





(732) 295-1500

Hot Starters

- Baked Clams** 13
bacon, lobster, panko bread crumbs, herbs, top neck clams
- Crispy Calamari** 14
polenta encrusted with sweet & spicy gochujang aioli, sesame seeds, cilantro / traditional marinara or buttermilk ranch
- Charbroiled Oysters** GF 12
garlic herb butter topped with parmigiano
- Garlic Shrimp** GF  13
sautéed in olive oil & garlic, hint of piri piri sauce
- Brussel Sprouts & Chorizo** 14
crispy brussel sprouts & Spanish made chorizo
- Drunk & Angry Clams** 14
hot cherry peppers & lager broth
- Steamed Clams**  13
white wine, garlic, cilantro broth
- Maine Mussels** 12
Thai coconut, green curry, fresh lime & mint
- Fire Roasted Long Hot Peppers** 9
garlic, olive oil, grana padano
- Crab Cake** 17

Soups / Salads

- *Add any protein to salad**
- Burrata & Beet**  13
Joe Leone's Burrata, baby greens, toasted pistachio, pickled red onion, basil honey vinaigrette
- Classic Caesar** 10
crisp romaine, house made dressing, herbed croutons, Grana Padano
- Seaweed Salad**  9
sesame seeds, soy sauce & sesame oil
- Sesame Ginger**  10
crisp romaine, almonds, carrots, wonton chips, sesame ginger dressing
- Lobster Bisque** 9
sherry reduction
- Soup Of The Day** 8
chef's selection

Sides

- Lobster Mac & Cheese** 16
- Hand Cut Old Bay French Fries** 5
- Crab Meat Stuffing** 8
- Spanish Potatoes** 6
- Side Salad** 5
- Broccolini** 5
- Whipped Ricotta Potatoes** 5
- Wild Mushroom Risotto** 6
- Lobster & Corn Risotto** 10

Casual Bites

- All Served With Hand Cut Old Bay French Fries**
- Lobster BLT** 18
with lettuce, tomato, bacon, fresh point lobster meat, citrus mayo
- Fried Flounder Sandwich** 15
- Point Lobster Roll** 22
potato roll, buttered lobster meat
- Cold Lobster Roll** 22
potato roll, citrus lobster salad
- Surf & Turf Burger**  22
10oz all beef burger on a Joe Leone's brioche bun with 4oz lobster tail
- Hamburger / Cheeseburger**  15
lettuce, tomato, onion on a Joe Leone's brioche bun
add egg +2
add bacon +3
- Fish & Chips** 18
locally caught flounder
- Coconut Shrimp** 16
panko crusted with Thai chili sauce
- 1/2 Rack of Ribs**  21
served with whipped potatoes

Chilled & Raw

- Shrimp Cocktail** GF 15
wild colossal shrimp, house cocktail sauce
- 1/2 Point Lobster** GF 16
house cocktail sauce, tarragon aioli
- Crab Cocktail** GF 14
with dijon
- Tuna Nachos** 15
sesame & peppercorn crusted tuna, wasabi aioli, wakame salad, sesame ginger teriyaki, wonton chips
- Tuna Tartare** 12
sushi grade tuna, sesame seeds, apple, jalapeño, scallion, sesame oil, sea salt, chili oil, wonton chips



Entree/Pasta

- Shrimp Scarpriello** 30
over black spaghetti, pickled cherry peppers, white wine garlic butter sauce
- Zuppa di Pesce** 35
mussels, clams, calamari, shrimp & lobster tail tomato broth
- Bucatini, Bacon & Clams** 28
garlic, white wine, citrus herb butter
- Tofu Gnocchi**  24
seasonal vegetables, green goddess pesto
- Seasonal Pasta** 23
chefs preparation

Meat & Poultry

- Pork & Clams**  26
slow cooked, marinated pork, clams, garlic, cilantro, roasted potatoes
- Truffled Free Range 1/2 Chicken** 28
exotic wild mushroom & meyer lemon risotto, black truffle au jus
- Filet Europa**  36
Spanish brandy, mushroom gravy, whipped ricotta potatoes & broccolini
Make it a Surf & Turf:
add a Prawn +8
add 4oz Lobster Tail +10
- NY Strip Steak** 32
whipped ricotta potatoes & broccolini
Make it a Surf & Turf:
add a Prawn +8
add 4oz Lobster Tail +10

Seafood

- Seared Tuna** 29
coriander & sesame crusted tuna spiced coconut carrot puree, baby bok choy, yuzu sweet soy
- Paella**  32
Valenciana (chicken & chorizo) 32
or Marinera (seafood only) 34
- Colossal African Prawns**  75
served on sizzling cast iron plate, lemon scented brown butter
8 pieces - For 2 75
please allow additional preparation time*
4 pieces - Individual 40
- Pan Seared Scallops** GF 36
with corn & lobster risotto, brown butter sauce
- Point Lobster Boil** GF 34
1/2 lobster, clams, mussels, jersey corn, potatoes, chorizo
- Everything Salmon** 28
everything encrusted salmon, over brussel sprout & chorizo hash
- Pistachio Encrusted Mahi Mahi** 30
whipped potatoes, broccolini, garlic herb butter

