



(732) 295-1500

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	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/ 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 brioche bun	
add egg	+2
add bacon	+3
Add sautéed onions.	+2
Add Mushrooms.	+3
Garlic Shrimp Caesar Wrap	16
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	30
potato roll, buttered lobster meat	
Cold Lobster Roll	30
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
Pico de gallo, cabbage & lime slaw, queso cotija & valentina crema	
Surf & Turf Burger	30
all beef burger on a 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	
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
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	
½ 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	20
GF wild colossal shrimp, house cocktail sauce	

Entree/Pasta

Lobster Mac & Cheese	20
Linguini, Bacon & Clams	28
garlic, white wine, citrus herb butter	
Shrimp Scarpriello	32
over linguini, pickled cherry peppers, white wine garlic butter sauce	
Jumbo Lump Crabmeat	36
In a champagne shallot & garlic sauce	

Meat & Poultry

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

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	36
GF ½ lobster, clams, mussels, jersey corn, potatoes, chorizo	
Paella Marinera (seafood only)	40

*(Any Fish can be Simply Broiled)

Whole Maine Lobsters

Your choice of broiled or steamed	
1.5 lb Lobster	50
(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 crab meat stuffing

Sides

Hand Cut Old Bay French Fries	8
Vegetable Fried Rice	9
Crab Meat Stuffing	14

\$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 Pine Ridge Chenin Blanc Viognier California	11	36
13 Beau Rivage 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 Reverdy Ducroux Sancerre Sauvignon Blanc Loire Valley	20	75
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	30
23 Lapostolle Le Rosé <i>Chili</i>	9	27

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 Campuget Traditional Rouge <i>Rhône</i>	12	42
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 High Mountain <i>Malbec Uco Valley</i>	14	48
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>Giguiere 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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