

## Appetizers

<b>Mussels Red or White Sauce *</b> <span style="color: red; font-weight: normal;">Spicy Hot</span>	10.99
Fresh from Prince Edward Island, Canada. Prepared with spicy tomato or white sauce	
<b>Clams Casino *</b>	9.99
Eight choice clams topped with garlic butter, cheese & bacon then broiled golden brown	
<b>Sauteed Escarole &amp; Beans *</b>	8.99
Fresh escarole sauteed with garlic, olive oil, cannellini beans and a touch of crushed red pepper flakes	
Add Jersey dry pan seared scallops <span style="color: red;">8.00</span>	
<b>Stuffed Mushrooms *</b>	12.99
Large mushroom caps stuffed with crabmeat & spinach then broiled golden brown. Finished with creamy cheddar cheese sauce	
<b>Fried Calamari *</b>	11.99
Lightly floured then deep fried, served with a slightly spicy hot roasted pepper sauce	
<b>Jumbo Shrimp Cocktail *</b>	11.99
Four jumbo shrimp chilled and served with cocktail sauce & lemon	
<b>Chilled Jumbo Crabmeat Cocktail *</b>	16.99
A quarter pound of shelled jumbo lump crabmeat served with cocktail sauce & lemon	
<b>Stuffed Eggplant</b>	8.99
Thin sliced eggplant stuffed with ricotta & Serra's fennel sausage on a bed of marinara	
<b>Stuffed Hot Peppers *</b>	10.99
Hungarian hot peppers stuffed with Serra's sausage, breadcrumb, fennel, and Romano cheese. Topped with melted Provolone and served on a bed of marinara sauce	
<b>Pan Seared Ahi Tuna *</b>	14.99
Coated with sesame seeds & pan seared rare. Sliced onto a bed of fresh greens & drizzled with cusabi dressing. Served with pickled ginger, wasabi and oriental dipping sauce	
<b>Fried Oysters *</b>	11.99
Fresh East Coast Oysters lightly breaded and deep fried golden brown	
<b>Six East Coast Oysters on the Half Shell *</b>	11.99
Served on a bed of ice with a lemon wedge and cocktail sauce	
<b>Oysters Casino *</b>	13.99
Six east coast oysters topped with garlic butter, cheese and bacon then broiled golden brown	

## Homemade Soups

<b>Our Famous Lobster Bisque *</b>	8.99
A blend of lobster morsels, shrimp and crabmeat in a rich creamy bisque	
Cup	7.25
<b>Maplewood Seafood Chowder *</b>	7.99
New England style with shrimp, scallops and clams, rich & creamy	
Cup	5.99
<b>Baked French Onion</b>	6.50
Rich and hearty onion soup topped with two cheeses & baked golden brown	

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

## Seafood Sauces Over Pasta

### Pasta Choices

Homemade Spaghetti - Multigrain Barilla Angel Hair  
Barilla Imported Capellini, Linguini or Penne - Gluten Free Spaghetti

<b>Jumbo Lump Crabmeat *</b>	<i>Small Plate 22.99</i>	27.99
simmered in hard-shell crab tomato sauce or a white scampi sauce		
<b>Lobster Fra Diavolo *</b>	<i>Spicy Hot</i>	30.99
8.5 oz Brazilian Lobster Tail sauteed with garlic and olive oil in spicy tomato sauce		
<b>Shrimp Fra Diavolo *</b>	<i>Spicy Hot</i>	<i>Small Plate 18.99</i> 23.99
6 Jumbo shrimp sauteed with garlic and olive oil then simmered in tomato sauce		
<b>Mussels Fra Diavolo *</b>		20.99
Prince Edward Island, mussels simmered in spicy tomato sauce		
<b>Dungeness Crabs Esposito's Style *</b>		35.99
over a pound of Dungeness crabs in split shells simmered with garlic, olive oil, hot pepper, old bay, beer and plenty of fresh chopped parsley. Served over pasta		
<b>Shrimp Scampi *</b>	<i>Small Plate 21.99</i>	27.99
jumbo shrimp and lump crabmeat simmered with garlic, butter and natural juices		
<b>Shrimp &amp; Scallops</b>	<i>Spicy Hot</i>	28.99
shrimp and scallops simmered with garlic, olive oil, a touch of hot pepper and parsley		
<b>Lobster Scampi *</b>		36.99
8.5 oz Brazilian Lobster Tail & crabmeat with garlic, butter and natural juices		
<b>Scallop &amp; Crab (red or white sauce) *</b>		27.99
fresh sea scallops and lump crabmeat simmered with garlic, butter and natural juices		
<b>Joe's Special *</b>		26.99
shelled clams, shrimp, mussels, lump crabmeat and scungilli simmered with garlic, olive oil, onion and natural juices.		
<b>Shrimp and Broccoli *</b>	<i>Small Plate 18.99</i>	23.99
shrimp and broccoli florets in a buttery, garlic white sauce		
<b>Clams in shells &amp; chopped over Pasta (red or white sauce) *</b>		22.99
prepared with olive oil, plenty of garlic, a touch of hot pepper, fresh parsley		
<i>add Jumbo Lump crabmeat to any pasta dish 9.00</i>		



