

Welcome to

Esposito's



MAPLEWOOD

Restaurant & Lounge

Since 1983

This restaurant is my dream come true.. A life long passion for food and my proud Italian heritage inspired me. This passionate inspiration started long ago in my mother's kitchen (the worlds greatest cook and hostess) and remains with me throughout the years.

I am thankful for the opportunity to share this with you.

Howard Esposito & Family

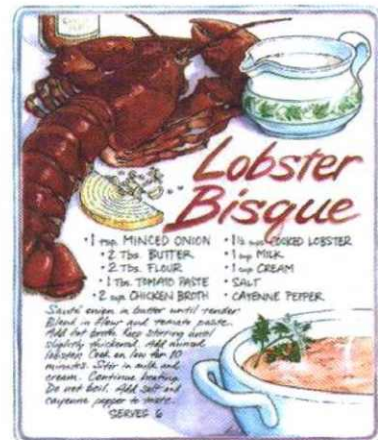
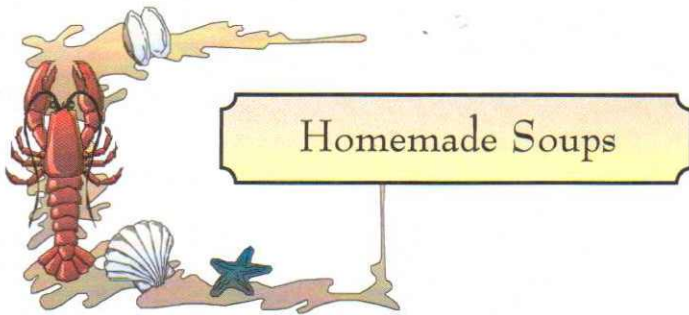
Dinner begins with our unique olive oil vegetable dip served with a warmed European Baguette & our famous house salad

Our restaurant is smoke free!

Appetizers Hot & Cold

*Undercooked meats seafood, and eggs can increase your risk of food borne illnesses ***

Mussels Red or White Sauce Spicy Hot	8.95
<i>fresh from Prince Edward Island, Canada. Prepared with spicy tomato or white sauce</i>	
Clams Casino	8.95
<i>eight choice clams topped with garlic butter, cheese & bacon then broiled golden brown</i>	
Steamed Clams	9.95
<i>twelve choice clams steamed with garlic butter, oregano and parsley</i>	
Stuffed Mushrooms	10.95
<i>large mushroom caps stuffed with crabmeat & spinach then broiled golden brown. Finished with creamy cheddar cheese sauce</i>	
Fried Calamari	9.95
<i>lightly floured then deep fried, served with a spicy hot roasted pepper sauce</i>	
Jumbo Shrimp Cocktail	9.95
<i>four jumbo shrimp chilled and served with cocktail sauce & lemon</i>	
Chilled Jumbo Crabmeat Cocktail	12.95
<i>a quarter pound of shelled jumbo lump crabmeat served with cocktail sauce & lemon</i>	
Six Clams on the Half Shell **	7.50
<i>choice clams served chilled with cocktail sauce & lemon</i>	



Our Famous Lobster Bisque	7.95
<i>A blend of lobster morsels, shrimp and crabmeat in a rich creamy bisque</i>	
Maplewood Seafood Chowder	6.95
<i>New England style with shrimp, scallops and clams, rich & creamy</i>	
Baked French Onion	5.95
<i>rich and hearty onion soup topped with two kinds of cheese & baked golden brown</i>	
Chicken Escarole	4.95
<i>Mom's recipe....chicken soup with tiny meatballs and escarole greens</i>	

SEAFOOD WITH WHITE SAUCES

Seafood over Homemade Spaghetti, Multi-grain Barilla Plus Angel Hair or Barilla Imported Capellini in our own white sauce

