

Appetizers

Mussels Casino	\$7.99	Snow Crab Claws	\$9.99
Clams Casino <i>red or white</i>	\$8.99	Lobster Bites <i>chunks of lobster broiled in butter and sherry</i>	\$20.99
Crab Cocktail <i>jumbo lump</i>	\$15.99	Coconut Shrimp	\$8.99
Shrimp Cocktail	\$10.99	Mozzarella Sticks	\$6.99
Grilled Shrimp	\$12.99	Fried Ravioli <i>served with tangy red sauce</i>	\$8.99
Scallops in Bacon	\$7.99	Bruschetta <i>Maplewood style</i>	\$4.50
Fried Calamari <i>fried light and crisp</i>	\$8.99	Steamed Mussels <i>red or white</i>	\$9.99
Steamed Clams	\$9.99		
Italian Long Hots	\$5.99		

Clams on the Half Shell

\$6.99

Salads

Maplewood Salad

\$4.99

Scungilli Salad

\$8.99

Roasted Peppers

with aged provolone & anchovies

\$8.99

Antipasto

*salami, aged provolone, tomato, sweet peppers, olives, onions, smoked whiting
and anchovies over a bed of lettuce with our classic dressing*

\$11.99

Soups

Lobster Bisque	\$7.99	Seafood Bisque	\$6.99
Chicken Tortellini	\$4.99	French Onion	\$5.99

Beans & Macaroni

" Pasta Fagioli "

\$4.99

GIFT CARDS ARE AVILABLE TO PURCHASE TODAY!
Make someone happy with a gift from The Maplewood.
Just ask your server.

* No seperate checks on parties of 10 or more. 18% gratuity added *

Fish

fish entrées served with two vegetables or a side of spaghetti

Salmon	\$20.99	Flounder	\$23.99
<i>center cut salmon over a bed of fresh spinach broiled to perfection</i>		<i>flamed broiled in a butter wine sauce - also available breaded & deep fried</i>	
Chilean Sea Bass	\$29.99	Tilapia	\$18.99
<i>wild caught chilean sea bass served over a bed of spinach with a touch of soy sauce</i>		<i>broiled in butter & wine - blackened add \$1.00</i>	

Stuffed Flounder

packed with jumbo lump crabmeat
\$26.99

Chicken

some chicken entrées served with two vegetables or a side of spaghetti

Chicken Fra Diavlo	\$18.99	Fried Chicken	\$17.99
<i>over spaghetti</i>		Chicken Arugula	\$21.99
Robin's Chicken	\$21.99	<i>arugula salad, balsamic glaze and asiago cheese - breaded or grilled</i>	
<i>grilled chicken with roasted red peppers, spinach and melted provolone</i>		Chicken & Broccoli	\$21.99
Chicken Marsala	\$20.99	Alfredo	
<i>served over penne</i>		<i>served over your choice of pasta</i>	
Chicken Parmigiana	\$20.99	Chicken Tender Platter	\$14.99
<i>breaded or grilled</i>		<i>four premium tenders</i>	

Meat Specialties

meat entrées served with two vegetables or a side of spaghetti

Veal Parmigiana	\$23.99	Cowboy Rib-eye	\$30.99
NY Strip	\$29.99	<i>18oz center cut, bone in</i>	
<i>14oz center cut</i>		Veal Arugula	\$24.99
Veal Cutlet	\$21.99	<i>arugula salad, balsamic glaze and asiago cheese</i>	

Veal Scaloppine

veal, peppers, onions and mushrooms in tomato wine sauce
\$17.99

From The Garden

Spaghetti & Garlic and Oil	\$16.99	Spaghetti & Spinach	\$17.99
Pasta Primavera	\$18.99	<i>garlic and oil</i>	
<i>vegetables in a special sauce (red or white)</i>		Spaghetti & Broccoli	\$17.99

Eggplant Parmigiana

with spaghetti or two vegetables
\$16.99

Pasta Dinners

Penne	\$14.99	Cavatelli	\$16.99
Manicotti	\$17.99	Gnocchi	\$16.99
Lasagna	\$17.99	<i>meatball or sausage</i>	
Rigatoni	\$14.99	Stuffed Shells	\$17.99
		Ravioli	\$17.99
		<i>meatball or sausage</i>	

Spaghetti

\$14.99

all entrées include house salad, fresh bread and garlic bread

Joe's Classic Pasta Dishes

Uncle Nino	\$29.99	Shrimp Geraldine	\$20.99
<i>a Maplewood classic - lobster, shrimp, dungeness crab and clams (red or white)</i>		<i>fresh shrimp in a spicy white sauce</i>	
Shrimp Scampi	\$23.99	Cavatelli Franco	\$24.99
<i>with crab in garlic & oil with natural juices</i>		<i>shrimp & crab sautéed in garlic and a chopped tomato basil red sauce - pan tossed with cavatelli</i>	
Spaghetti & Crab	\$24.99	Scallops Special	\$24.99
<i>red or white</i>		<i>scallops & crab sautéed in garlic and wine (red or white)</i>	
Mussels Fra Diavolo	\$18.99	Ed Hitzel's Favorite	\$21.99
Pasta Gennaro	\$22.99	<i>clams & mussels steamed in a spicy red sauce</i>	
<i>sausage and broccoli rabe in a tangy white sauce</i>		Joe's Special	\$24.99
Lobster Fra Diavolo	\$26.99	<i>shrimp, clams, mussels, crab and scungilli simmered in natural juices (red or white)</i>	
<i>simmered in wine & tomato sauce (spicy)</i>		Scallops & Shrimp Blush	\$22.99
Eleanor Special	\$21.99	<i>fresh sea scallops & shrimp in a blush sauce over spaghetti</i>	
<i>well seasoned calamari & crab (red or white)</i>		Seafood Alfredo	\$24.99
Shrimp Fra Diavolo	\$20.99	<i>shrimp, scallops, & crab in a creamy alfredo sauce over spaghetti</i>	
<i>simmered in wine & tomato sauce (spicy)</i>		Spaghetti & Clams	\$18.99
Cousins	\$24.99	<i>red or white</i>	
<i>lobster and crab in white wine butter sauce (also in red).</i>		Triple Meat Sauce	\$21.99
Fettuccini Alfredo	\$19.99	<i>a combination of veal, pork and beef in well seasoned red sauce</i>	
Broccoli & Shrimp	\$22.99		
<i>a Maplewood classic</i>			

