

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 *	11.99
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*	14.99
Lightly floured then deep fried, served with a slightly spicy roasted pepper coulis	
Jumbo Shrimp Cocktail *	14.99
Four jumbo shrimp chilled and served with cocktail sauce & lemon	
Chilled Jumbo Crabmeat Cocktail *	20.99
A quarter pound of shelled jumbo lump crabmeat served with cocktail sauce & lemon	
Stuffed Eggplant	11.99
Thin sliced eggplant stuffed with ricotta & Serra's fennel sausage on a bed of marinara	
Stuffed Hot Peppers*	13.99
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*	17.99
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 *	13.99
Fresh East Coast Oysters lightly breaded and deep fried golden brown	
Six East Coast Oysters on the Half Shell	13.99
Served on a bed of ice with a lemon wedge and cocktail sauce	
Oysters Casino*	15.99
Six east coast oysters topped with garlic butter, cheese and bacon then broiled golden brown	

Homemade Soup

Our Famous Lobster Bisque*	11.99
A blend of lobster morsels, shrimp, and crabmeat in a rich creamy bisque Cup 9.00	
Maplewood Seafood Chowder*	8.50
New England style with shrimp, scallops and clams, rich & creamy Cup 6.25	
Baked French Onion	9.00
Rich and heart onion soup topped with two cheeses & baked golden brown	

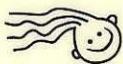
Seafood Sauces over Pasta

Pasta Choices

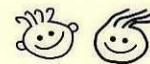
Homemade Spaghetti- Imported Capellini
Imported Linguini – Penne – Gluten Free Spaghetti

Jumbo Lump Crabmeat	Small Plate 25.99	Large Plate 34.99
Simmered in hard-shell crab tomato sauce or a white scampi sauce		
Lobster Fra Diavolo*	Spicy Hot	39.99
8.5oz Brazilian Lobster Tail sauteed with garlic and olive oil in spicy tomato sauce		
Shrimp Fra Diavolo*	Spicy Hot	Small Plate 20.99 Large Plate 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 a spicy tomato sauce		
Dungeness Crabs Esposito's Style*		47.99
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 25.99	Large Plate 35.99
Jumbo shrimp and lump crabmeat simmered with garlic, butter and natural juices		
Shrimp & Scallops	Spicy Hot	32.99
shrimp and scallops simmered with garlic, olive oil, a touch of hot pepper and parsley		
Lobster Scampi *		46.99
8.5 oz Brazilian Lobster Tail & crabmeat with garlic, butter and natural juices		
Scallop & Crab (red or white sauce)		34.99
fresh sea scallops and lump crabmeat simmered with garlic, butter and natural juices		
Joe's Special *		31.99
shelled clams, shrimp, mussels, lump crabmeat and scungilli simmered with garlic, olive oil, onion and natural juices.		
Shrimp and Broccoli *	Small Plate 21.99	Large Plate 25.99
shrimp and broccoli florets in a buttery, garlic white sauce		
Clams in shells & chopped over Pasta (red or white sauce)*		25.99
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	11.25	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!!