Dungeness Crabs Espositos Style	Spicy Hot	27.95
over a pound of Dungeness crabs with split shells simmered with garlic, olive oil, hot pepper, old bay, beer and plenty of fresh chopped parsley. Served over spaghetti		
Shrimp Scampi		22.95
jumbo shrimp and lump crabmeat simmered with garlic, butter and natural juices		
Jumbo Lump Crabmeat White Sauce		22.95
lump crabmeat simmered with garlic, butter and natural juices		
Lobster Scampi		32.95
8.5 oz Brazilian Lobster Tail & crabmeat with garlic, butter and natural juices		
Scallop and Crab Scampi		23.95
fresh sea scallops and lump crabmeat simmered with garlic, butter and natural juices		
Joe's Special		21.95
shelled clams, shrimp, mussels, lump crabmeat and scungili simmered with garlic, olive oil and natural juices.		
Shrimp and Broccoli		19.95
shrimp and broccoli florets in a buttery, garlic white sauce		
Fresh Baby Clams in shells with Pasta		16.95
prepared with olive oil, plenty of garlic, a touch of hot pepper, oregano and fresh parsley add jumbo lump crabmeat 6.50 Extra		
Shrimp & Scallops	Spicy Hot	22.95
shrimp and scallops simmered with garlic, olive oil, a touch of hot pepper and parsley		
Fisherman's Delight (Kettle Steamed)		34.95
8.5 oz Brazilian Lobster Tail, Alaskan King Crab, Jumbo Shrimp, Sea Scallops and whole Clams, kettle steamed in natural juices and served with drawn butter		

FRESH FISH

Tilapia & Crab**

Sauteed with jumbo lump crab in white wine, garlic butter sauce 19.95

Flounder Fillet**

Broiled with garlic herb butter or with Cajun spices 20.95

Tilapia Fillet**

Broiled with garlic herb butter or with Cajun spices 16.95

Caramelized Salmon**

Served with sweet mashed potatoes & sauteed stringbeans 19.95

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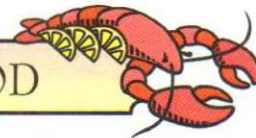
BROILED SEAFOOD & SHELLFISH

Served with your choice of pasta or two vegetables

Broiled Seafood Combination**	26.95
stuffed flounder, shrimp, sea scallops, broiled crab-cake and clams casino	
add a 8.5 oz Brazilian Lobster Tail16.95 extra	
Stuffed Flounder (Fluke)**	25.95
topped with crab imperial then broiled golden brown	
Stuffed Lobster	31.95
8.5 oz Brazilian Lobster Tail overstuffed with mildly seasoned lump crabmeat	
Stuffed Jumbo Shrimp	21.95
overstuffed with mildly seasoned lump crab stuffing	
Sea Scallops	22.95
broiled with garlic butter sauce	
Cold Water Lobster Tail with drawn butter	34.95
7 ounce S.A Cold Water Lobster Tail.....add another tail25.95 extra	
Add Crabmeat Stuffing per lobster tail. . . .7.95	
Surf and Turf**	36.95
8 ounce filet mignon and a 8.5 oz Brazilian Lobster Tail	
Crab Imperial	24.95
jumbo lump crabmeat with imperial sauce, baked golden brown, with a touch of pimento	



FRIED SEAFOOD



Fried Seafood Combination	23.95
lightly breaded jumbo shrimp, flounder, scallops and crab-cake	
Fried Butterflied Shrimp	18.95
jumbo shrimp lightly breaded and deep-fried	
Fried Sea Scallops	20.95
fresh sea scallops, lightly breaded and deep-fried	
Fried Fillet of Flounder	19.95
generous fillet, lightly breaded and deep-fried	
Pan Fried or Breaded & Deep Fried Maryland Crab-Cake	20.95
our own recipe all crabmeat lightly seasoned, single crab-cake	
• double crab-cakes, pan fried or breaded & deep fried	26.95

For parties requesting separate checks a 20% gratuity is added to each check.
Parties of more than six an 18% gratuity is added.