## Childrens Menu



Spaghetti & Meatball	8.95	Fried Flounder*	11.95
Ravioli & Meatball	8.95	Fried Shrimp*	10.95
Cavatelli & Meatball	8.95	Chicken Tenders*	8.95

**Children Under 12 years of age only!!**

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## Broiled Seafood & Shellfish

<b>Tilapia &amp; Crab*</b>	24.99
Sautéed in butter & white wine. Served with garlic mashed & sautéed string beans	
<b>Broiled Flounder Fillet (Fluke)*</b>	26.99
Broiled Fluke Fillet with garlic herb butter or with Cajun Spices	
<b>Broiled Tilapia Fillet*</b>	20.99
Broiled Fillet with garlic herb butter or with Cajun Spices	
<b>Caramelized Salmon*</b>	25.99
<i>Small Plate 20.99</i>	
Served with sweet mashed potatoes & oriental sautéed string beans	
<b>Broiled Seafood Combination*</b>	35.99
stuffed flounder (Fluke), shrimp, sea scallops, crab-cake and clams casino	
add a 9 oz Brazilian Lobster Tail . . . 16.95 extra	
<b>Broiled Stuffed Flounder (Fluke)*</b>	33.99
fluke topped with crab imperial then broiled golden brown	
<b>Broiled Stuffed Lobster *</b>	36.99
9 oz Brazilian Lobster Tail stuffed with mildly seasoned lump crabmeat	
<b>Broiled Stuffed Jumbo Shrimp</b>	25.99
<i>Small Plate 19.99</i>	
overstuffed with mildly seasoned lump crab stuffing	
<b>Broiled Jersey Sea Scallops (Dry)*</b>	29.99
broiled with garlic butter sauce	
<b>Broiled Lobster Tail with drawn butter *</b>	30.99
9 ounce Brazilian Lobster Tail	
<b>Surf and Turf *</b>	41.99
8 ounce filet mignon and a 9 oz Brazilian Lobster Tail	
<b>Broiled Crab Imperial *</b>	29.99
colossal lump with imperial sauce and a touch of pimento, baked golden brown	
<b>Broiled Crab Casserole</b> No filler just crab broiled golden brown *	30.99
Half pound of jumbo lump crabmeat lightly spiced and seasoned En Casserole.	
<b>Fisherman's Delight (Kettle Steamed) *</b>	39.95
8.5 oz Brazilian lobster tail, king Crab, jumbo shrimp, sea scallops and clams	

## Vegetarian

<b>Fresh Spinach &amp; Chunky Tomato Sauce</b>	16.99
prepared with tomato, garlic & olive oil. Served over your choice of pasta	
<b>Eggplant Parmigiana</b>	17.99
<i>Small Plate 13.99</i>	
crispy fried eggplant, topped with mozzarella cheese and basil marinara sauce	
<b>Eggplant Supreme</b>	18.50
crispy fried with mozzarella cheese, sautéed spinach and basil marinara sauce	

## Additional Side Dishes

<b>Sauteed Broccoli Rabe or Spinach</b>	5.99
Sautéed with plenty of garlic, olive oil and a touch of red pepper flakes	
<b>Sauteed String Beans</b>	5.99
Our famous fresh tender string beans sautéed with garlic and oriental spices	
<b>Roasted Asparagus with Garlic</b>	5.99

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## Fried Seafood

<b>Fried Seafood Combination *</b>	<i>Small Plate shrimp, scallops and crabcake</i>	22.99 28.99
lightly breaded jumbo shrimp, flounder, scallops and crab-cake		
<b>Fried Butterflied Shrimp *</b>	<i>Small Plate</i>	18.99 24.99
Jumbo shrimp, lightly breaded and deep-fried		
<b>Fried Sea Scallops *</b>	<i>Small Plate</i>	20.99 29.99
fresh sea scallops, lightly breaded and deep-fried		
<b>Fried Fillet of Flounder (Fluke) *</b>		26.99
fillet, lightly breaded and deep-fried		
<b>Pan Fried or Breaded &amp; Deep Fried Maryland Crab-Cake *</b>		25.99
our own recipe lump crabmeat lightly seasoned, single crab-cake or double crab-cakes, pan fried or breaded & deep fried		
<b>Fried Oysters *</b>		25.99
Fresh Gulf oysters lightly breaded and deep fried golden brown.		

