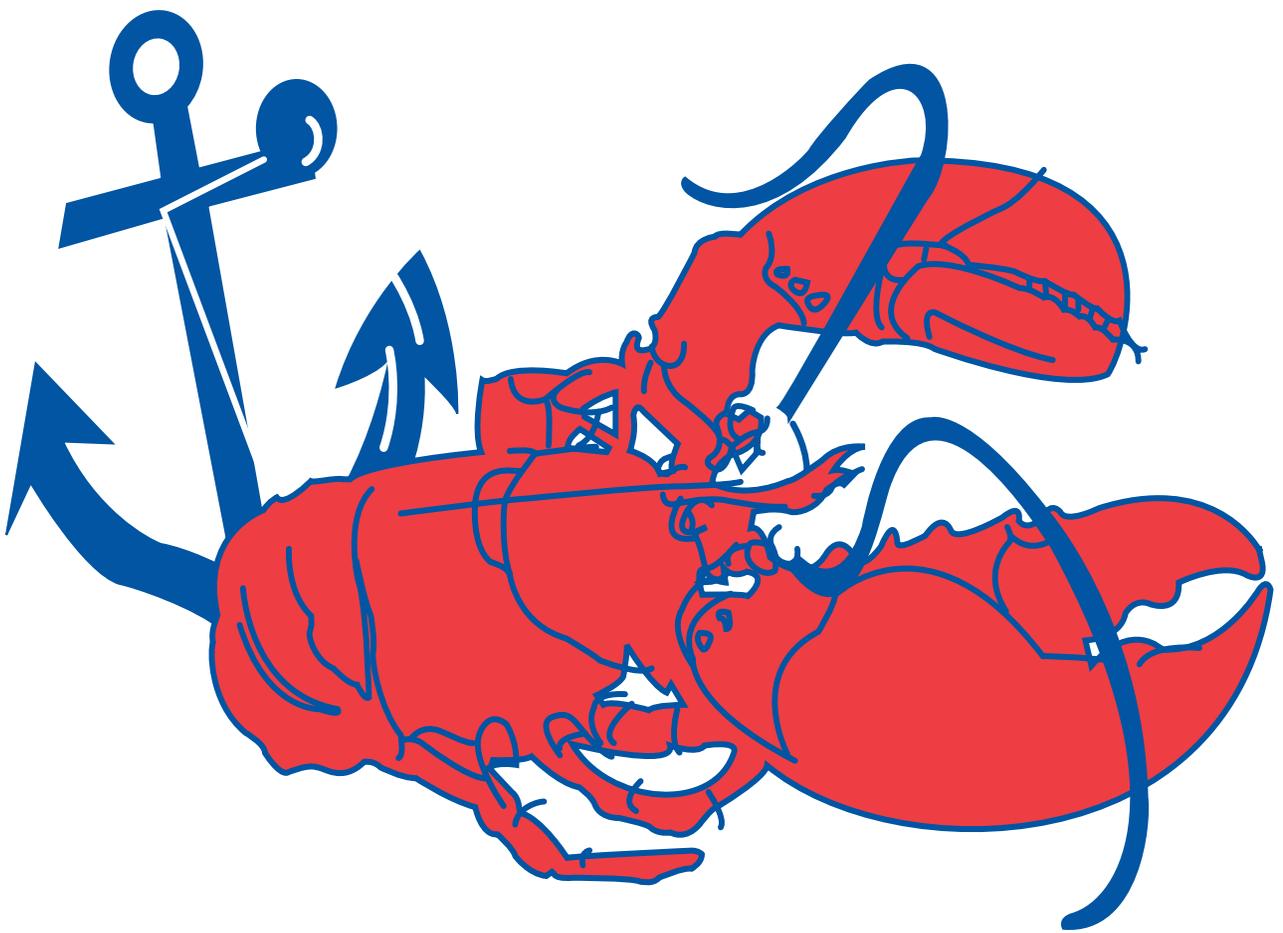


MARIE'S LOBSTER HOUSE

Est. 1949



Welcome to Marie's Waterfront Restaurant.

Thank you for your patronage.

Management & Staff

Marie's does not cook with peanut oil and does not use tree nuts in any of the menu items.

GF = Gluten Free

18% Gratuity will be Added to Parties of 8 or More.

\$20 Minimum for Credit / Debit Card

*Ask Your Server about our
Fine Selection of **Bellview Wines***

BEVERAGES

Soft Drinks Glass 2. Pitcher 6.

