

## Appetizers

<b>Mussels Red or White Sauce*</b> ..... <b>Spicy Hot</b> .....	<b>13.99</b>
Fresh from Prince Edward Island, Canada. Prepared with spicy tomato or white sauce	
<b>Clams Casino *</b> .....	<b>13.99</b>
Eight choice clams topped with garlic butter, cheese & bacon then broiled golden brown	
<b>Sauteed Escarole &amp; Beans *</b> .....	<b>11.99</b>
Fresh escarole sauteed with garlic , olive oil, cannellini beans and a touch of crushed red pepper flakes	
Add jersey dry pan seared scallops 16.00	
<b>Stuffed Mushrooms*</b> .....	<b>15.99</b>
Large mushroom caps stuffed with crabmeat & spinach then broiled golden brown.	
Finished with creamy cheddar cheese sauce	
<b>Fried Calamari*</b> .....	<b>15.99</b>
Lightly floured then deep fried, served with a slightly spicy roasted pepper coulis	
<b>Jumbo Shrimp Cocktail *</b> .....	<b>15.99</b>
Four jumbo shrimp chilled and served with cocktail sauce & lemon	
<b>Chilled Jumbo Crabmeat Cocktail *</b> .....	<b>22.99</b>
A quarter pound of shelled jumbo lump crabmeat served with cocktail sauce & lemon	
<b>Stuffed Eggplant</b> .....	<b>12.99</b>
Thin sliced eggplant stuffed with ricotta & Serra's fennel sausage on a bed of marinara	
<b>Stuffed Hot Peppers*</b> .....	<b>14.99</b>
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	
<b>Pan Seared Ahi Tuna*</b> .....	<b>18.99</b>
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.	
<b>Fried Oysters *</b> .....	<b>14.99</b>
Fresh East Coast Oysters lightly breaded and deep fried golden brown	
<b>Six East Coast Oysters on the Half Shell</b> .....	<b>14.99</b>
Served on a bed of ice with a lemon wedge and cocktail sauce	
<b>Oysters Casino*</b> .....	<b>16.99</b>
Six east coast oysters topped with garlic butter, cheese and bacon then broiled golden brown	

## Homemade Soup

<b>Our Famous Lobster Bisque*</b> .....	<b>12.99</b>
A blend of lobster morsels, shrimp, and crabmeat in a rich creamy bisque	
	Cup 10.00
<b>Maplewood Seafood Chowder*</b> .....	<b>9.50</b>
New England style with shrimp, scallops and clams, rich & creamy	
	Cup 7.25
<b>Baked French Onion</b> .....	<b>10.00</b>
Rich and heart onion soup topped with two cheeses & baked golden brown	

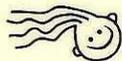
## Seafood Sauces over Pasta

### Pasta Choices

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

<b>Jumbo Lump Crabmeat</b> .....	<b>Small Plate 25.99</b> .....	<b>Large Plate 34.99</b>
Simmered in hard-shell crab tomato sauce or a white scampi sauce		
<b>Lobster Fra Diavolo*</b> .....	<b>Spicy Hot</b> .....	<b>39.99</b>
8.5oz Brazilian Lobster Tail sauteed with garlic and olive oil in spicy tomato sauce		
<b>Shrimp Fra Diavolo*</b> .....	<b>Spicy Hot</b> .....	<b>Small Plate 20.99</b> .....
<b>Large Plate 26.99</b>		
Six shrimp sauteed with garlic and olive oil then simmered in a spicy tomato sauce		
<b>Mussels Fra Diavolo*</b> .....	<b>22.99</b>	
Prince Edward Island, mussels simmered in a spicy tomato sauce		
<b>Dungeness Crabs Esposito's Style*</b> .....	<b>47.99</b>	
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		
<b>Shrimp Scampi*</b> .....	<b>Small Plate 25.99</b> .....	<b>Large Plate 35.99</b>
Jumbo shrimp and lump crabmeat simmered with garlic, butter and natural juices		
<b>Shrimp &amp; Scallops</b> .....	<b>Spicy Hot</b> .....	<b>32.99</b>
shrimp and scallops simmered with garlic, olive oil, a touch of hot pepper and parsley		
<b>Lobster Scampi *</b> .....	<b>46.99</b>	
8.5 oz Brazilian Lobster Tail & crabmeat with garlic, butter and natural juices		
<b>Scallop &amp; Crab (red or white sauce)</b> .....	<b>34.99</b>	
fresh sea scallops and lump crabmeat simmered with garlic, butter and natural juices		
<b>Joe's Special *</b> .....	<b>31.99</b>	
shelled clams, shrimp, mussels, lump crabmeat and scungilli simmered with garlic, olive oil, onion and natural juices.		
<b>Shrimp and Broccoli *</b> .....	<b>Small Plate 21.99</b> .....	<b>Large Plate 25.99</b>
shrimp and broccoli florets in a buttery, garlic white sauce		
<b>Clams in shells &amp; chopped over Pasta (red or white sauce)*</b> .....	<b>25.99</b>	
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

