

## An American Dream

In 1909, Giuseppe and Mary "Marie" Misiano arrived, by Schooner, to Ellis Island after immigrating from the small island of Ponza, Italy. They initially settled in Brooklyn, New York with their three daughters, Anna, Carmella and Fefe. The family relocated to the small island of Sea Isle City, New Jersey in 1916. Sea Isle City was where many Italians chose to migrate; as the Isles and waterways to the bay reminded them of their home in Ponza.

In 1949, the Misianos opened a small store front known as "Misiano's Fish Market". Located at 4304 Park Road, the market sold and prepared fresh fish, hauled in daily from their pound boats. Anna, the oldest daughter of Giuseppe and Mary, married a man named Frank Romano. They had two sons; Joseph and Silverio.



Silverio "Butch" Romano worked alongside his maternal grandparents, Giuseppe and Mary, since he was a young boy. In 1969 Butch and his wife, Diane Townsend Romano, (officially) became the second generation to run the family business. Butch renamed Misiano's Fish Market to Marie's Seafood in honor of his grandmother. Butch and Diane had three children; Steven, Lisa, and Michael.

As Butch's family grew, so did his fish market business. In the mid-1970s a restaurant with dock dining overlooking the Rio Dell Ponze, (43rd Street Lagoon) was added and Marie's Lobster House was born. For decades Butch worked tirelessly alongside his wife and children rarely missing a



day of work. Marie's was his home, and on any given day you could find Butch out on the dock, in the store, or on a bench out front ready to share a good story over a hot cup of coffee. In 1990, Steve started working with his dad fulltime, learning everything there was to know about the family business. From the fish market to the restaurant, Butch and Steve worked side by side year round for over thirty years.



Today, as the third generation owner/operator, Steve, along with his wife Shannon continue the American Dream that his great grandparents started over 70 years ago, Marie's Seafood continues to evolve as a gathering place to enjoy a fresh homemade meal with family, friends, and crew.



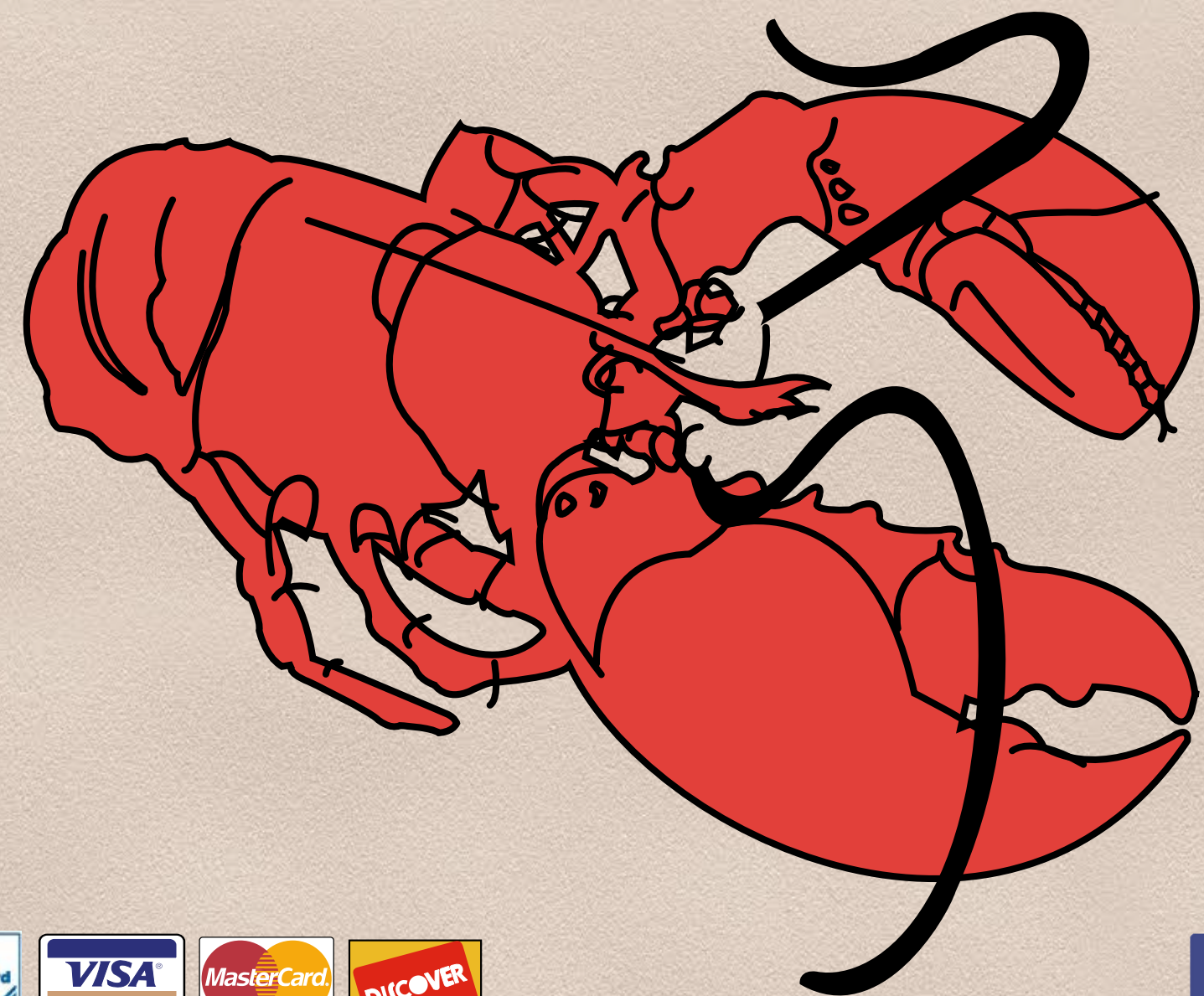
# LOBSTER HOUSE

Est. 1949

4304 Park Road • Sea Isle City, NJ

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

Open 5pm for Dinner  
(609) 263-2526





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

BEVERAGES

RC Cola

Stewart’s Root Beer

Diet Rite Cola

7 Up

Sweet Tea

Lemonade

Fresh Brewed Unsweetened Iced Tea

All Cold Beverages \$2 Each and \$6 Pitchers

Coffee or Hot Tea \$2

Regular or Decaf

HOMEMADE SOUPS

	Cup	Bowl
She Crab .....	\$7 .....	\$12
New England		
Clam Chowder.....	\$5 .....	\$10
Old Bay Red		
Crab Chowder .....	\$5 .....	\$10
Lobster Bisque .....	\$8 .....	\$13