## Homemade Pastas

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

<b>Homemade Spaghetti *</b>	<i>Small Plate</i>	13.99 15.99
spaghetti made with fresh egg, flour & salt		
<b>Gluten-Free Spaghetti</b>		18.99
Served with a fresh chunky tomato basil meat sauce		
<b>Cheese Ravioli *</b>	<i>Small Plate</i>	15.99 17.99
tender pockets stuffed with ricotta, romano cheese and parsley		
<b>Gluten-Free Homemade Cheese Ravioli</b>		19.99
Served with a fresh chunky tomato basil meat sauce		
<b>Cavatelli *</b>	<i>Small Plate</i>	13.99 16.99
firm to the bite pasta pillows made with ricotta cheese and flour		
<b>Baked Lasagna *</b>	<i>Small Plate</i>	14.99 17.99
layers of pasta with tomato sauce, ricotta cheese, sausage and ground beef		
<b>Imported Capellini *</b>	<i>Small Plate</i>	12.99 14.99
Barilla brand Capellini. Capellini is a very thin variety of Italian pasta		
<b>Imported Mini Penne *</b>	<i>Small Plate</i>	12.99 14.99
Barilla brand, Mini Penne pasta		
<b>Gnocchi *</b>	<i>Small Plate</i>	14.99 16.99
firm to the bite pasta pillows, made with potato, cheese and flour		

### FRESH & LIGHT TOMATO BASIL MARINARA SAUCE

In addition to our traditional sauce, a fresh, flavorful marinara sauce is available daily

Small Plates are reduced portions of the same dinner including side dishes and salad  
*Not available on Holidays*

**Extra Plate \$7.00 Charge**  
20 % gratuity added to separate checks and parties of 6 or more people

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**Beef • Lamb • Chicken • Duck**

*All of our Chicken is Antibiotic & Hormone Free*

<b>Veal Cutlet (natured veal) *</b>		23.50
a generous portion lightly breaded and grill fried		
<b>Veal Parmigiana (natured veal) *</b>	<i>Small Plate 16.99</i>	23.99
lightly breaded & griddle fried, topped with melted provolone cheese and tomato sauce		
<b>Chicken &amp; Italian Sausage Fra Diavolo *</b>	<i>Small Plate 16.99</i>	19.99
with a flavorful selection of herbs & seasonings lightly spiced served over spaghetti		
<b>Chicken Parmigiana</b>	<i>Small Plate 16.99</i>	19.99
lightly breaded double breast griddle fried, topped with melted cheese and tomato sauce		
<b>Chicken Francese *</b>		20.99
Tender breast sauteed with olive oil, de-glazed with white wine, lemon and a dab of butter. Served with a side of egg noodles and roasted asparagus		
<b>Roasted Duck *</b>		24.99
Roasted half semi-boneless duck prepared with herb stuffing and merlot sauce. Served with oriental style sauteed string beans.		
<b>Sirloin Steak - New York Strip *</b>		28.95
12 ounce center cut New York Strip cooked to your liking		
<b>Filet Mignon *</b>	<i>Small Plate 6 oz. filet 24.95</i>	29.99
8 ounce center cut filet cooked to your liking		
<b>Petite Filet &amp; Crab Supreme *</b>		32.95
Two 4 oz. filet medallions flame seared to desired temperature. Finished with jumbo lump crabmeat in a creamy supreme sauce. Served with fresh roasted asparagus		
<b>Crab Cake &amp; Filet Tips *</b>		29.99
A combination of 8 ounces of filet tips pan seared with fresh mushrooms and a 4 ounce pan fried crabcake. Oriental sauteed stringbeans and redskin mashed potatoes completes this great surf & turf		
<b>Homemade Braciolo *</b>		22.99
Sliced steak stuffed with mushroom, garlic, breadcrumbs, grated romano and fresh parsley. Pan browned then simmered in our tomato sauce. Served over pasta.		
<b>Roasted Rack of Lamb *</b>	<i>4 Bone Small Plate 28.99</i>	37.99
Eight Bone Rack of New Zealand lamb seasoned with fresh herbs and garlic, pan seared then roasted. Finished with a house made lamb demi-glaze. Served with garlic mashed potatoes & oriental style sauteed string beans		
<b>6 oz Filet Mignon &amp; Crab Cake *</b>		32.99
A combination filet and a 5 oz. pan fried crab cake		<i>with an 8 oz. Filet 34.99</i>
<b>6 oz Filet Mignon &amp; Stuffed Shrimp *</b>		31.99
A combination filet and two crab stuffed jumbo shrimp		<i>with an 8 oz. Filet 35.99</i>
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**Draft Beer Selections**

