cast iron plate, lemon scented brown butter

3 pieces - Individual 45
please allow additional preparation time*

***(Any Fish can be Simply Broiled)**

Hot Starters

Baked Clams 16
bacon, lobster, panko bread crumbs, herbs, top neck clams

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

Steamed Clams 18
white wine, garlic, cilantro broth, served with toast points

Maine mussels 18
Rustic plum tomato sauce & house croutons
Served with toast points
Make it spicy, Calabrian chili spiked

Brussel Sprouts & Chorizo 18
crispy brussel sprouts & Spanish made chorizo

Charbroiled Oysters GF 18
garlic herb butter topped with parmigiano

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

Surf N' Turf Fries 22
filet mignon tips, Maine lobster, white cheddar & parmigiano cheese sauce, demi glace, scallions

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 Mushrooms. +3

Blackened Mahi Wrap 17
Romaine, Red Onion, Tomato, Cucumber & Ranch

Nashville Style Flounder Sandwich 18
spicy honey, cole slaw, house-made pickles, Portuguese roll

Fish & Chips 22
fish of the day

Point Lobster Roll 27
potato roll, buttered lobster meat

Cold Lobster Roll 27
potato roll, citrus lobster salad

Lobster BLT 26
with lettuce, tomato, bacon, fresh point lobster meat, citrus mayo

Fish Tacos (3) 17

Lobster tacos (2) 27
grilled corn & tomato salsa, cabbage & lime slaw, queso cotija & valentina crema

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 chef's selection 8

Lobster Bisque sherry reduction 9

House Salad 10

Classic Caesar 12
crisp romaine, house made dressing, herbed croutons, Grana Padano

Sesame Ginger 15
crisp romaine, almonds, carrots, wonton chips, sesame ginger dressing

Shaved Brussel Sprouts Salad 15
shaved brussels sprouts, sundried cranberries, apples, roasted butternut squash, slivered almonds & apple cider vinaigrette

Burrata & Beet 18
Joe Leone's Burrata, baby greens, toasted pistachio, pickled red onion, basil honey vinaigrette

Chilled & Raw

Raw Shucked Blue Point Oysters
by the piece \$3 each

Raw Shucked Middle Neck Clams
1/2 dozen 8
dozen 16

Tuna Nachos 18
sesame & peppercorn crusted tuna, wasabi aioli, wakame salad, sesame ginger teriyaki, wonton chips & charred pineapple

Tuna Tartare 20
sushi grade tuna, sesame seeds, apple, jalapeño, scallion, sesame oil, sea salt, chili oil, wonton chips

Shrimp Cocktail GF 20
wild colossal shrimp, house cocktail sauce

1/2 Point Lobster GF 21
house cocktail sauce, tarragon aioli

Entree/Pasta

Lobster Mac & Cheese 20

Linguini, Bacon & Clams 28
garlic, white wine, citrus herb butter

Shrimp Scarpiello 32
over linguini, pickled cherry peppers, white wine garlic butter sauce

Lobster Ravioli 34
tomato tarragon cream sauce

Jumbo Lump Crabmeat 36
In a champagne shallot & garlic sauce

Sides

Hand Cut Old Bay French Fries 8
Spanish Potatoes 8
Broccoli 9

Sautéed spinach 9
Grilled Asparagus 9
Vegetable Fried Rice 9
Lobster & Corn Risotto 16



GF = Gluten Free

\$5 Plate Sharing Charge
Parties of 6 or more, gratuity can be added*

Whole Maine Lobsters

Your choice of broiled or steamed

1.5 lb Lobster Mkt Price

2lb Lobster Mkt Price

Jumbo (3lb-4lb) Mkt Price

(bigger lobsters available upon request)

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
crab meat stuffing

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

Rosé

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

Reds

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

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