



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** 20
wild colossal shrimp, house cocktail sauce
- ½ Point Lobster** 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
- Fried Steak Sandwich**. . . . 16
Cole slaw, pickles, sweet & spicy sauce
- Fish & Chips**. 22
fish of the day
- Point Lobster Roll**. . . . 30
potato roll, buttered lobster meat
- Cold Lobster Roll** 30
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** 12
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
- 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
1½lb 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

\$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 <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 Bodega Garzón	
Albariño Reserva.	10 34
16 Mer Soleil	
Chardonnay Reserve <i>Santa Lucia Highlands</i>	12 42

17 Villa Maria	
Sauvignon Blanc Reserve <i>Wairau Valley</i>	14 46
18 Vietti	
Moscato D'asti <i>Piedmont</i>	35
19 Tiefenbrunner	
Pinot Grigio igt <i>Alto Adige</i>	38
20 Alain Chavy	
Bourgogne Blanc	65
21 Rombauer Vineyards	
Chardonnay 2018 <i>Carneros</i>	75

Rosé

22 Gueissard	
Rosé <i>Côtes de Provence</i>	10 25

23 Lapostolle	
Le Rosé <i>Chili</i>	9 24

Reds

24 Cousino-Macul	
Cabernet Sauvignon <i>Maipo Valley</i>	9 30
25 Deloach Heritage Reserve	
Pinot Noir <i>California</i>	10 34
26 Silk & Spice	
Red Blend <i>Portugal</i>	10 34
27 The Arsonist	
Red Blend	12 42
28 Selvapiana	
Chianti Rufina	12 42
29 Matthews Blackboard	
Merlot <i>Washington</i>	13 35
30 Dough	
Pinot Noir <i>Oregon</i>	13 35
31 Kermit Lynch	
Côtes Du Rhône <i>Rhône</i>	14 35
32 Seghesio	
Zinfandel <i>Sonoma</i>	35
33 Collemassari Rigoletto Rosso DOC	
Sangiovese <i>Organic Tuscany</i>	12 40

34 Matchbook	
Cabernet Sauvignon <i>Dunnigan Hills</i>	12 42
35 Catena Vista Flores	
Malbec <i>Mendoza</i>	12 42
36 Tinto Rey	
Tempranillo <i>Dunnigan Hills</i>	13 42
37 Lapostolle Cuvée Alexandre	
Cabernet Franc.	16 50
38 Lapostolle Cuvée Alexandre	
Carmenere.	16 50
39 Lapostolle Cuvée Alexandre	
Cabernet Sauvignon	16 50
40 Marques De Riscal	50
41 Belle Glos	
Las Alturas Pinot Noir <i>California</i>	20 65
42 Textbook	
Cabernet Sauvignon <i>Paso Robles</i>	16 65

43 The Herdsman	
Red Blend Giguiere Estate	17 67
44 Domaine de Bellene	
Savigny-Les Beaune Vv 2017 <i>Burgundy</i>	75
45 Ancient Peaks	
Oyster Ridge (Bordeaux Blend) <i>Paso Robles</i>	111
46 Il Marroneto	
Brunello Di Montalcino DOCG 2014 <i>Tuscany</i>	115
47 Zenato	
Amarone DOCG 2015 <i>Veneto</i>	125
48 Frogs Leap	
Cabernet Sauvignon Rutherford 2016 <i>Napa</i>	125
49 Duckhorn Vineyard	
Cabernet Sauvignon 2016 <i>Napa</i>	125
50 Cliff Lede	
Cabernet Sauvignon <i>Napa</i>	125
51 Caymus	
Cabernet Sauvignon <i>Napa</i>	150