Fried Seafood

- Fried Seafood Combination*** **Small Plate shrimp, scallop and crabcake 26.99** **Large Plate 32.99**
 Lightly breaded jumbo shrimp, flounder, scallops and crab cake
- Fried Butterflied Shrimp*** **Small Plate 19.99** **Large Plate 24.99**
 Jumbo shrimp, lightly breaded and deep fried
- Fried Sea Scallops*** **Small Plate 21.99** **Large Plate 33.99**
 Fresh sea scallops, lightly breaded and deep fried
- Fried Fillet of Flounder (Fluke)*** **28.99**
 Fillet, lightly breaded and deep fried
- PanFried or Breaded & Deep Fried Maryland Crab Cake*** **33.99**
 Our own recipe lump crabmeat lightly seasoned, single crab-cake or
 double crab-cakes, pan fried or breaded & deep fried **38.99**
- Fried Oysters*** **30.99**
 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** **Small Plate 16.99** **Large Plate 19.99**
 Spaghetti made with fresh egg, flour & salt
- Gluten-Free Spaghetti** **22.99**
 Served with a fresh chunky tomato basil sauce
- Cheese Ravioli *** **Small Plate 17.99** **Large Plate 21.99**
 Tender pockets stuffed with ricotta, romano cheese and parsley
- Gluten-Free Homemade Cheese Ravioli** **22.99**
 Served with a fresh chunky tomato basil sauce
- Cavatelli*** **Small Plate 17.99** **Large Plate 20.99**
 Firm to the bite pasta pillows made with ricotta cheese and flour
- Baked Lasagna*** **Small Plate 17.99** **Large Plate 23.99**
 Layers of pasta with tomato sauce, ricotta cheese, sausage and ground beef
- Imported Capellini *** **Small Plate 14.99** **Large Plate 19.99**
 Barilla brand capellini. Capellini is a very thin variety of Italian pasta
- Imported Mini Penne*** **Small Plate 13.99** **Large Plate 15.99**
 Barilla brand, Mini Penne pasta
- Gnocchi** **Small Plate 17.99** **Large Plate 20.99**
 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

Broiled Seafood & Shellfish

Broiled Flounder Fillet (Fluke)*	29.99
Fluke filet with garlic herb butter	
Caramelized Salmon*	28.99
Served with sweet mashed potatoes & oriental sauteed string beans	
Broiled Seafood Combination*	40.99
Stuffed flounder (Fluke) shrimp, sea scallops, crab-cake and clams casino	
Add a 9oz Brazilian lobster tail24.99 extra	
Broiled Stuffed Flounder (Fluke)*	38.99
Fluke topped with crab imperial then broiled golden brown	
Broiled Stuffed Lobster*	46.99
9oz. Brazilian Lobster Tail stuffed with mildly seasoned lump crab meat	
Broiled Stuffed Jumbo Shrimp	Small Plate 21.99 Large Plate 30.99
Three overstuffed shrimp with mildly seasoned lump crab stuffing	
Broiled Jersey Sea Scallops Dry*	32.99
Broiled with garlic butter sauce	
Broiled Lobster Tail with drawn butter*	41.99
9oz Brazilian Lobster Tail	
Surf and Turf*	49.99
8oz center cut filet mignon and a 9oz Brazilian Lobster Tail	
Broiled Crab Imperial *	35.99
Lump with imperial sauce and a touch of pimento, baked golden brown	
Broiled Crab Casserole-no filler just crab broiled golden brown*	37.99
Lump crabmeat lightly spiced and seasoned En Casserole	

Vegetarian

Fresh Spinach & Chunky Tomato Sauce	19.99
Prepared with tomato, garlic & olive oil. Served over your choice of pasta	
Eggplant Parmigiana	Small Plate 17.99 Large Plate 20.99
Crispy fried eggplant, topped with mozzarella cheese and basil marinara sauce	
Eggplant Supreme	21.50
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	

BEEF • LAMB • CHICKEN

Veal Cutlet (natured veal)* 27.99
 A generous portion lightly breaded and grill fried

Veal Parmigiana (natured veal)* **Small Plate 20.99** **Large Plate 28.99**
 Lightly breaded & griddle fried, topped with melted provolone cheese and tomato sauce

Chicken Parmigiana* **Small Plate 19.99** **Large Plate 26.99**
 Lightly breaded double breast griddle fried, topped with melted cheese and tomato sauce

Chicken Fransese* 27.99
 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* 39.99
 8oz 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* 39.99
 A combination of 8oz of filet tips pan seared with fresh mushrooms and a 4oz pan fried crabcake.
 Oriental sauteed stringbeans and redskin mashed potatoes completes this great surf and turf

Homemade Bracirole* 28.99
 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 30.99** **(8 bone rack) Large Plate 43.99**
 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.

