

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.

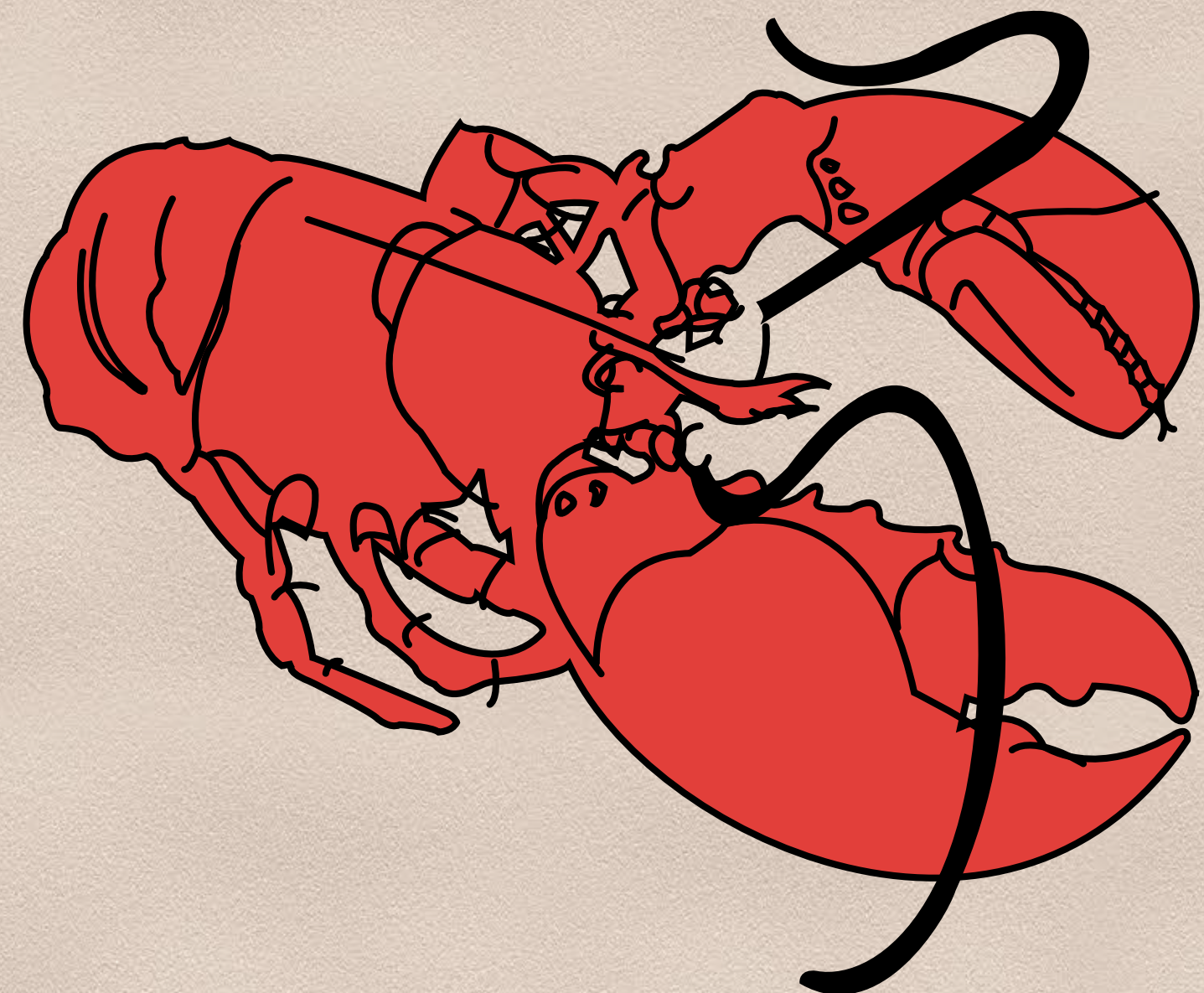


Est. 1949

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
Birch Beer	Lemonade
Sweet Tea	
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	\$8	 \$13
New England		
Clam Chowder	\$5	 \$10
Old Bay Red		
Crab Chowder	\$5	 \$10
Lobster Bisque		
.....\$8		\$13