RC, Diet Rite, 7 Up, Stewart's Root Beer,
Lemonade & Iced Tea (sweetened or unsweetened)

Half & Half - Unsweetened Iced Tea with Lemonade

Coffee (regular or decaf) or Hot Tea 1.

CHILDREN'S MENU

Children 12 and Under

All Children's Meals \$5.00 Each

Chicken Tenders w/French Fries

Fried Shrimp w/French Fries

GF Broiled Flounder w/Veg of the Day

Spaghetti & Butter

Hot Dog w/Chips

Spaghetti and Meatball

Mozzarella Sticks w/French Fries

Cheese Ravioli

Fried Flounder w/French Fries

Fried Clam Strips w/French Fries

HOMEMADE SOUPS

by the cup

New England Clam Chowder 5.

GF Old Bay Red Crab Chowder 6.

Creamy Lump Crab 6.

APPETIZERS

GF Shrimp Rolls

large shrimp, shredded vegetables, wrapped in a rice skin served with a hosin sriracha sauce topped with chopped roasted peanuts
12.

GF Shrimp Cocktail

large gulf shrimp
served with lemon and cocktail sauce
12.

GF Oysters on the Half Shell

fresh Cape May Salts
1/2 Dozen 9. Dozen 16.

GF Cold Crab Fingers

jumbo crab claws
served with a horseradish dijon sauce
16.

GF Clams on the Half Shell

fresh local top neck clams
1/2 Dozen 7. Dozen 10.

Clams Casino

clams stuffed with diced red bell peppers, onions, fresh bread crumbs and apple wood bacon
12.

Steamed Mussels

served with our homemade marinara sauce
or roasted garlic sauce
12.

GF Steamers

18 Local Little Neck Clams served with melted butter
12.

Mozzarella Sticks

served with our homemade tomato sauce
8.

Crab Minis

deep fried mini crab cakes,
served with a remoulade sauce
13.

Scallops Wrapped in Bacon

large sea scallops wrapped in bacon
deep fried & served over a pesto cream sauce
12.

Calamari

dusted in seasoned semolina flour
& deep fried, served with marinara sauce
13.

ENTREES

Broiled Captain's Special

lobster tail, flounder, scallops,
shrimp, jumbo lump crab imperial

42.

GF Broiled Scallops

fresh sea scallops lightly seasoned

30.

Broiled Crab Imperial

jumbo lump crab meat

38.

GF Broiled Flounder

fresh fillets
lightly seasoned

28.

Broiled Stuffed Shrimp with Jumbo Lump Crab Imperial

36.

GF Broiled Salmon

topped with a maple balsamic glaze
and crispy shallots

30.

GF Cold Seafood Combo

jumbo lump crabmeat, shrimp cocktail,
and large crab fingers

35.

Cheese Ravioli

served with our
homemade tomato sauce

18.

add our homemade meatballs
or sweet Italian sausage -
for an additional 2.

Eggplant Rollintini with Spaghetti

lightly fried sliced eggplant
rolled with fresh spinach, ricotta
and locatelli cheese, baked in
our marinara sauce and
topped with mozzarella cheese

18.

Chicken Parmigiana with Spaghetti

topped with our homemade
tomato sauce and mozzarella cheese

20.

GF Blackened Yellowfin Tuna

(suggested temperature: rare)
served with a sweet thai chile sauce

30.

GF Grilled Mahi Mahi

served with a ginger lime jalapeno mango salsa

28.

Ribeye Steak

12 oz. center cut ribeye, char-grilled & topped
with a rosemary sage compound butter

32.

or with sauteed jumbo lump crab meat
in a garlic butter sauce for an additional 10.

GF Pan Seared Yellowfin Tuna

(suggested temperature: rare)
topped with a teriyaki glaze
and toasted sesame seeds

30.

GF Pork Chop

12 oz. prime french cut char-grilled and served
with an applewood bacon caramelized
onion orange marmalade

30.

ALL DINNERS Include:

*Infused Sun Dried Tomato Olive Oil • Bread & Butter • Caesar Salad
And a Choice of a Side of Pasta or Two of the Following: (except pasta entrees)*

*Baked Potato • Corn on the Cob • French Fries • Cole Slaw
Cheesy Potatoes • Vegetable of the Day • Pickled Beets • Applesauce*

Plate Sharing Charge \$5.00

ENTREES

Soft Shell Crabs over Spaghetti

fresh Maryland soft shell crabs sauteed
in a white wine roasted garlic sauce

36.

Lobster Ravioli

topped with
jumbo lump crabmeat
in a sherry tomato cream sauce

40.