Seafood

seafood entrées served with your choice of two vegetables or a side of pasta

Fishermans Delight	\$29.99
<i>a kettle full of lobster, king crab, clams, scallops and shrimp</i>	
Dungenese Crab	\$ Market
<i>cooked in our special spicy broth, with a side of spaghetti & clams</i>	
King Crab Legs	\$ Market
<i>Alaskan king crab steamed and served with drawn butter</i>	
Jumbo Crab Cakes	\$29.99
<i>loaded with jumbo lump crabmeat - pan fried</i>	
Broiled Seafood Combo	\$27.99
<i>flounder, scallops, shrimp and crabmeat in butter wine sauce - also available breaded & deep fried</i>	
Broiled Scallops	\$27.99
<i>the highest quality sea scallops flame broiled in a butter & wine sauce - also available breaded & deep fried</i>	
Surf & Turf	\$30.99
<i>center cut NY strip & broiled lobster tail</i>	
Breaded Butterflied Shrimp	\$18.99
<i>simple italian deep fry</i>	
Stuffed Shrimp	\$25.99
<i>stuffed with lump crab</i>	

For Kids 12 and Under \$8.95

includes salad, drink and ice cream

Spaghetti & Meatball
Fish Sticks & Fries
Chicken Fingers & Fries

Spaghetti & Broccoli
Cavatelli & Meatball
Ravioli & Meatball

Lunch Menu

lunch served Monday thru Friday 11:30am to 4:00pm

salad & bread included

Pasta

with your choice of meatball, sausage or mushrooms

Spaghetti <i>homemade or imported</i>	\$8.99
Cavatelli, Gnocchi, Rigatoni, or Penne (Choose One)	\$9.50
Lasagna, Ravioli or Stuff Shells (Choose One)	\$9.99

Joe's Specialties

on toasted ciabatta roll served with fries

Chicken Tenders & French Fries
\$8.99

Mussels Fra Diavlo
\$10.99

Shrimp Geraldine
\$12.99

Shrimp Fra Diavlo
\$12.99

Broccoli & Shrimp
\$11.99

Lobster Fra Diavlo
\$14.99

Cousins Special
*lobster and crab in white wine & butter
sauce - also in red*
\$14.99

3 Meatballs
with salad & bread
\$10.99

Spaghetti & Clams
red or white
\$10.99

Chicken Parmigiana
breaded or grilled
\$9.99

Shrimp Scampi
\$13.99

Chicken Fra Diavlo
\$10.99

Spaghetti & Crab
red or white
\$13.99

Scallops & Crab
red or white
\$12.99

Spaghetti & Broccoli
\$9.50

Wine List

House Wines By The Glass

Ruffino Chianti	\$6.50	Santa Marina Chardonnay	\$6.50
Santa Marina Merlot	\$6.50	Santa Marina Cabernet	\$6.50
Santa Marina Pinot Grigio	\$6.50	Santa Marina Pinot Noir	\$6.50
Beringer White Zinfandel	\$6.50	Lambrusco	\$6.50

Sangria with Fresh Fruit

glass \$6.50 small pitcher \$12.75 large pitcher \$17.75

Premium Wines By The Glass

Monkey Bay Sauvignon Blanc	\$6.75	Kendall - Jackson Chardonnay	\$7.75
Relax Riesling	\$6.75	Sterling Cabernet	\$7.75
Rodney Strong Cabernet	\$8.50	<i>Vinters Collection</i>	
Los Cardos Malbec	\$6.75	Sterling Merlot	\$7.75
		<i>Vinters Reserve</i>	

Santa Margherita Pinot Grigio

\$10.50

Bottles White

Monkey Bay Sauvignon Blanc	\$19	Ruffino Lumina Pinot Grigio	\$19
Santa Margherita Pinot Grigio	\$38	Relax Riesling	\$22
Beringer White Zinfandel	\$19	Kendall - Jackson Chardonnay	\$25

Bottles Red

Sterling Cabernet	\$24	Rodney Strong Cabernet	\$28
<i>Vinters Collection</i>		Sterling Merlot	\$24
Michele Chiarlo Barbera D'Asti	\$24	<i>Vinters Reserve</i>	
Luigi Righetti Amarone	\$48	Ruffino Chianti	\$19
Los Cardos Malbec	\$19	Riunite Lambrusco	\$18
"The Show" Pinot Noir	\$21	Rosemount Diamond Shiraz	\$20
<i>by Joel Gott - very special</i>			

Ruffino Chianti Riserva Ducale Gold Label

\$55

Beers By The Bottle

Amstel Light	Heineken
Becks	Heineken Light
Becks Dark	Michelob Ultra
Blue Moon	Miller Light
Budweiser	O'Douls
Bud Light	Sam Adams
Corona Light	Sam Adams Seasonal
Corona	Shiner Bock
Coors Light	Yuengling
	Peroni