



## 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  
*Red bliss potatoes, sautéed green beans & remoulade*
- Point Lobster Bake** . . . . . 32  
*1½ 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*
- 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

<b>01</b> Francois Montand Brut Sparkling . . . . . 10 34	<b>04</b> Cleto Chiarli Vecchia Lambrusco Di Sorbara 12 42	<b>07</b> Laurent Perrier Cuvée Rosé Brut Champagne . . . 125
<b>02</b> Francois Montand Brut Sparkling Rosé . . . . . 10 34	<b>05</b> Barone Pizzini Extra Brut Franciacorta . . . . . 55	
<b>03</b> Zardetto Prosecco . . . . . 10 34	<b>06</b> Laurent Perrier Brut La Cuvée Champagne . . . . 80	

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Whites

<b>08</b> Zenato Pinot Grigio Doc <i>Veneto</i> . . . . 9 30	<b>13</b> Château Ducasse Bordeaux Blanc <i>Bordeaux</i> . . . . 12 42	<b>17</b> Villa Maria Sauvignon Blanc Reserve <i>Wairau Valley</i> . . . . . 14 46
<b>09</b> Terranoble Chardonnay <i>Elqui Valley</i> . . . . 9 30	<b>14</b> Salvard Domaine du Cheverny Vin de France Sauvignon Blanc <i>Loire Valley</i> . . . . . 12 42	<b>18</b> Vietti Moscato D'asti <i>Piedmont</i> . . . . . 35
<b>10</b> Villa Maria Sauvignon Blanc <i>Marlborough</i> 10 34	<b>15</b> Bodega Garzón Albariño Reserva. . . . . 10 34	<b>19</b> Tiefenbrunner Pinot Grigio igt <i>Alto Adige</i> . . . . 38
<b>11</b> Clean Slate Riesling <i>Mosel</i> . . . . . 10 34	<b>16</b> Mer Soleil Chardonnay Reserve <i>Santa Lucia Highlands</i> . . . . . 12 42	<b>20</b> Domaine Alain Chavy Bourgogne Blanc . . . . . 65
<b>12</b> Ancient Peaks Sauvignon Blanc . . . . . 11 36		<b>21</b> Amici Chardonnay Sonoma coast . . . . 60

Rosé

<b>22</b> Gueissard Rosé <i>Côtes de Provence</i> . . . . 10 25	<b>23</b> Lapostolle Le Rosé <i>Chili</i> . . . . . 9 24
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Reds

<b>24</b> Cousino-Macul Cabernet Sauvignon <i>Maipo Valley</i> . . . . . 9 30	<b>34</b> Matchbook Cabernet Sauvignon <i>Dunnigan Hills</i> . . . . . 12 42	<b>44</b> Domaine Michel Magnien Pinot Noir <i>Burgundy</i> . . . . . 75
<b>25</b> Deloach Heritage Reserve Pinot Noir <i>California</i> . . . . . 10 34	<b>35</b> Catena High Mountain Malbec Uco Valley . . . . . 14 48	<b>45</b> Ancient Peaks Oyster Ridge (Bordeaux Blend) <i>Paso Robles</i> . . . . . 111
<b>26</b> Silk & Spice Red Blend <i>Portugal</i> . . . . . 10 34	<b>36</b> Tinto Rey Tempranillo <i>Dunnigan Hills</i> . . . . 13 42	<b>46</b> Altesino Brunello Di Montalcino DOCG <i>Tuscany</i> . . . . . 100
<b>27</b> The Arsonist Red Blend . . . . . 12 42	<b>37</b> Lapostolle Cuvée Alexandre Cabernet Franc. . . . . 16 50	<b>47</b> Zenato Amarone DOCG 2015 <i>Veneto</i> . . . 125
<b>28</b> Selvapiana Chianti Rufina . . . . . 12 42	<b>38</b> Lapostolle Cuvée Alexandre Carmenere. . . . . 16 50	<b>48</b> Frogs Leap Cabernet Sauvignon Rutherford 2016 <i>Napa</i> . . . . . 125
<b>29</b> Matthews Blackboard Merlot <i>Washington</i> . . . . . 13 35	<b>39</b> Lapostolle Cuvée Alexandre Cabernet Sauvignon . . . . . 16 50	<b>49</b> Duckhorn Vineyard Cabernet Sauvignon 2016 <i>Napa</i> . . 125
<b>30</b> Dough Pinot Noir <i>Oregon</i> . . . . . 13 35	<b>40</b> Marques De Riscal . . . . . 50	<b>50</b> Amici Cabernet Sauvignon <i>Napa</i> . . . . 90
<b>31</b> Kermit Lynch Côtes Du Rhône <i>Rhône</i> . . . . . 14 35	<b>41</b> Goldeneye Anderson Valley Pinot Noir <i>California</i> . . . . . 75	<b>51</b> Caymus Cabernet Sauvignon <i>Napa</i> . . . . 150
<b>32</b> Seghesio Zinfandel <i>Sonoma</i> . . . . . 35	<b>42</b> Textbook Cabernet Sauvignon <i>Paso Robles</i> . . . . . 16 65	
<b>33</b> Collemassari Rigoletto Montecucco Rosso DOC <i>Organic</i> . . . . . 12 40	<b>43</b> The Herdsman Red Blend Giguiere Estate . . . . 17 67	