8oz Filet Mignon & Crab Cake* 46.99
 A combination filet and a 5oz. pan fried crab cake

8oz Filet Mignon & Stuffed Shrimp* 47.99
 A combination filet and two stuffed shrimp

Vegetable Side Choices:

***Baked Potato, Garlic Mashed Potato, Sweet Mashed Potato,
 Sauteed Mixed, Veg French Fries, String Beans, Broccoli Saute,
 Broccoli Steamed, Coleslaw, Applesauce***

Pasta Side Choices:

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

Draft Beer Selections

Reserve Wine List Also Available

Red Wines**Rotating IPA Ask your server****Fortesque Fishermens Ale****Samuel Adams Seasonal****Coors Light****Bottled Beer Selections**

Amstel Budweiser Heineken Coors Light

Corona Becks Mich Ultra Miller Light

Bud Light **Coors Edge-No Alcohol** Corona Light

Sam Adams Lager Blue Moon Yuengling Lager

Deschutes -Black Brutte Porter**Stella Artois** - Belgian Pilsner**Flying Fish** - Hopfish IPA-Deep golden**White Wines****Pinot Grigio**Canyon Road, CA  Glass 8.00 Bottle

Ecco Domani, IT 9.00 28.00

Villa Banfi, IT 35.00

Santa Margherita, IT 46.00

Riesling

Relax, Longuich, Germany 8.50 26.00

Sauvignon Blanc

BV Coastal, CA 8.50 27.00

Kim Crawford, NZ 36.00

Provenance, CA 37.00

Chardonnay

Canyon, CA 8.00

Coppola "Diamond", CA 8.75 31.00

Kendal-Jackson "VR", CA 9.50 32.00

Orvieto

Ruffino Classico, IT 26.00

White Zinfandel

Corbet Canyon, CA 8.00

Beringer, CA 8.25 24.00

Rose'

Chloe, CA 9.00 28.00

Dessert Wines

Caposaldo Moscato, IT 9.00 25.00

Wine By The Carafe

Chardonnay, White Zinfandel

Cabernet Sauvignon, Merlot, Chianti

Full Carafe 23.95 Half Carafe 14.95

Real Sangria Red or White

Pitcher Lg 23.95 Small 15.95

Glass 7.75

ChiantiQuerceto, IT  Glass 8.50 Bottle

Ruffino, IT 26.00

Chianti Superiore, IT Ruffino 28.00

Reserva Ducal Gold Ruffino, IT 70.00

Shiraz

Jacob's Creek, Classic 24.00

Valpolicella

Bolla, IT 26.00

Lambrusco

Riunite, IT 7.50 21.00

Sangria Red or White

Real, SP 7.75

Malbec

Jaun Benegas, AR 8.50 26.00

Sangiovese

Antinori, Santa Christina, IT 27.00

Pinot Noir

BV Coastal, CA 8.50 26.00

Kendal-Jackson "VR", CA 33.00

McMurray, CA 35.00

Zinfandel

Bogle, CA 26.00

Kenwood, Sonoma, CA 35.00

St. Francis, Sonoma, CA 39.00

Red Blends

Silk & Spice, Portugal 8.00 26.00

Coppola "Diamond", CA 9.50 32.00

Merlot

Canyon Road, CA 8.50

BV Coastal, CA 26.00

Carmenere

Marquez, Peumo, Chile. 33.00

Cabernet Sauvignon

Canyon Road, CA 8.50

Robert Mondavi "Woodbridge", 25.00

J. Lhor "Seven Oaks", CA 9.50 28.00

Rodney Strong, Sonoma, CA 35.00

Robert Mondavi, Napa, CA 72.00

Provenance, Napa, CA 65.00

Joseph Phelps, Napa, CA 135.00

BV Tapestry, Napa, CA 79.00

Amarone

Santori di Verona, IT 70.00

Bolla, "Classico", IT 75.00

<p>Our Reserve Wine List Also Available Ask Your Server</p>
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