

Appetizers

Mussels Red or White Sauce *	Spicy Hot	11.99
Fresh from Prince Edward Island, Canada. Prepared with spicy tomato or white sauce		
Clams Casino *		10.99
Eight choice clams topped with garlic butter, cheese & bacon then broiled golden brown		
Sauteed Escarole & Beans *		9.99
Fresh escarole sauteed with garlic, olive oil, cannellini beans and a touch of crushed red pepper flakes		
	Add Jersey dry pan seared scallops \$13.00	
Stuffed Mushrooms *		13.99
Large mushroom caps stuffed with crabmeat & spinach then broiled golden brown. Finished with creamy cheddar cheese sauce		
Fried Calamari *		12.99
Lightly floured then deep fried, served with a slightly spicy roasted pepper coulis		
Jumbo Shrimp Cocktail *		12.99
Four jumbo shrimp chilled and served with cocktail sauce & lemon		
Chilled Jumbo Crabmeat Cocktail *		18.99
A quarter pound of shelled jumbo lump crabmeat served with cocktail sauce & lemon		
Stuffed Eggplant		10.99
Thin sliced eggplant stuffed with ricotta & Serra's fennel sausage on a bed of marinara		
Stuffed Hot Peppers *		12.99
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		
Pan Seared Ahi Tuna *		16.99
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		
Fried Oysters *		12.99
Fresh East Coast Oysters lightly breaded and deep fried golden brown		
Six East Coast Oysters on the Half Shell *		12.99
Served on a bed of ice with a lemon wedge and cocktail sauce		
Oysters Casino *		14.99
Six east coast oysters topped with garlic butter, cheese and bacon then broiled golden brown		

Homemade Soups

Our Famous Lobster Bisque *		10.99
A blend of lobster morsels, shrimp and crabmeat in a rich creamy bisque		Cup 8.50
Maplewood Seafood Chowder *		8.50
New England style with shrimp, scallops and clams, rich & creamy		Cup 6.25
Baked French Onion		7.50
Rich and hearty onion soup topped with two cheeses & baked golden brown		

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Seafood Sauces Over Pasta

Pasta Choices

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

Jumbo Lump Crabmeat *	<i>Small Plate 24.99</i>	30.99
simmered in hard-shell crab tomato sauce or a white scampi sauce		
Lobster Fra Diavolo * Spicy Hot		34.99
8.5 oz Brazilian Lobster Tail sauteed with garlic and olive oil in spicy tomato sauce		
Shrimp Fra Diavolo * Spicy Hot	<i>Small Plate 20.99</i>	26.99
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 *		45.99
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 *	<i>Small Plate 24.99</i>	30.99
jumbo shrimp and lump crabmeat simmered with garlic, butter and natural juices		
Shrimp & Scallops Spicy Hot		31.99
shrimp and scallops simmered with garlic, olive oil, a touch of hot pepper and parsley		
Lobster Scampi *		40.99
8.5 oz Brazilian Lobster Tail & crabmeat with garlic, butter and natural juices		
Scallop & Crab (red or white sauce) *		30.99
fresh sea scallops and lump crabmeat simmered with garlic, butter and natural juices		
Joe's Special *		29.99
shelled clams, shrimp, mussels, lump crabmeat and scungilli simmered with garlic, olive oil, onion and natural juices.		
Shrimp and Broccoli *	<i>Small Plate 19.99</i>	24.99
shrimp and broccoli florets in a buttery, garlic white sauce		
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



Childrens 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!!

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Broiled Seafood & Shellfish

Broiled Flounder Fillet (Fluke)*	28.99
fluke filet with garlic herb butter	
Caramelized Salmon*	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	
Broiled Stuffed Jumbo Shrimp	27.99
three overstuffed shrimp with mildly seasoned lump crab stuffing	
Broiled Jersey Sea Scallops (Dry)*	31.99
broiled with garlic butter sauce	
Broiled Lobster Tail with drawn butter *	34.99
nine ounce Brazilian Lobster Tail	
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	18.99
crispy fried eggplant, topped with mozzarella cheese and basil marinara sauce	
Eggplant 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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Fried Seafood

Fried Seafood Combination *	<i>Small Plate shrimp, scallops and crabcake</i>	24.99	30.99
lightly breaded jumbo shrimp, flounder, scallops and crab-cake			
Fried Butterflied Shrimp *	<i>Small Plate</i>	19.99	24.99
Jumbo shrimp, lightly breaded and deep-fried			
Fried Sea Scallops *	<i>Small Plate</i>	21.99	32.99
fresh sea scallops, lightly breaded and deep-fried			
Fried Fillet of Flounder (Fluke) *			28.99
fillet, lightly breaded and deep-fried			
Pan Fried or Breaded & Deep Fried Maryland Crab-Cake *			29.99
our own recipe lump crabmeat lightly seasoned, single crab-cake or			
double crab-cakes, pan fried or breaded & deep fried			
Fried Oysters *			28.99
Fresh Gulf oysters lightly breaded and deep fried golden brown.			

Homemade Pastas

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

Homemade Spaghetti *	<i>Small Plate</i>	15.99	18.99
spaghetti made with fresh egg, flour & salt			
Gluten-Free Spaghetti			20.99
Served with a fresh chunky tomato basil sauce			
Cheese Ravioli *	<i>Small Plate</i>	17.99	20.99
tender pockets stuffed with ricotta, romano cheese and parsley			
Gluten-Free Homemade Cheese Ravioli			21.99
Served with a fresh chunky tomato basil sauce			
Cavatelli *	<i>Small Plate</i>	16.99	19.99
firm to the bite pasta pillows made with ricotta cheese and flour			
Baked Lasagna *	<i>Small Plate</i>	16.99	20.99
layers of pasta with tomato sauce, ricotta cheese, sausage and ground beef			
Imported Capellini *	<i>Small Plate</i>	13.99	18.99
Barilla brand Capellini. Capellini is a very thin variety of Italian pasta			
Imported Mini Penne *	<i>Small Plate</i>	13.99	15.99
Barilla brand, Mini Penne pasta			
Gnocchi *	<i>Small Plate</i>	16.99	19.99
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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Veal Cutlet (natured veal) *	24.99
a generous portion lightly breaded and grill fried	
Veal Parmigiana (natured veal) *	25.99
lightly breaded & griddle fried, topped with melted provolone cheese and tomato	
Chicken Parmigiana	23.99
lightly breaded double breast griddle fried, topped with melted cheese and tomato 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 stringbeans	
Filet Mignon *	33.99
8 ounce center cut filet cooked to your liking.....Want it topped with a delicious white creamy supreme sauce with jumbo lump crabmeat add \$9	
Crab Cake & Filet Tips *	32.99
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	
Homemade Bracirole *	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 *	38.99
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	
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	

Vegetable Side Choices: *Baked Potato, Garlic Mashed Potato, Sweet Mashed Potato, Sautéed Mixed, Veg French Fries, String Beans, Broccoli Sauté, Broccoli Steamed, Coleslaw, Applesauce*

Pasta Side Choices: *Homemade Spaghetti-Imported Linguini-Imported Penne-Imported Capellini*

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