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HOMEMADE PASTAS

* the following pasta dishes are served with your choice of Meatballs or Sausage

Homemade Spaghetti	13.95
spaghetti made with fresh egg, flour & salt	
Cheese Ravioli	14.95
tender pockets stuffed with ricotta, romano cheese and parsley	
Cavatelli	14.95
firm to the bite pasta pillows, made with ricotta cheese and flour	
Baked Lasagna	15.95
layers of pasta with tomato sauce, ricotta cheese, sausage and ground beef	
Imported Capellini	13.95
Barilla brand, Capellini is long & thin pasta	
Imported Mini Penne	14.25
Barilla brand, Mini Penne pasta	
Gnocchi	14.95
firm to the bite pasta pillows, made with potato cheese and flour	

Barilla Plus
multi-grain
Angel Hair



VEGETARIAN

Barilla
Mini Penne Pasta
Available

Fresh Spinach & Chunky Tomato Sauce	14.95
prepared with tomato, garlic & olive oil. Served over your choice of pasta	
Eggplant Parmigiana *	14.95
crispy fried eggplant, topped with mozzarella cheese and basil marinara sauce	
Eggplant Supreme *	15.95
crispy fried eggplant, with mozzarella cheese, sauteed spinach and basil marinara sauce	

VEAL

Veal Cutlet (natural veal) *	19.95
a generous portion lightly breaded and grill fried	
Veal Parmigiana *	20.95
lightly breaded & griddle fried, topped with melted provolone cheese and tomato sauce	

* dinners are served with pasta or your choice of potato & vegetable

FRESH & LIGHT TOMATO BASIL MARINARA SAUCE

In addition to our traditional sauce, a fresh, flavorful marinara sauce is prepared daily. Available with any dish!

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BEEF • LAMB • CHICKEN

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Chicken and Italian Sausage Fra Diavolo **	16.95
<i>with a flavorful selection of herbs & seasonings lightly spiced served over spaghetti</i>	
Chicken Parmigiana **	16.95
<i>lightly breaded double breast griddle fried, topped with melted cheese and tomato sauce</i>	
Sirloin Steak - New York Strip **	24.95
<i>12 ounce center cut New York Strip..... Not responsible if cooked well done</i>	
Filet Mignon **	25.95
<i>8 ounce center cut filet.....Not responsible if cooked well done!</i>	
Roasted Rack of Lamb **	29.95
<i>A eight chop rack of New Zealand lamb seasoned with fresh herbs and garlic, pan seared then roasted. Finished with a house made lamb demi-glaze</i>	

These dinners are served with linguini or your choice of potato & vegetable



CHILDREN'S MENU

Spaghetti & Meatball	5.95	Fried Flounder*	10.95
Ravioli & Meatball	7.95	Fried Shrimp*	8.95
Cavatelli & Meatball	6.95	Fried Chicken Tenders*	6.95

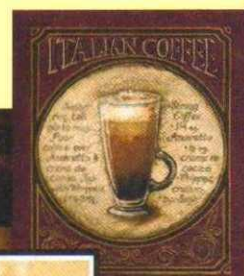
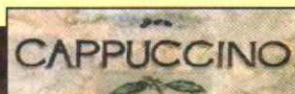
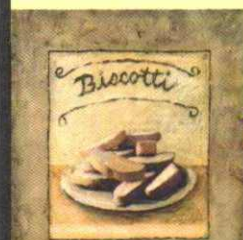
*Choice of Pasta or Potato

AFTER DINNER ICE CREAM FAVORITES

Chocolate Supreme Orange Delight Raspberry Delight
Flavored Rums over Ice Cream COFFEE VANILLA MANGO

AFTER DINNER COFFEE & TEA

Café Jamaica-Dark Rum Café Maria-Tia Maria Café Di Anisette
Café Di Sambuca Café Kaluha Café Au Grand Marnier
Espresso Cappuccino Flavored Tea Selections



Homemade Desserts by *Marsha*