<b>Fried Seafood Combination*</b> .....	<b>Small Plate shrimp, scallop and crabcake</b> 26.99 .....	<b>Large Plate</b> 32.99
Lightly breaded jumbo shrimp, flounder, scallops and crab cake		
<b>Fried Butterflied Shrimp*</b> .....	<b>Small Plate</b> 19.99 .....	<b>Large Plate</b> 24.99
Jumbo shrimp, lightly breaded and deep fried		
<b>Fried Sea Scallops*</b> .....	<b>Small Plate</b> 21.99 .....	<b>Large Plate</b> 33.99
Fresh sea scallops, lightly breaded and deep fried		
<b>Fried Fillet of Flounder (Fluke)*</b> .....	28.99	
Fillet, lightly breaded and deep fried		
<b>PanFried or Breaded &amp; Deep Fried Maryland Crab Cake*</b> .....	33.99	
Our own recipe lump crabmeat lightly seasoned, single crab-cake or double crab-cakes, pan fried or breaded & deep fried		
<b>Fried Oysters*</b> .....	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

<b>Homemade Spaghetti</b> .....	<b>Small Plate</b> 16.99 .....	<b>Large Plate</b> 19.99
Spaghetti made with fresh egg, flour & salt		
<b>Gluten-Free Spaghetti</b> .....	22.99	
Served with a fresh chunky tomato basil sauce		
<b>Cheese Ravioli *</b> .....	<b>Small Plate</b> 17.99 .....	<b>Large Plate</b> 21.99
Tender pockets stuffed with ricotta, romano cheese and parsley		
<b>Gluten-Free Homemade Cheese Ravioli</b> .....	22.99	
Served with a fresh chunky tomato basil sauce		
<b>Cavatelli*</b> .....	<b>Small Plate</b> 17.99 .....	<b>Large Plate</b> 20.99
Firm to the bite pasta pillows made with ricotta cheese and flour		
<b>Baked Lasagna*</b> .....	<b>Small Plate</b> 17.99 .....	<b>Large Plate</b> 23.99
Layers of pasta with tomato sauce, ricotta cheese, sausage and ground beef		
<b>Imported Capellini *</b> .....	<b>Small Plate</b> 14.99 .....	<b>Large Plate</b> 19.99
Barilla brand capellini. Capellini is a very thin variety of Italian pasta		
<b>Imported Mini Penne*</b> .....	<b>Small Plate</b> 13.99 .....	<b>Large Plate</b> 15.99
Barilla brand, Mini Penne pasta		
<b>Gnocchi</b> .....	<b>Small Plate</b> 17.99 .....	<b>Large Plate</b> 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

