

## Appetizers

<b>Mussels Red or White Sauce *</b>	<b>Spicy Hot</b>	10.99
<i>Fresh from Prince Edward Island, Canada. Prepared with spicy tomato or white sauce</i>		
<b>Clams Casino *</b>		9.99
<i>Eight choice clams topped with garlic butter, cheese &amp; bacon then broiled golden brown</i>		
<b>Sauteed Escarole &amp; Beans *</b>		8.99
<i>Fresh escarole sauteed with garlic, olive oil, cannellini beans and a touch of crushed red pepper flakes</i>		
	<i>Add Jersey dry pan seared scallops</i>	<i>\$10.00</i>
<b>Stuffed Mushrooms *</b>		12.99
<i>Large mushroom caps stuffed with crabmeat &amp; spinach then broiled golden brown. Finished with creamy cheddar cheese sauce</i>		
<b>Fried Calamari *</b>		11.99
<i>Lightly floured then deep fried, served with a slightly spicy hot roasted pepper sauce</i>		
<b>Jumbo Shrimp Cocktail *</b>		11.99
<i>Four jumbo shrimp chilled and served with cocktail sauce &amp; lemon</i>		
<b>Chilled Jumbo Crabmeat Cocktail *</b>		16.99
<i>A quarter pound of shelled jumbo lump crabmeat served with cocktail sauce &amp; lemon</i>		
<b>Stuffed Eggplant</b>		8.99
<i>Thin sliced eggplant stuffed with ricotta &amp; Serra's fennel sausage on a bed of marinara</i>		
<b>Stuffed Hot Peppers *</b>		11.99
<i>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</i>		
<b>Pan Seared Ahi Tuna *</b>		14.99
<i>Coated with sesame seeds &amp; pan seared rare. Sliced onto a bed of fresh greens &amp; drizzled with cusabi dressing. Served with pickled ginger, wasabi and oriental dipping sauce</i>		
<b>Fried Oysters *</b>		11.99
<i>Fresh East Coast Oysters lightly breaded and deep fried golden brown</i>		
<b>Six East Coast Oysters on the Half Shell *</b>		11.99
<i>Served on a bed of ice with a lemon wedge and cocktail sauce</i>		
<b>Oysters Casino *</b>		13.99
<i>Six east coast oysters topped with garlic butter, cheese and bacon broiled golden brown</i>		

## Homemade Soups

<b>Our Famous Lobster Bisque *</b>		8.99
<i>A blend of lobster morsels, shrimp and crabmeat in a rich creamy bisque</i>	<i>Cup</i>	<i>7.25</i>
<b>Maplewood Seafood Chowder *</b>		7.99
<i>New England style with shrimp, scallops and clams, rich &amp; creamy</i>	<i>Cup</i>	<i>5.99</i>
<b>Baked French Onion</b>		6.50
<i>Rich and hearty onion soup topped with two cheeses &amp; baked golden brown</i>		
<i>Undercooked meats seafood, and eggs can increase your risk of food borne illnesses*</i>		



## Seafood Sauces Over Pasta

### Pasta Choices

Homemade Spaghetti - Barilla Imported Capellini,  
Imported Linguini - Penne - Gluten Free Spaghetti

<b>Jumbo Lump Crabmeat *</b>	<i>Simmered in hard-shell crab tomato sauce or a white scampi sauce</i>	Small Plate 22.99	27.99
<b>Lobster Fra Diavolo * <span style="color: red;">Spicy Hot</span></b>	<i>8.5 oz Brazilian Lobster Tail sauteed with garlic and olive oil in spicy tomato sauce</i>		30.99
<b>Shrimp Fra Diavolo * <span style="color: red;">Spicy Hot</span></b>	<i>Six Jumbo shrimp sauteed with garlic and olive oil then simmered in tomato sauce</i>	Small Plate 18.99	23.99
<b>Mussels Fra Diavolo *</b>	<i>Prince Edward Island, mussels simmered in spicy tomato sauce</i>		20.99
<b>Dungeness Crabs Esposito's Style *</b>	<i>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</i>		35.99
<b>Shrimp Scampi *</b>	<i>Jumbo shrimp and lump crabmeat simmered with garlic, butter and natural juices</i>	Small Plate 21.99	27.99
<b>Shrimp &amp; Scallops <span style="color: red;">Spicy Hot</span></b>	<i>Shrimp and scallops simmered with garlic, olive oil, white wine and a touch of hot pepper and parsley</i>		28.99
<b>Lobster Scampi *</b>	<i>Eight ounce Brazilian Lobster Tail &amp; crabmeat with garlic, butter and natural juices</i>		36.99
<b>Scallop &amp; Crab (red or white sauce) *</b>	<i>Fresh sea scallops and lump crabmeat simmered with garlic, butter and natural juices</i>		27.99
<b>Joe's Special *</b>	<i>Shelled clams, shrimp, mussels, lump crabmeat and scungilli simmered with garlic, olive oil, onion and natural juices.</i>		26.99
<b>Shrimp and Broccoli *</b>	<i>Shrimp and broccoli florets in a buttery, garlic white sauce</i>	Small Plate 18.99	23.99
<b>Clams in shells &amp; chopped over Pasta (red or white sauce) *</b>	<i>Prepared with olive oil, plenty of garlic, a touch of hot pepper, fresh parsley</i>		22.99

add Jumbo Lump crabmeat to any pasta dish 9.00

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### Children's 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!!**



