



 (732) 295-1500

Hot Starters

Baked Clams	16
<i>bacon, lobster, panko bread crumbs, herbs, top neck clams</i>	
Garlic Shrimp	16
<i>sautéed in olive oil & garlic, hint of piri piri sauce, served with toast points</i>	
Coconut Shrimp	16
<i>panko crusted with Thai chili sauce</i>	
Steamed Clams	18
<i>white wine, garlic, cilantro broth, served with toast points</i>	
Maine mussels	18
<i>Rustic plum tomato sauce & house croutons</i>	
<i>Served with toast points</i>	
<i>Make it spicy, Calabrian chili spiked</i>	
Brussel Sprouts & Chorizo	18
<i>crispy brussel sprouts & Spanish made chorizo</i>	
Charbroiled Oysters GF	18
<i>garlic herb butter topped with parmigiano</i>	
Drunk & Angry Clams	18
<i>hot cherry peppers & lager broth, served with toast points</i>	
Crispy Calamari	20
<i>polenta encrusted with sweet & spicy gochujang aioli, sesame seeds, cilantro / traditional marinara or buttermilk ranch</i>	
Surf N' Turf Fries	22
<i>filet mignon tips, Maine lobster, white cheddar & parmigiano cheese sauce, demi glace, scallions</i>	

Casual Bites

Served w/ Hand Cut Old Bay French Fries

Hamburger / Cheeseburger 	16
<i>lettuce, tomato, onion on a Joe Leone's brioche bun</i>	
add egg	+2
add bacon	+3
Add sautéed onions. +2	
Add Mushrooms. +3	
Blackened Mahi Wrap	17
<i>Romaine, Red Onion, Tomato, Cucumber & Ranch</i>	
Nashville Style Flounder Sandwich	18
<i>spicy honey, cole slaw, house-made pickles, Portuguese roll</i>	
Fish & Chips	22
<i>fish of the day</i>	
Point Lobster Roll	30
<i>potato roll, buttered lobster meat</i>	
Cold Lobster Roll	30
<i>potato roll, citrus lobster salad</i>	
Lobster BLT	26
<i>with lettuce, tomato, bacon, fresh point lobster meat, citrus mayo</i>	
Fish Tacos (3)	17
Lobster tacos (2)	25
<i>grilled corn & tomato salsa, cabbage & lime slaw, queso cotija & valentina crema</i>	
Surf & Turf Burger 	30
<i>all beef burger on a Joe Leone's brioche bun with 4oz lobster tail</i>	

Soups / Salads

*Add any protein to salad	
Soup Of The Day <i>chef's selection</i>	8
Lobster Bisque <i>sherry reduction</i>	12
House Salad	10
Classic Caesar	12
<i>crisp romaine, house made dressing, herbed croutons, Grana Padano</i>	
Sesame Ginger 	15
<i>crisp romaine, almonds, carrots, wonton chips, sesame ginger dressing</i>	
Shaved Brussel Sprouts Salad	15
<i>shaved brussels sprouts, sundried cranberries, apples, roasted butternut squash, slivered almonds & apple cider vinaigrette</i>	
Burrata & Beet 	18
<i>Joe Leone's Burrata, baby greens, toasted pistachio, pickled red onion, basil honey vinaigrette</i>	

Chilled & Raw

Raw Shucked Blue Point Oysters	
<i>by the piece \$3 each</i>	
Raw Shucked Middle Neck Clams	
½ dozen	8
dozen	16
Tuna Nachos	18
<i>sesame & peppercorn crusted tuna, wasabi aioli, wakame salad, sesame ginger teriyaki, wonton chips & charred pineapple</i>	
Tuna Tartare	20
<i>sushi grade tuna, sesame seeds, apple, jalapeño, scallion, sesame oil, sea salt, chili oil, wonton chips</i>	
Shrimp Cocktail GF	20
<i>wild colossal shrimp, house cocktail sauce</i>	
½ Point Lobster GF	21
<i>house cocktail sauce, tarragon aioli</i>	

Entree/Pasta

Lobster Mac & Cheese	20
Linguini, Bacon & Clams	28
<i>garlic, white wine, citrus herb butter</i>	
Shrimp Scarpriello	32
<i>over linguini, pickled cherry peppers, white wine garlic butter sauce</i>	
Lobster Ravioli	34
<i>tomato tarragon cream sauce</i>	
Jumbo Lump Crabmeat	36
<i>In a champagne shallot & garlic sauce</i>	

Meat & Poultry

Chicken	27
<i>Marsala, Garlic, Francese, & Scarpiello served over linguini</i>	
1/2 Rack of Ribs	30
<i>with corn & grilled pineapple salsa & sweet potato fries</i>	

Pork & Clams	30
<i>slow cooked, marinated pork, clams, garlic, cilantro, roasted potatoes</i>	

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
--------------------	----

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

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
-----------------------	----

½ 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)

Whole Maine Lobsters

Your choice of broiled or steamed

1.5 lb Lobster	Mkt Price
----------------	-----------

2 lb Lobster	Mkt Price
--------------	-----------

Jumbo (3 lb-4 lb)	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 1.5 lb +\$5 2 lb +\$10 3-4 lb +\$15
crab meat stuffing

Sides

Hand Cut Old Bay French Fries	8	Sautéed spinach	9
Spanish Potatoes	8	Grilled Asparagus	9
Broccoli	9	Vegetable Fried Rice	9
		Lobster & Corn Risotto	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

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 Klinker Brick Brickmason 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 Collemassari Rigoletto Rosso DOC Sangiovese <i>Organic Tuscany</i>	12	42
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 Blue Rock Vineyards Baby Blue Bordeaux Blend 2016 <i>Sonoma</i>		50
37 Marques De Riscal Rioja Reserva 2014 <i>Rioja</i>		50
38 Belle Glos Las Alturas Pinot Noir <i>California</i>	20	65
39 Textbook Cabernet Sauvignon <i>Paso Robles</i>	16	65
40 Domaine de Bellene Savigny-Les Beaune Vv 2017 <i>Burgundy</i>		75
41 Ancient Peaks Oyster Ridge (Bordeaux Blend) <i>Paso Robles</i>		111
42 Il Marroneto Brunello Di Montalcino DOCG 2014 <i>Tuscany</i>		115
43 Zenato Amarone DOCG 2015 <i>Veneto</i>		125
44 Frogs Leap Cabernet Sauvignon Rutherford 2016 <i>Napa</i>		125
45 Duckhorn Vineyard Cabernet Sauvignon 2016 <i>Napa</i>		125
46 Cliff Lede Cabernet Sauvignon <i>Napa</i>		125
47 Caymus Cabernet Sauvignon <i>Napa</i>		150



Follow us on  
@PointLobsterBarAndGrill

