

Appetizers

Mussels Red or White Sauce *	Spicy Hot	10.99
Fresh from Prince Edward Island, Canada. Prepared with spicy tomato or white sauce		
Clams Casino *		9.99
Eight choice clams topped with garlic butter, cheese & bacon then broiled golden brown		
Sauteed Escarole & Beans *		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 \$10.00		
Stuffed Mushrooms *		12.99
Large mushroom caps stuffed with crabmeat & spinach then broiled golden brown. Finished with creamy cheddar cheese sauce		
Fried Calamari *		11.99
Lightly floured then deep fried, served with a slightly spicy hot roasted pepper sauce		
Jumbo Shrimp Cocktail *		11.99
Four jumbo shrimp chilled and served with cocktail sauce & lemon		
Chilled Jumbo Crabmeat Cocktail *		16.99
A quarter pound of shelled jumbo lump crabmeat served with cocktail sauce & lemon		
Stuffed Eggplant		8.99
Thin sliced eggplant stuffed with ricotta & Serra's fennel sausage on a bed of marinara		
Stuffed Hot Peppers *		11.99
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 *		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		
Fried Oysters *		11.99
Fresh East Coast Oysters lightly breaded and deep fried golden brown		
Six East Coast Oysters on the Half Shell *		11.99
Served on a bed of ice with a lemon wedge and cocktail sauce		
Oysters Casino *		13.99
Six east coast oysters topped with garlic butter, cheese and bacon then broiled golden brown		

Homemade Soups

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

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Seafood Sauces Over Pasta

Pasta Choices

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

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

add Jumbo Lump crabmeat to any pasta dish 9.00



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

Tilapia & Crab*	24.99
Sautéed in butter & white wine. Served with garlic mashed & sautéed string beans	
Broiled Flounder Fillet (Fluke)*	26.99
Broiled Fluke Fillet with garlic herb butter or with Cajun Spices	
Broiled Tilapia Fillet*	20.99
Broiled Fillet with garlic herb butter or with Cajun Spices	
Caramelized Salmon*	25.99
Served with sweet mashed potatoes & oriental sautéed string beans	
Broiled Seafood Combination*	37.99
stuffed flounder (Fluke), shrimp, sea scallops, crab-cake and clams casino	
add a 9 oz Brazilian Lobster Tail . . . \$18.95 extra	
Broiled Stuffed Flounder (Fluke)*	33.99
flake topped with crab imperial then broiled golden brown	
Broiled Stuffed Lobster *	37.99
9 oz Brazilian Lobster Tail stuffed with mildly seasoned lump crabmeat	
Broiled Stuffed Jumbo Shrimp	25.99
overstuffed with mildly seasoned lump crab stuffing	
Broiled Jersey Sea Scallops (Dry)*	29.99
broiled with garlic butter sauce	
Broiled Lobster Tail with drawn butter *	32.99
9 ounce Brazilian Lobster Tail	
Surf and Turf *	42.99
8 ounce filet mignon and a 9 oz Brazilian Lobster Tail	
Broiled Crab Imperial *	29.99
colossal lump with imperial sauce and a touch of pimento, baked golden brown	
Broiled Crab Casserole No filler just crab broiled golden brown *	30.99
Half pound of jumbo lump crabmeat lightly spiced and seasoned En Casserole.	
Fisherman's Delight (Kettle Steamed) *	41.99
8.5 oz Brazilian lobster tail, king Crab, jumbo shrimp, sea scallops and clams	

Vegetarian

Fresh Spinach & Chunky Tomato Sauce	16.99
prepared with tomato, garlic & olive oil. Served over your choice of pasta	
Eggplant Parmigiana	17.99
crispy fried eggplant, topped with mozzarella cheese and basil marinara sauce	
Eggplant Supreme	18.50
crispy fried with mozzarella cheese, sautéed spinach and basil marinara sauce	

Additional Charged Side Dishes

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

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Fried Seafood

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

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

Veal Cutlet (natured veal) *		23.50
a generous portion lightly breaded and grill fried		
Veal Parmigiana (natured veal) *	<i>Small Plate 16.99</i>	23.99
lightly breaded & griddle fried, topped with melted provolone cheese and tomato sauce		
Chicken & Italian Sausage Fra Diavolo *	<i>Small Plate 16.99</i>	19.99
with a flavorful selection of herbs & seasonings lightly spiced served over spaghetti		
Chicken Parmigiana	<i>Small Plate 16.99</i>	19.99
lightly breaded double breast griddle fried, topped with melted cheese and tomato sauce		
Chicken Francese *		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		
Roasted Duck *		24.99
Roasted half semi-boneless duck prepared with herb stuffing and merlot sauce. Served with oriental style sauteed string beans.		
Sirloin Steak - New York Strip *		28.99
12 ounce center cut New York Strip cooked to your liking		
Filet Mignon *		29.99
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 *		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		
Homemade Braciolo *		23.99
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 *	<i>4 Bone Rack Small Plate</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		
8 oz Filet Mignon & Crab Cake *		34.99
A combination filet and a 5 oz. pan fried crab cake		
8 oz Filet Mignon & Stuffed Shrimp *		35.99
A combination filet and two crab stuffed jumbo shrimp		

Available Sides: Baked Potato, Garlic Mashed Potato, Sweet Mashed Potato, Sautéed Mixed, Veg French Fries, String Beans, Broccoli Sauté, Broccoli Steamed, Coleslaw, Applesauce

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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

Riesling

Covey Run, WA	7.50	25.00
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Sauvignon Blanc

BV Coastal, 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

Piccini, IT		Glass 7.50	Bottle
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

Reserve Wine List Also Available