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 (Except Pasta Entrees)  
Baked Potato • Cheesey Potatoes • Corn on the Cob • French Fries • Cole Slaw  
Applesauce • Pickled Beets • Vegetable of the Day

ENTREES

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

Sea Scallops .....	\$35	Stuffed Shrimp .....	\$43
Jumbo Lump Crab Cake .....	\$42	Stuffed with jumbo lump crabmeat	
Flounder.....	\$33	Salmon.....	\$33
Stuffed with jumbo lump crabmeat .....	\$45	Topped with a maple balsamic glaze	
Captain Special .....	\$46	and crispy shallots	
flounder, scallops, shrimp &		12 oz. Lobster Tail .....	\$55
jumbo lump crab cake		Stuffed with jumbo lump crabmeat .....	\$70

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

Shrimp - 20 large gulf shrimp peeled and cleaned topped with Old Bay & cocktail sauce on side. .... \$32  
Clam Bake - 1.25 lb. lobster, 10 large shrimp, 10 little neck clams, 10 mussels ..... \$45  
Maine Lobster - (standard) 1.25 lb. cut, cracked and cleaned ..... \$39  
Large - 1.5lbs....\$45 X-Large - 2lbs....\$50

**Fried Seafood** - Freshly breaded and deep fried

Sea Scallops .....	\$34	Marie’s Famous	
Flounder.....	\$32	Homemade Crab Cakes .....	\$42
Softshell Crabs.....	\$35	Made with jumbo lump crabmeat and served over a	
Oysters .....	\$28	roasted pepper cream sauce	
Shrimp .....	\$28	Fried Mixed Seafood .....	\$45
		Flounder, scallops, shrimp & jumbo lump crab cake	

Steaks & Things

Filet Mignon - 8 oz. center cut, char-grilled, topped with rosemary sage compound butter. .... \$40  
Add sauteed jumbo lump crabmeat in a garlic butter sauce ..... Additional \$20  
Blackened Yellowfin Tuna - served with a sweet Thai chili sauce ..... \$36  
Pan Seared Yellowfin Tuna - topped with a teriyaki glaze and toasted sesame seeds ..... \$36  
Grilled Mahi Mahi - served with a ginger lime, jalapeno, mango salsa ..... \$36

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

Chicken Parmigiana - with Spaghetti ..... \$26  
Eggplant Rollantini - a fresh spinach, ricotta and Locatelli cheese filling. Side of spaghetti. .... \$23  
Cheese Ravioli - topped with homemade marinara sauce ..... \$23  
White Clams Over Spaghetti - fresh little necks and chopped clams sauteed in a basil garlic sauce .. \$28  
Shrimp Scampi Over Spaghetti - with spinach, roasted peppers in a white wine garlic butter sauce .. \$38  
Crab Maria - jumbo lump crabmeat tossed in a pesto sherry cream sauce over spaghetti ..... \$45

CHILDREN’S MENU

Children 12 and Under • All Served with Fries (Except Pasta Dishes.) All Meals \$10

Chicken Tenders	Fried Flounder
Mozzarella Sticks	Broiled Flounder
Fried Clam Strips	Spaghetti & Marinara (Add Meatball \$2)
Fried Shrimp	Spaghetti & Butter
	Cheese Ravioli

APPETIZERS

Shrimp Cocktail

Large gulf shrimp  
served with lemon  
and cocktail sauce \$16

Cold Seafood Combo

Jumbo lump crabmeat, shrimp cocktail,  
and crab fingers served with  
cocktail sauce and a horseradish Dijon sauce  
\$42

Clams on the Half Shell

Fresh local top neck clams served  
with lemon and cocktail sauce  
1/2 Dozen \$10 Dozen \$15

Oysters on the Half Shell

Fresh Delaware Bay oysters served  
with lemon and cocktail sauce  
1/2 Dozen \$12 Dozen \$20

Seared Ahi Tuna

Served chilled, topped with unagi sauce  
and sriracha mayonnaise \$16

Fried Calamari

Dusted in fresh, seasoned semolina flour  
& deep fried, served with spicy marinara sauce \$16

Crab Minis

Our famous homemade crab cake in a mini version  
served with remoulade sauce \$17

Mozzarella Sticks

Served with our fresh,  
homemade marinara sauce \$10

Scallops Wrapped in Bacon

Large sea scallops wrapped in bacon,  
deep fried and served over a pesto cream sauce \$17

Clams Casino

Homemade with diced red bell peppers,  
onions, fresh bread crumbs and  
Applewood bacon \$16

Steamers

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

Steamed Mussels

Served with your choice of our homemade  
white, roasted garlic butter sauce or  
our homemade marinara \$13

Please let your server know of any allergies or dietary restrictions.

- We do not cook with peanut oil; we fry in soybean oil.
- All non-seafood items are fried in a separate fryer.
- We do not use tree nuts of any kind.
- Our homemade semolina breadcrumb does contain sesame seeds.