

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 fishermen from Sea Isle City.

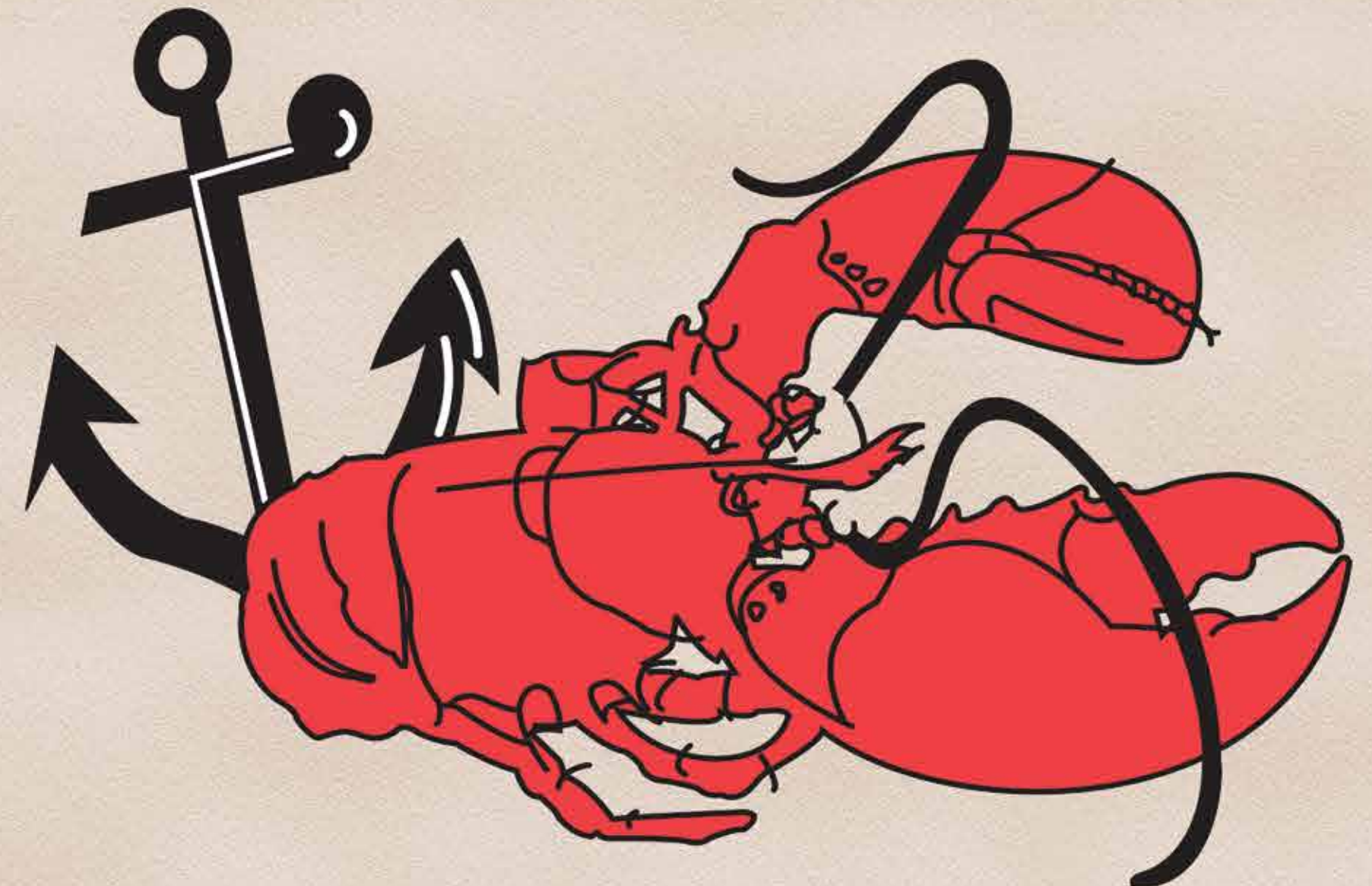
MARIE'S LOBSTER HOUSE

Est. 1949

4304 Park Road • Sea Isle City, NJ

• Dock Dining Overlooking the 43rd Lagoon on Fish Alley •

Open 5pm for Dinner



Welcome to Marie's Dock Dining. We Thank You for Your Patronage!

BEVERAGES

\$2 Each and \$6 Pitchers

- RC Cola Stewart's Root Beer
- Diet Rite Cola 7 Up
- Iced Tea Lemonade
- Sweet or Unsweet*
- Coffee or Hot Tea \$1
- Regular or Decaf*

Please See Wine Menu for Selection of Wines Available from Bellview Winery, Landisville, NJ

HOMEMADE SOUPS

	Cup	Bowl
She Crab	\$8	\$11
New England Clam Chowder.....	\$6	\$9
Old Bay Red Crab Chowder	\$7	\$10

APPETIZERS

Antipasto

Green olives, Kalamata olives, aged provolone, sopressata & roasted red peppers \$11

Shrimp Cocktail

Large gulf shrimp served with lemon and cocktail sauce \$13

Cold Crab Fingers

Jumbo Blue Crab fingers served with a horseradish Dijon sauce \$16.

