# Appetizers

Mussels Red or White Sauce * Spicy Hot	
Fresh from Prince Edward Island, Canada. Prepared with spicy tomato or v	
Clams Casino *	
Eight choice clams topped with garlic butter, cheese & bacon then broiled go	
Sauteed Escarole & Beans *	
Fresh escarole sauteed with garlic, olive oil, cannellini beans and a touch of	
flakes Add Jersey dry pan seared scallops \$13.00	1 11
Stuffed Mushrooms *	
Large mushroom caps stuffed with crabmeat & spinach then broiled golden	
with creamy cheddar cheese sauce	
Fried Calamari *	
Lightly floured then deep fried, served with a slightly spicy roasted pepper c	oulis
Jumbo Shrimp Cocktail *	
Four jumbo shrimp chilled and served with cocktail sauce & lemon	
Chilled Jumbo Crabmeat Cocktail *	
A quarter pound of shelled jumbo lump crabmeat served with cocktail sauce	
Stuffed Eggplant	
Thin sliced eggplant stuffed with ricotta & Serra's fennel sausage on a bed o	
Stuffed Hot Peppers *	
Hungarian hot peppers stuffed with Serra's sausage, breadcrumb, fennel, and	l Romano cheese.
Topped with melted Provolone and served on a bed of marinara sauce	
Pan Seared Ahi Tuna *	
Coated with sesame seeds & pan seared rare. Sliced onto a bed of fresh gree cusabi dressing. Served with pickled ginger, wasabi and oriental dipping sau	
Fried Oysters *	
Fresh East Coast Oysters lightly breaded and deep fried golden brown	
Six East Coast Oysters on the Half Shell *	
Served on a bed of ice with a lemon wedge and cocktail sauce	
Oysters Casino *	
Six east coast oysters topped with garlic butter, cheese and bacon then broile	ed golden brown
Homemade Soups	
Our Famous Lobster Bisque *	
A blend of lobster morsels, shrimp and crabmeat in a rich creamy bisque	Cup 8.50
Maplewood Seafood Chowder *	
New England style with shrimp, scallops and clams, rich & creamy	Cup 6.25
Baked French Onion	•
Rich and hearty onion soup topped with two cheeses & baked golden brow	

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#### Beef Chicken Lamb

Veal Cutlet (natured veal) *		24.99
a generous portion lightly breaded and grill fried		
Veal Parmigiana (natured veal) *	Small Plate 18.99	25.99
lightly breaded & griddle fried, topped with melted provo	lone cheese and tomato	
Chicken Parmigiana		. 23.99
lightly breaded double breast griddle fried, topped with m		
sauce		
Chicken Francese *		23.99
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 sauteed s	stringbeans	
Filet Mignon *		33.99
8 ounce center cut filet cooked to your likingWant	it topped with a	
delicous white creamy supreme sauce with jumbo lump cr		
Crab Cake & Filet Tips *		. 32.99
A combination of 8 ounces of filet tips pan seared with from		
ounce pan fried crabcake. Oriental sauteed stringbeans an	d redskin mashed	
potatoes completes this great surf & turf		
Homemade Braciole *		25.99
Sliced steak stuffed with mushroom, garlic, breadcrumbs,	grated romano and	
fresh parsley. Pan browned then simmered in our tomato	sauce. Served over	
pasta.		
Roasted Rack of Lamb * 4 Bone Rack	Small Plate 29.99	38.99
Eight Bone Rack of New Zealand lamb seasoned with fre		
seared then roasted. Finished with a house made lamb der	ni-glaze. Served with	
garlic mashed potatoes & oriental style sauteed string bea	ns	
8 oz Filet Mignon & Crab Cake *		37.99
A combination filet and a 5 oz. pan fried crab cake		
8 oz Filet Mignon & Stuffed Shrimp *		38.99
A combination filet and two stuffed shrimp	4	

Vegetable Side Choices: Baked Potato, Garlic Mashed Potato, Sweet Mashed Potato, Sautéed Mixed, Veg French Fries, String Beans, Broccoli Sauté, Broccoli Steamed, Colesiaw, Applesauce Pasta Side Choices: Homemade Spaghetti-Imported

Linguini-Imported Penne-Imported Capellini

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## Seafood Sauces Over Pasta

#### **Pasta Choices**

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

Jumbo Lump Crabmeat * Small Plate 23.99	29.99
simmered in hard-shell crab tomato sauce or a white scampi sauce	
Lobster Fra Diavolo * Spicy Hot	32.99
8.5 oz Brazilian Lobster Tail sauteed with garlic and olive oil in spicy tomato sauce	
Shrimp Fra Diavolo * Spicy Hot Small Plate 19.99	25.99
six shrimp sauteed with garlic and olive oil then simmered in a spicy tomato sauce	
Mussels Fra Diavolo *	22.99
Prince Edward Island, mussels simmered in spicy tomato sauce	
Dungeness Crabs Esposito's Style *	37.99
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	
Shrimp Scampi * Small Plate 23.99	29.99
jumbo shrimp and lump crabmeat simmered with garlic, butter and natural juices	2.121 (202)
Shrimp & Scallops Spicy Hot	30.99
shrimp and scallops simmered with garlic, olive oil, a touch of hot pepper and parsley	
Lobster Scampi *	39.99
8.5 oz Brazilian Lobster Tail & crabmeat with garlic, butter and natural juices	
Scallop & Crab (red or white sauce) *	29.99
fresh sea scallops and lump crabmeat simmered with garlic, butter and natural juices	
Joe's Special *	28.99
shelled clams, shrimp, mussels, lump crabmeat and scungilli simmered with garlic, olive	
oil, onion and natural juices.	
Shrimp and Broccoli * Small Plate 19.99	24.99
shrimp and broccoli florets in a buttery, garlic white sauce	0.4.00
Clams in shells & chopped over Pasta (red or white sauce) *	24.99
prepared with olive oil, plenty of garlic, a touch of hot pepper, fresh parsley	
add 3 oz. Jumbo Lump crabmeat to any pasta dish \$9.00	

	Childre	ns Menu 💍 👼	
Spaghetti & Meatball	11.95	Fried Flounder*	14.95
Ravioli & Meatball	12.95	Fried Shrimp*	14.95
Cavatelli & Meatball	11.95	Chicken Tenders*	12.95

Children Under 12 years of age only!!

