



## APPETIZERS

### LOBSTER QUESADILLA

Succulent lobster meat mixed with roasted peppers, diced onions, tomato and shredded jack and cheddar sauteed golden brown and served with cilantro cream

~twelve~

*Signature Appetizer*



### FRIED CALAMARI

Tender rings dusted in seasoned flour and fried perfectly crisp. Served with our award-winning marinara sauce.

~ten~

### CLAMS POSILLIPO

Classic Italian dish featuring littleneck clams steamed in a fresh plum tomato sauce with white wine, herbs, garlic and a hint of butter

~eleven~

### CRAB & ARTICHOKE DIP

Delicious blend of fresh crab meat, artichoke hearts, cheeses and spices served warm with house made tri-colored corn chips

~nine~

### BAM BAM SHRIMP

Lightly battered crispy fried shrimp tossed in a creamy, spicy sauce garnished with scallions

~ten~

### STEAK TIPS SCAMPI

Tender marinated filet mignon tips sauteed with roasted red peppers, garlic, butter, white wine and served with garlic crostini

~eleven~

### MUSSELS MARINARA

Whole shell Prince Edward Island mussels gently simmered with fresh garlic and herbs in our award-winning sauce garnished with garlic crostini

~ten~

### MARYLAND CRAB CAKES

The Chef's special blend of jumbo lump and blue claw crab meat with seasonings. Pan seared and served with spicy remoulade

~eleven~

### COLOSSAL SHRIMP COCKTAIL

The finest sweet shrimp cooked to order and served with our homemade spiced cocktail sauce

~twelve~

*Start your dinner with Chateau Ste. Jean Fume Blanc to compliment your appetizer*

## SALADS

### HOUSE SALAD

Mixed greens, olives, tomatoes, cucumbers, red onion, carrots, croutons and pepperoncini with homemade balsamic vinaigrette

~seven~

### CAESAR SALAD

Crisp romaine hearts freshly chopped then tossed with our homemade Caesar dressing and finished with grated parmesan cheese and garlic and herb croutons

~seven~

### MEDITERRANEAN SHRIMP

Jumbo marinated grilled shrimp, olives, artichoke hearts, tomatoes and feta cheese tossed with baby spinach and crisp romaine with lemon vinaigrette

~thirteen~

*Signature Salad*



### BLACKENED CHICKEN SALAD

Chicken breast with Cajun seasoning seared in a cast iron skillet and displayed on a bed of mixed greens with tomato, cucumber, shredded cheese, applewood smoked bacon and pepperoncini with chipotle ranch dressing

~ten~

### BLACK & BLUE SALAD

Steak tips blackened medium-rare and tossed with diced tomatoes, cucumbers, roasted peppers, bacon and blue cheese crumbles presented atop baby spinach and mixed greens with a creamy blue cheese dressing

~twelve~

## SEAFOOD AND PASTA

### FISHERMAN'S FEAST

Jumbo shrimp, sea scallops, littleneck clams, mussels, lobster meat and Italian sausage simmered in a fresh plum tomato seafood broth with herbs served on a bed of linguine.

~twenty four~

### SEARED HALIBUT

Lightly seasoned pan seared fresh Halibut topped with champagne vinaigrette served with vegetable and choice of potato

~twenty one~

### SEA CAPTAIN'S CATCH

6 oz. lobster tail, stuffed shrimp, sea scallops and littleneck clams broiled in a lemon, butter and white wine sauce served with vegetable and potato

~twenty seven~

*Signature Entree*



### SPINACH & FETA PASTA

Penne pasta sauteed with baby spinach, chopped tomatoes and caramelized onion tossed with garlic and olive oil and sprinkled with feta cheese

~sixteen~

### LOBSTER FRA DIAVOLO

1.5 lb. fresh lobster split lengthwise and sauteed in Spano's special red seafood sauce served over linguine. HOT or SWEET

~twenty five~

### BRITISH STYLE FISH & CHIPS

Fresh cod fillets hand-dipped in our authentic beer batter and fried golden brown over crispy steak fries. Served with malt vinegar and tartar sauce

~eighteen~

### CHIPOTLE GLAZED SALMON

North Atlantic salmon grilled, then basted with a honey chipotle glaze served over julienne vegetables and choice of potato

~twenty two~

### LOBSTER & SHRIMP MAC 'n CHEESE

Succulent chunks of fresh lobster & shrimp meat folded into a creamy blend of sharp cheddar, gruyere, fontina and parmesan cheeses with crispy pancetta. Topped with bread crumbs and baked to perfection

~twenty two~

### PENNE ALLA VODKA

Penne pasta tossed with prosciutto and peas in a creamy pink vodka sauce topped with shaved parmesan and grated romano cheese. Add chicken or shrimp at an additional charge