Cold Seafood Combo

Jumbo lump crabmeat, shrimp cocktail, and crab fingers served with cocktail sauce and a horseradish Dijon sauce \$36

Shrimp Rolls

Shrimp and shredded vegetables, wrapped in a rice skin; topped with a hoisin sriracha sauce and chopped roasted peanuts \$14

Clams on the Half Shell

Fresh local top neck clams served with lemon and cocktail sauce
1/2 Dozen \$8 Dozen \$12

Oysters on the Half Shell

Fresh Cape May Salts served with lemon and cocktail sauce
1/2 Dozen \$10 Dozen \$18

Fried Calamari

Dusted in fresh, seasoned semolina flour & deep fried, served with spicy marinara sauce \$14

Crab Minis

Our famous homemade crab cake in a mini version served with remoulade sauce \$15

Mozzarella Sticks

Served with our fresh, homemade marinara sauce \$9

Scallops Wrapped in Bacon

Large sea scallops wrapped in bacon, deep fried and served over a pesto cream sauce \$15

Clams Casino

Homemade with diced red bell peppers, onions, fresh bread crumbs and Applewood bacon \$14

Steamers

18 local little neck clams steamed to perfection, served with melted butter and lemon \$14

Steamed Mussels

Served with your choice from our homemade white, roasted garlic sauce or our homemade marinara \$12.

Seared Ahi Tuna

Served chilled, topped with unagi sauce and sriracha mayonnaise \$12.

CHILDREN'S MENU

Children 12 and Under • All Served with Fries Except Pasta Dishes. All Meals \$7

- | | |
|-------------------|----------------------------|
| Chicken Tenders | Fried Flounder |
| Mozzarella Sticks | Broiled Flounder |
| Fried Clam Strips | Spaghetti add Meatball \$2 |
| Fried Shrimp | Spaghetti & Butter |
| | Cheese Ravioli |

All Entrees Include: Bread with Homemade Sundried Tomato-Infused Olive Oil, Tossed Caesar Salad, and a Choice of a Side of Pasta or Two of the Following:
Baked Potato • Corn on the Cob • French Fries • Cole Slaw • Cheesy Potatoes
Applesauce • Pickled Beets • Vegetable of the Day

ENTREES

Broiled Seafood - Lightly Seasoned, Broiled, and Served with Drawn Butter & Lemon

Sea Scallops	\$32	Stuffed Shrimp	\$36
Jumbo Lump Crab Imperial.....	\$36	<i>Stuffed with crab imperial</i>	
Flounder.....	\$32	Salmon.....	\$30
<i>Stuffed with jumbo lump crab cake.....</i>	<i>\$42</i>	<i>Topped with a maple balsamic glaze and crispy shallots</i>	
Captain Special	\$44	12 oz. Lobster Tail	\$45
<i>4 oz. lobster tail, flounder, scallops, shrimp & jumbo lump crab cake</i>		<i>Stuffed with jumbo lump crab</i>	<i>\$55</i>

Steamed Seafood - Steamed to Perfection, Served with Drawn Butter & Lemon

Alaskan King Crab Legs - 1.5 lbs., cracked & split	\$55
Shrimp - 20 large gulf shrimp peeled and cleaned topped with Old Bay & cocktail sauce on side.....	\$30
Clam Bake - 1.25 lb. lobster, 10 large shrimp, 10 little neck clams, 10 mussels	\$43
Maine Lobster - (standard) 1.25 lb. cut, cracked and cleaned	\$29
Large - 1.5lbs....\$35 X-Large - 2lbs....\$40 Jumbo - 2.5 lbs....\$46	

Fried Seafood - Fresh breaded in semolina bread crumb, golden fried, sauce on side

Sea Scallops	\$32	Homemade Crab Cakes	\$36
Flounder.....	\$30	<i>Made with jumbo lump crabmeat and served over a roasted pepper cream sauce</i>	
Softshell Crabs.....	\$32	Fried Mixed Seafood	\$38
Oysters	\$28	<i>Flounder, scallops, shrimp & crab cake</i>	
Shrimp	\$28		

Pasta & More - Served complete, does not include choice of two sides.

Chicken Parmigiana - over Spaghetti	\$25
Eggplant Rollatini - with fresh spinach, ricotta and locatelli cheese over spaghetti	\$19
Cheese Ravioli - topped with our homemade marinara sauce	\$18
Lobster Ravioli - topped with jumbo lump crabmeat in a sherry tomato cream sauce.....	\$42
Sauteed Softshell Crabs - in a white wine, roasted garlic sauce over spaghetti	\$38
Crab Maria Over Linguini - jumbo lump crab tossed in a pesto sherry cream sauce	\$43
White Clam Over Linguini - fresh little necks and chopped clams sauteed in a basil garlic sauce . . .	\$38
Shrimp Scampi Over Linguini - with spinach, roasted peppers in a white wine garlic butter sauce. . .	\$38

Steaks & Things

Cowboy Steak 16 oz. center cut, bone-in, ribeye, char-grilled	\$39
<i>Topped with rosemary sage compound butter.</i>	
<i>Add sauteed jumbo lump crabmeat in a garlic butter sauce</i>	<i>Additional \$10</i>
Blackened Yellowfin Tuna - served with a sweet Thai chili sauce.....	\$32
Pan Seared Yellowfin Tuna - topped with a teriyaki glaze and toasted sesame seeds	\$32
Grilled Mahi Mahi - served with a ginger lime, jalapeno, mango salsa	\$32

Plate Sharing - will not include splitting of item, just extra plate & salad \$5.00

Please let your server know of any allergies or dietary restrictions. Marie's does not cook with peanut oil, all non-seafood items are fried in a separate fryer. We fry in soybean oil and we also do not use tree nuts of any kind.