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

Undercooked meats seafood, and eggs can increase our risk of food borne illnesses* • 3274537

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

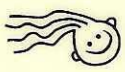
Scallop & Crab (red or white sauce) **34.99**
fresh sea scallops and lump crabmeat simmered with garlic, butter and natural juices

Joe's Special * **31.99**
shelled clams, shrimp, mussels, lump crabmeat and scungilli simmered with garlic, olive oil, onion and natural juices.

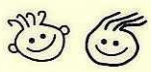
Shrimp and Broccoli * ..... **Small Plate 21.99** ..... **Large Plate 25.99**
shrimp and broccoli florets in a buttery, garlic white sauce

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!!

Undercooked meats seafood, and eggs can increase our risk of food borne illnesses* • 2993340

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

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Broiled Seafood & Shellfish

Broiled Flounder Fillet (Fluke)* **30. 99**
Fluke filet with garlic herb butter

Caramelized Salmon* ..... **Small Plate 25.99** **29.99**
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 tail .....24.99 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 22.99** ..... **Large Plate 31.99**
Three overstuffed shrimp with mildly seasoned lump crab stuffing

Broiled Jersey Sea Scallops Dry* **33.99**
Broiled with garlic butter sauce

Broiled Lobster Tail with drawn butter* **41.99**
9oz Brazilian Lobster Tail

Surf and Turf* **56.99**
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 21.99**
Crispy fried eggplant, topped with mozzarella cheese and basil marinara sauce

Eggplant Supreme **22.50**
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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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 Braciole* **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

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Draft Beer Selections

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	**Heinekein 0**		Corona Light
Sam Adams Lager	Blue Moon	Yuengling Lager	

Founders Porter

Stella Artois - Belgian Pilsner

Flying Fish - Hopfish IPA-Deep golden

White Wines

	Glass	Bottle
Pinot Grigio		
Corbett Canyon, CA	8.50	
Ecco Domani, Italy	9.50	28.00
Villa Banfi, Italy		35.00
Santa Margherita, Italy		46.00
Riesling		
Blufeld, Mosel, Germany	9.00	26.00
Sauvignon Blanc		
Canyon Road, CA	9.00	
Kim Crawford, NZ		36.00
Chardonnay		
Corbet Canyon, CA	8.50	
Coppola "Diamond", CA	9.00	31.00
Kendal-Jackson "VR", CA	10.00	32.00
Orvieto		
Ruffino Classico, Italy		26.00
White Zinfandel		
Corbet Canyon, CA	8.50	
Beringer, CA	8.75	24.00
Rose'		
Chloe, CA	9.25	28.00

Wine By The Carafe

Chardonnay, White Zinfandel
Cabernet Sauvignon, Merlot
Full Carafe 24.95 Half Carafe 15.95

Reserve Wine List Also Available
Ask Your Server

Reserve Wine List Also Available

Red Wines

	Glass	Bottle
Chianti		
Querceto, Italy	9.00	
Ruffino, Italy		26.00
Chianti Superiore, Italy Ruffino		28.00
Reserva Ducal Gold Ruffino, Italy		76.00
Valpolicella		
Bolla, Italy		26.00
Shiraz		
Jacob's Creek, Classic		24.00
Lambrusco		
Riunite, Italy	8.00	21.00
Sangria Red or White		
Real, Spain	8.25	
Malbec		
Jaun Benegas, AR	9.00	26.00
Sangiovese		
La Tancia, Italy		27.00
Carmenere		
Marquez Peumo, Chili		33.00
Pinot Noir		
BV Coastal, CA	9.00	26.00
Kendal-Jackson "VR", CA		33.00
McMurray, CA		35.00
Zinfandel		
Kenwood, Sonoma, CA		35.00
St. Francis, Sonoma, CA		39.00
Red Blends		
Silk & Spice, Portugal	8.50	26.00
Coppola "Diamond", CA	10.00	32.00
Merlot		
Cayon Road, CA	9.00	
Cabernet Sauvignon		
Cayon Road, CA	9.00	
Robert Mondavi "Woodbridge",		25.00
J. Lhor "Seven Oaks", CA	10.00	28.00
Rodney Strong, Sonoma, CA		35.00
Robert Mondavi, Napa, CA		72.00
Joseph Phelps, Napa, CA		135.00
BV Tapestry, Napa, CA		79.00
Amarone		
Santori di Verona, Italy		70.00
Bolla, "Classico", Italy		75.00

Dessert Wines

Caposaldo Moscato, Italy	9.50	25.00

Real Sangria

Pitcher Lg 24.95 Small 14.95
Glass 8.25