## Broiled Seafood & Shellfish

Broiled Flounder Fillet (Fluke)*	28.99
fluke filet with garlic herb butter	
Caramelized Salmon* Small Plate 22.99	26.99
served with sweet mashed potatoes & oriental sauteed string beans	
Broiled Seafood Combination*	38.99
stuffed flounder (Fluke), shrimp, sea scallops, crab-cake and clams casino	
add a 9 oz Brazilian Lobster Tail \$24.99 extra	
Broiled Stuffed Flounder (Fluke)*	35.99
fluke topped with crab imperial then broiled golden brown	
Broiled Stuffed Lobster *	39.99
nine oz Brazilian Lobster Tail stuffed with mildly seasoned lump crabmeat	27.00
Broiled Stuffed Jumbo Shrimp  Small Plate 21.99	27.99
three overstuffed shrimp with mildly seasoned lump crab stuffing	31.99
Broiled Jersey Sea Scallops (Dry)*	31.99
broiled with garlic butter sauce	34.99
Broiled Lobster Tail with drawn butter * nine ounce Brazilian Lobster Tail	3 1
Surf and Turf *	45.99
eight ounce center-cut filet mignon and a nine oz Brazilian Lobster Tail	
Broiled Crab Imperial *	32.99
colossal lump with imperial sauce and a touch of pimento, baked golden	
brown	
Broiled Crab Casserole-No filler just crab broiled golden brown *	33.99
half pound of jumbo lump crabmeat lightly spiced and seasoned	
En Casserole.	
Vegetarian	
Fresh Spinach & Chunky Tomato Sauce	17.99
prepared with tomato, garlic & olive oil. Served over your choice of pasta	
Eggplant Parmigiana Small Plate 14.99	18.99
crispy fried eggplant, topped with mozzarella cheese and basil marinara	
sauce	
Eggnlant Supreme	19.50
crispy fried with mozzarella cheese, sauteed spinach and basil marinara	
sauce	
Additional Charged Side Dishes	
Sauteed Broccoli Rabe or Spinach	5.99
sauteed with plenty of garlic, olive oil and a touch of red pepper flakes	
Sauteed String Beans	- 5.99
our famous fresh tender string beans sauteed with garlic and oriental	
spices	
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Undercooked means searood, and eggs can mercans jour hor or rest	

## Fried Seafood

Fried Seafood Combination * Small Plate shrimp, scallops	and crabcake 24.99	3
lightly breaded jumbo shrimp, flounder, scallops and crab-cake		
Fried Butterflied Shrimp *	Small Plate 19.99	
Jumbo shrimp, lightly breaded and deep-fried	e nitro harroad	
Fried Sea Scallops *	Small Plate 21.99	
fresh sea scallops, lightly breaded and deep-fried		
Fried Fillet of Flounder (Fluke) *		
fillet, lightly breaded and deep-fried		
Pan Fried or Breaded & Deep Fried Maryland Crab-Cake *		
our own recipe lump crabmeat lightly seasoned, single crab-cake or		
double crab-cakes, pan fried or breaded & deep fried		•
Fried Oysters *		
Fresh Gulf oysters lightly breaded and deep fried golden brown.		
Homemade Pastas		
100 FL. AND THE PROPERTY OF TH	twiller retedoul b	
the following pasta dishes are served with your choice of Meatb		
Homemade Spaghetti *	Small Plate 15.99	
spaghetti made with fresh egg, flour & salt		
Gluten-Free Spaghetti		
Served with a fresh chunky tomato basil sauce	Small Plate 17.99	
Cheese Ravioli *	Small Face 17.99	
tender pockets stuffed with ricotta, romano cheese and parsley		
Gluten-Free Homemade Cheese Ravioli		
Served with a fresh chunky tomato basil sauce	Small Plate 16.99	
Cavatelli *	Small Flate 10.99	
firm to the bite pasta pillows made with ricotta cheese and flour	G U.D. to to accomp	
Baked Lasagna *	Small Plate 16.99	-
	heet	
layers of pasta with tomato sauce, ricotta cheese, sausage and ground		
layers of pasta with tomato sauce, ricotta cheese, sausage and ground Imported Capellini *	Small Plate 13.99	
layers of pasta with tomato sauce, ricotta cheese, sausage and ground  Imported Capellini *  Barilla brand Capellini. Capellini is a very thin variety of Italian past	Small Plate 13.99 a	-
Imported Capellini * Barilla brand Capellini. Capellini is a very thin variety of Italian past  Imported Mini Penne *	Small Plate 13.99 a	
layers of pasta with tomato sauce, ricotta cheese, sausage and ground  Imported Capellini *  Barilla brand Capellini. Capellini is a very thin variety of Italian past	Small Plate 13.99 a Small Plate 13.99	

## 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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