## Broiled Seafood & Shellfish

<b>Broiled Flounder Fillet (Fluke) *</b>	26.99
<i>Fluke filet with garlic herb butter or with Cajun Spices</i>	
<b>Caramelized Salmon *</b>	Small Plate 20.99 25.99
<i>Served with sweet mashed potatoes &amp; oriental sauteed string beans</i>	
<b>Broiled Seafood Combination *</b>	36.99
<i>Stuffed flounder (Fluke), shrimp, sea scallops, crab-cake and clams casino</i>	
<i>add a 9 oz Brazilian Lobster Tail . . . \$20.99 extra</i>	
<b>Broiled Stuffed Flounder (Fluke) *</b>	33.99
<i>Fluke topped with crab imperial then broiled golden brown</i>	
<b>Broiled Stuffed Lobster *</b>	37.99
<i>Nine ounce Brazilian Lobster Tail stuffed with mildly seasoned lump</i>	
<b>Broiled Stuffed Jumbo Shrimp</b>	Small Plate 19.99 25.99
<i>Three overstuffed shrimp with mildly seasoned lump crab stuffing</i>	
<b>Broiled Jersey Sea Scallops (Dry) *</b>	29.99
<i>Broiled with garlic butter sauce</i>	
<b>Broiled Lobster Tail with drawn butter *</b>	32.99
<i>Nine ounce Brazilian Lobster Tail</i>	
<b>Surf and Turf *</b>	42.99
<i>Eight ounce center-cut filet mignon and a nine oz Brazilian Lobster Tail</i>	
<b>Broiled Crab Imperial *</b>	29.99
<i>Colossal lump with imperial sauce and a touch of pimento, baked golden brown</i>	
<b>Broiled Crab Casserole-No filler just crab broiled golden brown *</b>	30.99
<i>Half pound of jumbo lump crabmeat lightly spiced and seasoned En Casserole.</i>	

## Vegetarian

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

## Additional Charged Side Dishes

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

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<b>Roasted Duck *</b>	All of our Chicken is Antibiotic & Hormone Free	25.95
<i>Roasted half semi-boneless duck prepared with herb stuffing and merlot sauce. Served with oriental style sauteed string beans.</i>		
<b>Veal Cutlet (natured veal) *</b>		23.50
<i>A generous portion lightly breaded and grill fried</i>		
<b>Veal Parmigiana (natured veal) *</b>	<b>Small Plate 16.99</b>	23.99
<i>Lightly breaded &amp; griddle fried, topped with melted provolone cheese and tomato sauce</i>		
<b>Chicken Parmigiana</b>	<b>Small Plate 16.99</b>	19.99
<i>Lightly breaded double breast griddle fried, topped with melted cheese and tomato sauce</i>		
<b>Chicken Francese *</b>		20.99
<i>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 sauteed string beans</i>		
<b>Filet Mignon *</b>		29.99
<i>Center cut filet cooked to your liking.....Want it topped with a delicious white creamy supreme sauce with jumbo lump crabmeat add \$9</i>		
<b>Crab Cake &amp; Filet Tips *</b>		29.99
<i>A combination of eight ounces of filet tips pan seared with fresh mushrooms and a four ounce pan fried crab cake. Oriental sauteed string beans and redskin mashed potatoes completes this great surf &amp; turf</i>		
<b>Homemade Braciola *</b>		23.99
<i>Sliced steak stuffed with mushroom, garlic, breadcrumbs, grated Romano and fresh parsley. Pan browned then simmered in our tomato sauce. Served over pasta.</i>		
<b>Roasted Rack of Lamb *</b>	<b>4 Bone Rack Small Plate 28.99</b>	37.99
<i>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 &amp; oriental style sauteed string beans</i>		
<b>Filet Mignon &amp; Crab Cake *</b>		34.99
<i>A combination filet and a 5 oz. pan fried crab cake</i>		
<b>Filet Mignon &amp; Stuffed Shrimp *</b>		35.99
<i>A combination filet and two stuffed shrimp</i>		

**Vegetable Side Choices:**

**Baked Potato, Garlic Mashed Potato, Sweet Mashed Potato,  
Sautéed Mixed, French Fries, String Beans, Broccoli Sauté,  
Broccoli Steamed, Coleslaw, Applesauce**

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## Fried Seafood

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

## Homemade Pastas

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

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

### 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




**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**

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

**Riesling**

blufeld, Mosel, Germany	7.50	25.00
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**Sauvignon Blanc**

BV Costal, CA	7.50	25.00
Kim Crawford, NZ		35.00
Provenance, CA		36.00

**Chardonnay**

Corbet Canyon, CA	7.00	
Coppola "Diamond", CA	7.75	30.00
Kendal-Jackson "VR", CA	8.50	31.00

**Orvieto**

Ruffino Classico, IT		25.00
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**White Zinfandel**

Corbet Canyon, CA	7.00	
Beringer, CA	7.25	23.00

**Rose'**

Chloe, CA	8.00	27.00
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**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

**Chianti****Glass**

Piccini, IT	7.50	<b>Bottle</b>
Ruffino, IT	Half Bottle 15.00	25.00
Chianti Superiore, IT	Ruffino	27.00
Reserva Ducal Gold	Ruffino, IT	74.00

**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
Kendal-Jackson "VR", CA		32.00
McMurray, CA		34.00

**Zinfandel**

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

**Merlot**

Cayon Road, CA	7.50	
BV Coastal, CA		25.00
Red Rock, CA		26.00

**Cabernet Sauvignon**

Cayon Road, CA	7.50	
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
Bolla, "Classico", IT		66.00

**Barolo**

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