APPETIZERS

Shrimp Cocktail Large gulf shrimp served with lemon and cocktail sauce \$17	Fried Calamari Dusted in fresh, seasoned semolina flour & deep fried, served with spicy marinara sauce \$17
Cold Seafood Combo Jumbo lump crabmeat, shrimp cocktail, and crab fingers served with cocktail sauce and a horseradish Dijon sauce \$42	Crab Minis Our famous homemade crab cake in a mini version served with remoulade sauce \$17
Clams on the Half Shell Fresh local top neck clams served with lemon and cocktail sauce 1/2 Dozen \$10 Dozen \$15	Mozzarella Sticks Served with our fresh, homemade marinara sauce \$10
Oysters on the Half Shell Fresh Delaware Bay oysters served with lemon and cocktail sauce 1/2 Dozen \$14 Dozen \$22	Scallops Wrapped in Bacon Large sea scallops wrapped in bacon, deep fried and served over a pesto cream sauce \$17
Seared Ahi Tuna Served chilled, topped with unagi sauce and sriracha mayonnaise \$18	Clams Casino Homemade with diced red bell peppers, onions, fresh bread crumbs and Applewood bacon \$16
Steamed Mussels Served with your choice of our homemade white, roasted garlic butter sauce or our homemade marinara \$14	
Maine Lobster Roll Lobster meat in warm butter served on a potato roll \$28	
Steamers 18 local little neck clams steamed to perfection, served with melted butter and lemon \$14	

- Please let your server know of any allergies or dietary restrictions.
- We do not cook with peanut oil; we fry in soybean oil.
 - We do not use tree nuts of any kind.
 - Our homemade semolina breadcrumb does contain sesame seeds.

All Entrees Include: Semolina 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 • Corn on the Cob • French Fries • Cole Slaw
Applesauce • Pickled Beets • Vegetable of the Day
Cheesey Potatoes

ENTREES

Broiled Seafood - Lightly Seasoned, Broiled, and Served with Drawn Butter & Lemon	
Sea Scallops	\$35
Jumbo Lump Crab Cake	 \$42
Flounder	 \$33
Stuffed with jumbo lump crabmeat	 \$45
Captain Special	 \$46
flounder, scallops, shrimp & jumbo lump crab cake	
Stuffed Shrimp	\$43
Stuffed with jumbo lump crabmeat	
Salmon	 \$35
Topped with a maple balsamic glaze and crispy shallots	
12 oz. Lobster Tail	 \$55
Stuffed with jumbo lump crabmeat	 \$70
Steamed Seafood - Steamed to Perfection, Served with Drawn Butter & Lemon	
Jumbo Snow Crab - 1 1/2 portion	 \$49
Shrimp - 20 large gulf shrimp peeled and cleaned topped with Old Bay & cocktail sauce on side.	 \$30
Clam Bake - 1.25 lb. lobster, 12 large shrimp, 12 little neck clams, 12 mussels	 \$45
Maine Lobster - (standard) 1.25 lb. cut, cracked and cleaned	 \$35
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
Softshell Crabs	 \$38	 \$42
Oysters	 \$28	Made with jumbo lump crabmeat and served over a roasted pepper cream sauce
Shrimp	 \$28	Fried Mixed Seafood
		 \$45
		Flounder, scallops, shrimp & jumbo lump crab cake

Seared & Blackened

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
Pan Seared Halibut - served with a ginger lime gtilled pineapple salsa	 \$42

Seafood Pasta

White Clams Over Spaghetti - fresh little necks and chopped clams sauteed in a basil garlic sauce	.. \$28
Shrimp Scampi Over Spaghetti - in a white wine garlic butter sauce	 \$38
Crab Maria - jumbo lump crabmeat tossed in a pesto sherry cream sauce over spaghetti	 \$45

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

Cheese Ravioli - topped with homemade marinara sauce	 \$23
Chicken Parmigiana - on a bed of Spaghetti	 \$26
Eggplant Rollantini - a fresh spinach, ricotta and Locatelli cheese filling. Side of spaghetti.	 \$23
Filet Mignon - 8 oz. center cut, char-grilled, topped with rosemary sage compound butter.	 \$45
Add sauteed jumbo lump crabmeat in a garlic butter sauce	 Additional \$20

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 \$3)
Fried Shrimp	Spaghetti & Butter
	Cheese Ravioli