Crab Maria over Linguini

jumbo lump crabmeat tossed in a
pesto sherry cream sauce

40.

Scampi over Spaghetti

large shrimp sauteed with spinach and
roasted peppers in a white wine,
garlic butter sauce

28.

White Clam Sauce over Linguini

tender little necks and fresh chopped clams
sauteed in a fresh basil garlic sauce

26.

Lobster Fra Diavolo over Linguini

fresh lobster sauteed in a
spicy white wine marinara sauce

36.

GF Steamed Alaskan King Crab Legs

cracked & split
served with melted butter

39.

GF Steamed Shrimp

twenty large gulf shrimp peeled
and seasoned with Old Bay

28.

GF Steamed Maine Lobster Dinner

1 1/4 lb. 29.
(Larger size lobsters available.
Ask your server.)

GF Steamed Clam Bake

1 1/4 lb. Maine lobster, 10 large gulf shrimp,
10 little neck clams and 10 mussels

42.

Fried Homemade Crab Cakes

stuffed with jumbo lump crabmeat
served with a roasted pepper cream sauce

38.

Fried Shrimp

jumbo fresh breaded shrimp

26.

Fried Oysters

fresh hand breaded large Cape May Salts

30.

Fried Scallops

fresh hand breaded sea scallops

30.

Fried Flounder

fresh hand breaded filets of fluke

28.

Fried Soft Shell Crabs

fresh hand breaded
Maryland soft shells

30.

Fried Mixed Seafood

fresh hand breaded flounder,
scallops, shrimp & crab cake

40.

An American Dream

In 1909, Giuseppe "Joseph" and Mary Misiano (shown right) immigrated from the small island of Ponza, Italy by Schooner to Ellis Island, New York. The couple had started a family in Italy bearing three daughters, Anna, Carmella and Fefe, who were left behind. The devoted couple settled in Brooklyn, New York before their daughters traveled to be with them. In 1916, the family relocated to the small fishing island of Sea Isle City, New Jersey where many Italians had chosen to migrate; as the Isles of waterways to the bay had reminded them of their home in Ponza, Italy. In 1936, Anna, their oldest daughter, married a man named Francisco "Frank" Romano and they had two sons of their own, Joseph



and Silverio. In 1949, the Misianos prospered by opening a small fish market and raw bar (shown left) located at 4304 Park Road to sell the fish they were hauling in from the four fishing (pound) boats they owned calling their company Sea Line Fisheries. Back in the day before signs, a place was known by the name of the person who served you. Mary, Giuseppe's wife, eventually became known as Marie; and history was made and the seafood market became known to all as *Marie's Seafood*.



Marie's Seafood continues to be owned and operated by the same family since the day the doors opened in 1949. Silverio, Misiano's grandson, known to all as "Butch" or the "Captain" has been working there since he was a young boy; taking over the family business in 1969 with his late wife, Diane. This small fish market in the well known fishing island of Sea Isle City continued to grow and grow over the years and in 1977 the business further expanded with a dock dining restaurant overlooking the Rio Del Ponte (43rd Street Lagoon). Butch and Diane had three children of their own, Steven, Lisa and Michael. In 2004, Lisa married Michael Rutledge and has two sons, Joseph and

Nicholas. In 2005, Steven married Shannon Wright and has two daughters, Julianna, Lucianna and son, Steven Jr and in 2006, Michael married Elizabeth Hayes and has two sons, Michael Jr, Luca and daughter, Stella. In 2008, the business expanded once again with the addition of the "Marie's Seafood Food Trailer" which can be found at the many festivals in Sea Isle City selling a variety of delicious sandwiches. Steven, the oldest son to the Romano's and the fourth generation to the Misiano's, along with his wife, continues to operate the family owned business where you can purchase fresh fish, cooked seafood to take out or enjoy dining on the dock over the water. When you stop on by, either for take-out, dining in or just for a cup of coffee; Butch is always there to welcome you as if you were family.

In May 2008, Silverio "Butch" Romano, Steven Romano, Joseph Romano Sr, Joseph Romano Jr, and Kim Gibson had a vision for the visitors to our fishing district along with Jack Gibson, the Engineer for the project, and the creation of the "Fish Alley" Sign was born. The sign (shown right) can be found arched across Park Road as you turn right off the Bridge into Sea Isle City.



Park Road has been known to the locals for many, many years as "Fish Alley"; so the sign only seemed fitting. Located next to the sign is a memorial in memory of the fallen fisherman from Sea Isle City.