

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

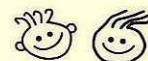
Homemade Spaghetti- Imported Capellini
Imported Linguini – Penne – Gluten Free Spaghetti

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		
Fried Oysters*	38.99	
Fresh Gulf oysters lightly breaded and deep fried golden brown		
	30.99	

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

Undercooked meats seafood, and eggs can increase our risk of food borne illnesses* • 3043083

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 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 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	

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* 28.99
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* 41.99
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* 40.99
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 31.99** **(8 bone rack) Large Plate 46.99**
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* 48.99
A combination filet and a 5oz. pan fried crab cake

8oz Filet Mignon & Stuffed Shrimp* 48.99
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	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**Pinot Grigio**

		Glass	Bottle
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
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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
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White Zinfandel

Corbet Canyon, CA	8.50	
Beringer, CA	8.75	24.00

Rose'

Chloe, CA	9.25	28.00
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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

Chianti

Querceto, Italy		Glass 9.00	Bottle
Ruffino, Italy			26.00
Chianti Superiore, Italy			28.00
Reserva Ducal Gold Ruffino, Italy			76.00

Valpolicella

Bolla, Italy		26.00
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Shiraz

Jacob's Creek, Classic		24.00
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Lambrusco

Riunite, Italy	8.00	21.00
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Sangria Red or White

Real, Spain	8.25	
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Malbec

Jaun Benegas, AR	9.00	26.00
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Sangiovese

La Tancia, Italy		27.00
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Carmenere

Marquez Peumo, Chili		33.00
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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	
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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
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Real Sangria

Pitcher Lg	24.95	Small 14.95
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Glass 8.25