Reserve Wine List Also Available

**Red Wines**

Glasstown Brewery's 609 IPA Light Body

New Belgium Fat Tire Toasty Amber Ale

Samuel Adams Seasonal Coors Light

**Bottled Beer Selections**

Amstel	Budweiser	Coors Light
Corona	Becks Heineken	Miller Light
Bud Light	Mich Ultra	Corona Light
Sam Adams Lager	Blue Moon	Yuengling Lager

Great Lakes - Edmund Fitzgerald Porter

Stella Artois - Belgian Pilsner

Flying Fish - Hopfish IPA-Deep golden

**White Wines**

Pinot Grigio	Glass	Bottle
Corbett Canyon, CA 	7.00	
Ecco Domani, IT	8.00	27.00
Villa Banfi, IT		34.00
Santa Margherita, IT		45.00

<b>Riesling</b>		
Covey Run, WA	7.50	25.00

<b>Sauvignon Blanc</b>		
BV Coastal, CA	7.50	25.00
Kim Crawford, NZ		35.00
Provenance, CA		36.00

<b>Chardonnay</b>		
Corbet Canyon, CA	7.00	
Coppola "Diamond", CA	7.75	30.00
Kendal-Jackson "VR", CA	8.50	31.00

<b>Orvieto</b>		
Ruffino Classico, IT		25.00

<b>White Zinfandel</b>		
Corbet Canyon, CA	7.00	
Beringer, CA	7.25	23.00

<b>Rose'</b>		
Chloe, CA	8.00	27.00

**Dessert Wines**

Caposaldo Moscato, IT	7.50	24.00
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**Wine By The Carafe**

Chardonnay, White Zinfandel  
Cabernet Sauvignon, Merlot

Full Carafe 22.95 Half Carafe 13.95

**Real Sangria**

Pitcher Lg 22.95 Small 14.95

Glass 6.75

Reserve Wine List Also Available

**Chianti**

Piccini, IT		Glass 7.50	Bottle 25.00
Ruffino, IT	Half Bottle	15.00	27.00
Chianti Superiore, IT	Ruffino		74.00
Reserva Ducal Gold Ruffino, IT			

**Shiraz**

Jacob's Creek, AU	7.50	25.00
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**Valpolicella**

Bolla, IT		25.00
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**Lambrusco**

Riunite, IT	6.50	18.00
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**Sangria**

Real, SP	6.75	
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**Malbec**

Jaun Benegas, AR	7.50	25.00
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**Sangiovese**

Antinori, Santa Christina, IT		26.00
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**Pinot Noir**

BV Coastal, CA	7.50	25.00
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Kendal-Jackson "VR", CA 32.00

McMurray, CA 34.00

**Zinfandel**

Bogle, CA	7.50	25.00
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Rancho Zabaco, CA 29.00

Kenwood, Sonoma, CA 34.00

St. Francis, Sonoma, CA 38.00

**Red Blends**

Bogle "Essential", CA	7.50	25.00
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Coppola "Diamond", CA 8.50 31.00

**Merlot**

Cayon Road, CA	7.50	
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BV Coastal, CA 25.00

Red Rock, CA 26.00

**Cabernet Sauvignon**

Cayon Road, CA	7.50	
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Robert Mondavi "Woodbridge", 24.00

J. Lhor "Seven Oaks", CA 8.50 27.00

Bogel, CA 25.00

Rodney Strong, Sonoma, CA 34.00

Robert Mondavi, Napa, CA 51.00

Provenance, Napa, CA 64.00

Joseph Phelps, Napa, CA 99.00

BV Tapestry, Napa, CA 78.00

**Amarone**

Santori di Verona, IT		62.00
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Bolla, "Classico", IT 66.00

**Barolo**

Cerretto D.O.C.G.; IT Bt 89.00