~seventeen~

### STUFFED FLOUNDER

Fresh flounder bursting with our delicious crabmeat stuffing served in a pink lobster basil cream sauce with vegetable and choice of potato

~twenty two~

### SEAFOOD FETTUCCINE

6 oz. lobster tail, jumbo shrimp and sea scallops with baby spinach and fire roasted peppers in a creamy roasted garlic alfredo sauce over fettuccine

~twenty six~

### VEGETABLE GARDEN PRIMAVERA

Fresh vegetables sauteed with olive oil, garlic and a hint of white wine tossed with fettuccine and parmesan cheese

~sixteen~

*Wolf Blass Chardonnay "Yellow Label" is a delicate balance with any Seafood Entree*

*All entrees served with bread and garden or Caesar salad*

## ENTREES

### STEAK GORGONZOLA

14 oz. Certified Angus Beef NY strip seasoned and grilled to perfection topped with a gorgonzola cream sauce with bacon bits and scallions.

~twenty four~

### CHICKEN FRANCAISE

Boneless breast of chicken egg-battered and sauteed with artichoke hearts in a traditional butter, lemon, and white wine sauce

~nineteen~

### HERB CRUSTED LAMB CHOPS

Tender New Zealand lamb chops broiled then finished on the grill. Served in a roasted garlic, rosemary and white wine demi-glace

~twenty four~

### LAND LOVERS FEAST

5 oz. filet mignon, boneless chicken breast and sweet Italian sausage pan seared with roasted red peppers, artichoke hearts, sweet onions and browned garlic in a madeira wine sauce

~twenty four~

### SURF & TURF

8 oz. Certified Angus Filet delicately seasoned and grilled to your liking accompanied by a 6 oz. Brazilian lobster tail, broiled and served with drawn butter

~thirty five~

### FILET MIGNON

10 oz. Certified Angus Filet delicately seasoned, grilled to your liking and presented over a roasted shallot and thyme infused demi-glace topped with frizzled onions

~twenty nine~

*Signature Entree*



*Greg Norman Shiraz is an excellent pairing with any steak or filet mignon*

*All entrees served with bread and garden or Caesar salad and include seasonal julienne vegetables and choice of risotto, steak fries, baby baked potatoes, garlic mashed potatoes, or sweet potato fries*

## SPECIALTY SANDWICHES & BURGERS

### ANGUS BURGER

8 oz. Certified Angus grilled over an open flame served on a toasted roll with lettuce, tomato and onion. With cheese, additional \$1.00

~nine~

### BUFFALO BLUE BURGER

8 oz. Certified Angus char-grilled and topped with hot sauce, smoked bacon and blue cheese crumbles served on a toasted bun

~eleven~

### MARYLAND CRAB CAKE

Our homemade jumbo lump and blue claw meat crab cake pan seared and served on a toasted roll with remoulade sauce

~ten~

### CHICKEN BALSAMICO

Breast of chicken marinated in aged balsamic vinegar, grilled and topped with spinach, roasted peppers and mozzarella cheese served on a toasted bun

~ten~

*Signature Sandwich*



### SOUTHWESTERN CHICKEN

Marinated Cajun chicken breast grilled tender and juicy topped with bacon and sharp cheddar served on a toasted roll with chipotle ranch

~ten~

### BROILED FLOUNDER

Fresh flounder filet broiled in lime juice, tarragon, butter and white wine served on a toasted roll

~nine~

*Our domestic and imported beer and wines compliment any burger or sandwich!*

*All sandwiches served with steak fries; sweet potato fries additional \$1.00*

## CHILDREN'S MENU

### CHEESEBURGER WITH FRIES

~seven~

### FISH ~N~ CHIPS

~ eight ~

### CHICKEN FINGERS AND STEAK FRIES

~ eight ~

### PENNE WITH BUTTER

~six~

### LINGUINE MARINARA

~six~

### PENNE ALLA VODKA

~eight~



## BEVERAGES

### BOTTOMLESS SODA OR BREWED

ICED TEA

~ three ~

### ESPRESSO

~ three ~

### DOUBLE ESPRESSO

~ five ~

### PELLIGRINO SPARKLING WATER

~ five ~

### COFFEE OR TEA, DECAF OR REGULAR

~ two ~

### CAPPUCCINO

~ five ~

*Ask your server about our Drink Specials, Dinner Specials  
and our Special Dessert Menu*

*There will be a sharing charge of five dollars. An eighteen percent gratuity will be added to all parties of 7 or more.*

**Visit our other location: Spano's Rlstorante Italiano • 719 Arnold Avenue, Point Pleasant Beach**

**Located in The White Sands Oceanfront Resort & Spa  
1205 Ocean Avenue, Point Pleasant Beach, New Jersey 08742  
732-701-0400 • [www.spanos.net](http://www.spanos.net)**