***(Any Fish can be Simply Broiled)**

Whole Maine Lobsters

- Your choice of broiled or steamed
- 1.5 lb Lobster Market Price
- 2lb Lobster Market Price
- Jumbo (3lb-4lb) Market Price
(bigger lobsters available upon request)
- Choose your style: Any Style Add \$5**
- Angry** hot cherry pepper, white wine, tomato
- Stuffed** crab meat stuffing
- Green** parsley, garlic, onions, peas, white wine



= Old Favorite



= JSBBQ



= Joe Leone's



= Vegan

GF = Gluten Free

Bottled & Canned Beers

Amstel Light	Corona Light	Little Sumpin	Stella Artois
Becks	Dogfish Head 60 Min IPA	Michelob Ultra	Sam Adams Summer Ale
Blue Moon	Fat Tire	Miller Lite	Shore Thing, Blue Point
Bud Light	Heineken	Narragansett "Fresh Catch" 16oz	White Claw
Budweiser	Heineken Light	Pabst Blue Ribbon 16oz Can	Heineken Non-Alcoholic
Coors Light	Jetty Session Ale	Red Stripe 12oz Bottle	Wolffer Rosé Non-Alcoholic
Corona	Land Shark	Sierra Nevada	

Red & White Sangria made fresh daily - served by the glass, half pitcher or full pitcher

Sparkling

01 Francois Montand Brut Sparkling	10	25
02 Francois Montand Brut Sparkling Rosé	10	25
03 Juve Y Camps Reserva Brut Cava		35
04 Barone Pizzini Extra Brut Franciacorta.		55
05 Laurent Perrier Brut La Cuvée Champagne		80
06 Laurent Perrier Cuvée Rosé Brut Champagne		125

Whites

07 Zenato Pinot Grigio Doc <i>Veneto</i>	10	25
08 Southern Ocean Sauvignon Blanc <i>Marlborough</i>	10	25
09 Terranoble Chardonnay <i>Elqui Valley</i>	10	25
10 Clean Slate Riesling <i>Mosel</i>	10	25
11 Vietti Moscato D'asti <i>Piedmont</i>		35
12 Tiefenbrunner Pinot Grigio <i>Alto Adige</i>		35
13 Salvard Domaine Du Cheverny Sauvignon Blanc <i>Loire</i>	14	35
14 Ducasse Chateau Bordeaux Blanc <i>Bordeaux</i>		35
15 Ranch 32 Chardonnay <i>Monterey</i>	14	35
16 Domaine de Bellene Savigny Les Beaune Vv 2017 <i>Burgundy</i>		65
17 Rombauer Vineyards Chardonnay 2018 <i>Carneros</i>		75

Rosé

18 Fontsaime Domaine Gris De Gris <i>Languedoc</i>	14	35
--	----	----

Reds

19 Vinum Cellars Pinot Noir <i>California</i>	10	25
20 Silk & Spice Red Blend <i>Portugal</i>	10	25
21 Cousino-Macul Cabernet Sauvignon <i>Maipo Valley</i>	10	25
22 Maison Roche De Bellene Bourgogne Pinot Noir Vv <i>Burgundy</i>	14	35
23 Valle Reale Montepulciano Doc Organic <i>Abruzzo</i>		35
24 Kermit Lynch Côtes Du Rhône <i>Rhône</i>	14	35
25 Spellbound Petit Sirah <i>California</i>		35
26 Ramos-Pinto Duas Quintas Red <i>Douro</i>		35
27 Lapostolle Grand Selection Merlot <i>Chile</i>	14	35
28 Matchbook Cabernet Sauvignon <i>Dunnigan Hills</i>	14	35
29 Catena Vista Flores Malbec <i>Mendoza</i>	14	35
30 Seghesio Zinfandel <i>Sonoma</i>		35
31 High Hook Vineyards Pinot Noir <i>Willamette</i>		40
32 Domaine de Bellene Savigny-Les Beaune Vv 2017 <i>Burgundy</i>		75
33 Blue Rock Vineyards Baby Blue Bordeaux Blend 2016 <i>Sonoma</i>		50
34 Marques De Riscal Rioja Reserva 2014 <i>Rioja</i>		50
35 Il Marroneto Brunello Di Montalcino DOCG 2014 <i>Tuscany</i>		115
36 Zenato Amarone DOCG 2015 <i>Veneto</i>		125
37 Frogs Leap Cabernet Sauvignon Rutherford 2016 <i>Napa</i>		125
38 Duckhorn Vinyard Cabernet Sauvignon 2016 <i>Napa</i>		125
39 Silver Oak Cabernet Sauvignon 2015 <i>Alexander Valley</i>		125
40 Shafer One Point Five Cabernet Sauvignon 2016 Stags Leap <i>Napa</i>		165