



 (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	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 brioche bun</i>	
add egg	+2
add bacon	+3
Add sautéed onions.	+2
Add Mushrooms.	+3
Garlic Shrimp Caesar Wrap	16
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)	27
<i>Pico de gallo, cabbage & lime slaw, queso cotija & valentina crema</i>	
Surf & Turf Burger	30
<i>all beef burger on a brioche bun with 4oz lobster tail</i>	

Sides

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

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>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 <i>GF</i>	20
<i>wild colossal shrimp, house cocktail sauce</i>	
½ Point Lobster <i>GF</i>	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>	
Pork & Clams	30
<i>slow cooked, marinated pork, clams, garlic, cilantro, roasted potatoes</i>	
NY Strip Steak	42
<i>with whipped potatoes & vegetable of the day</i>	
<u>Make it a Surf & Turf:</u>	
add a Prawn	+12
add 4oz Lobster Tail	+16
Filet Mignon	45
<i>Spanish brandy, mushroom gravy, with whipped potatoes & vegetable of the day</i>	
<u>Make it a Surf & Turf:</u>	
add a Prawn	+12
add 4oz Lobster Tail	+16

Seafood

Crab Cake Entree	30
<i>Red bliss potatoes, sautéed green beans & remoulade</i>	
Panko & Pistachio Crusted Mahi	32
<i>vegetable fried rice, garlic herb compound butter</i>	
Point Lobster Bake	32
<i>1¼lb lobster, served with old bay butter potatoes & jersey corn</i>	
Seared Tuna	34
<i>coriander & sesame crusted tuna spiced coconut carrot puree, baby bok choy, yuzu sweet soy</i>	
Local Flounder or Wild jumbo	
Shrimp Your Way	28
<i>Broiled, Blackened, Fried, Scampi, Francese, or crab stuffed</i>	
additional \$8	
<i>Served with roasted potatoes & mixed vegetables</i>	
Everything Salmon	34
<i>everything encrusted salmon, over brussel sprout & chorizo hash</i>	
Crab Stuffed Local Flounder	36
<i>stuffed with crab meat stuffing, served with roasted potatoes & mixed vegetables</i>	
Seafood Fra Diavolo	36
<i>mussels, clams, calamari, shrimp & lobster tail tomato broth. Choice of mild or spicy. -Pasta available upon request</i>	
Point Lobster Boil <i>GF</i>	36
<i>½ lobster, clams, mussels, jersey corn, potatoes, chorizo</i>	
Paella	
Valenciana <i>(chicken, chorizo & seafood)</i>	38
or Marinera <i>(seafood only)</i>	40
Colossal Prawns	
<i>head on prawns served on sizzling cast iron plate, lemon scented brown butter</i>	
3 pieces - Individual	45
<i>please allow additional preparation time*</i>	

*(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	
<i>(bigger lobsters available upon request)</i>			
Choose Your Style			
Angry	<i>hot cherry pepper, white wine, tomato</i>	+\$5	
Green	<i>parsley, garlic, onions, peas, white wine</i>	+\$5	
Stuffed	1.5 lb +\$5 2 lb +\$10 3-4 lb +\$15		
<i>crab meat stuffing</i>			

\$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 Bodega Garzon 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 Domaine Alain Chavy Bourgogne Blanc.		65
21 Amici Chardonnay Sonoma coast		60

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 Vineyards Pinot Noir <i>California</i>	9	30
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	40
30 Dough Pinot Noir <i>Oregon</i>	13	40
31 Kermit Lynch Côtes Du Rhône <i>Rhône</i>	14	40
32 Seghesio Zinfandel <i>Sonoma</i>		40
33 Collemassari Rigoletto Rosso DOC <i>Sangiovese blend Sangiovese 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 Rioja Reserva 2014 <i>Rioja</i>		50
41 Goldeneye Anderson Valley Pinot Noir		75
42 Textbook Cabernet Sauvignon <i>Paso Robles</i>	16	65
43 The Herdsman Red blend <i>Giguere estate</i>	17	67
44 Domaine Michel Magnien Pinot noir <i>Burgundy</i>		70
45 Ancient Peaks Oyster Ridge (Bordeaux Blend) <i>Paso Robles</i>		111
46 Altesino Brunello Di Montalcino DOCG tuscany		100
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 Amici Cabernet Sauvignon <i>Napa</i>		90
51 Caymus Cabernet Sauvignon <i>Napa</i>		150



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