<b>Broiled Flounder Fillet (Fluke)*</b> .....	<b>30.99</b>
Fluke filet with garlic herb butter	
<b>Caramelized Salmon*</b> .....	<b>29.99</b>
Served with sweet mashed potatoes & oriental sauteed string beans	
<b>Broiled Seafood Combination*</b> .....	<b>40.99</b>
Stuffed flounder (Fluke) shrimp, sea scallops, crab-cake and clams casino	
Add a 9oz Brazilian lobster tail .....24.99 extra	
<b>Broiled Stuffed Flounder (Fluke)*</b> .....	<b>38.99</b>
Fluke topped with crab imperial then broiled golden brown	
<b>Broiled Stuffed Lobster*</b> .....	<b>46.99</b>
9oz. Brazilian Lobster Tail stuffed with mildly seasoned lump crab meat	
<b>Broiled Stuffed Jumbo Shrimp</b> .....	<b>Small Plate 22.99 ..... Large Plate 31.99</b>
Three overstuffed shrimp with mildly seasoned lump crab stuffing	
<b>Broiled Jersey Sea Scallops Dry*</b> .....	<b>33.99</b>
Broiled with garlic butter sauce	
<b>Broiled Lobster Tail with drawn butter*</b> .....	<b>41.99</b>
9oz Brazilian Lobster Tail	
<b>Surf and Turf*</b> .....	<b>56.99</b>
8oz center cut filet mignon and a 9oz Brazilian Lobster Tail	
<b>Broiled Crab Imperial *</b> .....	<b>35.99</b>
Lump with imperial sauce and a touch of pimento, baked golden brown	
<b>Broiled Crab Casserole-no filler just crab broiled golden brown*</b> .....	<b>37.99</b>
Lump crabmeat lightly spiced and seasoned En Casserole	

## Vegetarian

<b>Fresh Spinach &amp; Chunky Tomato Sauce</b> .....	<b>19.99</b>
Prepared with tomato, garlic & olive oil. Served over your choice of pasta	
<b>Eggplant Parmigiana</b> .....	<b>Small Plate 17.99 ..... Large Plate 21.99</b>
Crispy fried eggplant, topped with mozzarella cheese and basil marinara sauce	
<b>Eggplant Supreme</b> .....	<b>22.50</b>
Crispy fried with mozzarella cheese, sauteed spinach and basil marinara sauce	

## Additional Charged Side Dishes

<b>Sauteed Broccoli Rabe or Spinach</b> .....	<b>5.99</b>
Sauteed with plenty of garlic, olive oil and a touch of red pepper flakes	
<b>Sauteed String Beans</b> .....	<b>5.99</b>
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	<b>Heinekein 0</b>		Corona Light
Sam Adams Lager	Blue Moon		Yuengling Lager

Founders Porter

Stella Artois - Belgian Pilsner

Flying Fish - Hopfish IPA-Deep golden

**White Wines**

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

**Chianti**

Querceto, Italy

Ruffino, Italy

Chianti Superiore, Italy Ruffino

Reserva Ducal Gold Ruffino, Italy

**Valpolicella**

Bolla, Italy

**Shiraz**

Jacob's Creek, Classic

**Lambrusco**

Riunite, Italy

**Sangria Red or White**

Real, Spain

**Malbec**

Jaun Benegas, AR

**Sangiovese**

La Tancia, Italy

**Carmenere**

Marquez Peumo, Chili

**Pinot Noir**

BV Coastal, CA

Kendal-Jackson "VR", CA

McMurray, CA

**Zinfandel**

Kenwood, Sonoma, CA

St. Francis, Sonoma, CA

**Red Blends**

Silk &amp; Spice, Portugal

Coppola "Diamond", CA

**Merlot**

Cayon Road, CA

**Cabernet Sauvignon**

Cayon Road, CA

Robert Mondavi "Woodbridge",

J. Lhor "Seven Oaks", CA

Rodney Strong, Sonoma, CA

Robert Mondavi, Napa, CA

Joseph Phelps, Napa, CA

BV Tapestry, Napa, CA

**Amarone**

Santori di Verona, Italy

Bolla, "Classico", Italy

**Dessert Wines**

Caposaldo Moscato, Italy

**Real Sangria**

Pitcher Lg 24.95 Small 14.95

Glass 8.25

