



STEAK & CHOP HOUSE

APPETIZERS

GRILLED PORTABELLA

Portabella mushroom cap grilled and topped with red roasted pepper and fresh mozzarella, then drizzled with balsamic glaze and extra virgin olive oil
~ nine ~

CLAMS CASINO

Baked top neck clams stuffed with Italian bread crumbs, chopped bacon, red and green peppers, parmesan cheese and extra virgin olive oil
~ ten ~

FRIED CALAMARI

A Spano's House Favorite
Tender on the inside, Crispy on the outside, served with our award-winning marinara sauce
~ eleven ~

MARYLAND CRAB CAKES

Jumbo lump fresh crab meat seasoned and pan-seared served over seafood sauce
~ eleven ~

GARLIC SHRIMP

Twenty select shrimp sautéed with garlic and olive oil
~ eleven ~

EGGPLANT ROLATINI

Thin sliced eggplant stuffed and rolled with ricotta, mozzarella and pecorino Romano cheeses baked and smothered in our award-winning marinara sauce
~ ten ~

ZUPPA DEL GIORNO

A beautiful bowl of today's soup
~ six ~

SALADS

HOUSE SALAD

Mixed Greens, olives, tomatoes, red onion and pepperoncini peppers topped with our homemade balsamic vinaigrette
~ six ~

CAESAR SALAD

Crisp Romaine and crouton tossed with grated parmesan cheese and homemade Caesar dressing
~ six ~

SPANO'S STEAKHOUSE SALAD

A classic chopped salad of romaine, radicchio, tomato, gherkins, hard boiled eggs, bacon and parmigiano reggiano tossed in Thousand Island Dressing
~ eight ~

PASTA

SPANO FEAST

Sausage, shrimp, chicken, lobster meat and sundried tomatoes over linguine
~ twenty one ~

SEAFOOD FIESTA

A Spano's House Favorite
Shrimp, scallops, lump crab meat, plum tomato in a light cream sauce over angel hair pasta
~ twenty one ~

PENNE ALLA VODKA

Penne pasta tossed with prosciutto, peas and a splash of vodka in a creamy pink sauce. Optional: no peas or prosciutto
~ seventeen ~

PASTA TRE MADRE

Lobster meat, chicken, prosciutto and shrimp sauteed with artichoke hearts and mushrooms in a creamy pink sauce over linguine
~ twenty two ~

All pasta dishes served with bread and choice of soup, caesar or house salad

ENTREES

CHICKEN PARMIGIANA

A Spano's House Favorite
Boneless breast of chicken breaded and topped with mozzarella and our award winning marinara
~ eighteen ~

CHICKEN FRANCAISE

Boneless breast of chicken dipped in egg then sautéed in butter, lemon and white wine sauce
~ nineteen ~

VEAL CHOP VALDOSTANA

A Spano's House Favorite
14 oz. Veal chop stuffed with mozzarella and prosciutto, roasted and topped with fresh sautéed spinach and mushrooms in a demi-glaze sauce
~ twenty eight ~

VEAL CHOP PARMIGIANA

14 oz. veal chop pounded thin, breaded and pan seared, topped with our award-winning tomato sauce and fresh mozzarella
~ twenty seven ~

PORK CHOP GIANCANA

Grilled double bone-in pork chop served atop a bed of potatoes, roasted red peppers, onions and mushroom in a brown demi-glaze, hot, medium or sweet
~ twenty three ~

OSSO BUCCO

Veal shank roasted in a red wine sauce with baby carrots and celery served over saffron risotto
~ twenty six ~

NEW ZEALAND RACK OF LAMB

Tender lamb rack pan seared and then broiled to your liking served over a fresh rosemary demi sauce
~ twenty six ~

14-ounce NY STRIP STEAK

Certified Angus Beef, grilled to your liking
~ twenty three ~

STEAK SCAMPI

14-ounce Certified Angus Beef NY Strip topped with sautéed shrimp, artichoke hearts, roasted red peppers, mushrooms and lump crab meat in a scampi style sauce topped with melted mozzarella cheese
~ twenty nine ~

FILET MIGNON

8-ounce Certified Angus filet grilled to your liking and placed atop a brandy cream sauce
~ twenty nine ~

SURF ~N~ TURF

An 8-ounce Certified Angus filet grilled to your liking accompanied by a 6-ounce Brazilian lobster tail, broiled and served with drawn butter
~ thirty five ~

COWBOY RIB EYE

16-ounce bone-in Certified Angus Beef rib eye grilled to your liking and served with 20 medium shrimp sautéed in garlic
~ twenty nine ~

All entrees served with bread and choice of soup, caesar or house salad

With a choice of: pasta with sauce, risotto, baked potato, sautéed Italian vegetables, sautéed spinach or steak fries

SEAFOOD

CHILEAN SEA BASS

Broiled and topped with plum tomato & basil in white wine sauce served over frizzled spinach
~ twenty four ~

SALMON PAESANO

Filet stuffed with lump crab meat topped with light seafood sauce served with sautéed spinach
~ twenty four ~

FILET OF SOLE OREGANATO

A Spano's House Favorite
Flounder filet topped with Italian breadcrumbs, oregano, seasonings and extra virgin olive oil, broiled and served over a bed of sautéed spinach
~ twenty two ~

LOBSTER FRA DIAVLO

Two 6 ounce Brazilian tails, shelled and pounded thin, sautéed in Joe Spano's special red seafood sauce, served over linguine; hot, medium, or sweet
~ twenty eight ~

SOFT SHELLED CRAB

Twin jumbo soft shelled crabs egg dipped and sautéed Francaise style in a lemon white wine sauce, served over a bed of frizzled spinach
~ twenty five ~

STUFFED SHRIMP

Jumbo select shrimp stuffed with our jumbo fresh crab meat, seasoned and baked to perfection
~ twenty four ~

All entrees served with bread and choice of soup, caesar or house salad

With a choice of: pasta with sauce, risotto, baked potato, sautéed Italian vegetables, sautéed spinach or steak fries

CHILDREN'S MENU

CHICKEN FINGERS AND STEAK FRIES

~ eight ~

FISH ~N~ CHIPS

~ eight ~

BAKED ZITI

~ eight ~

CHICKEN PARMIGIANA WITH PASTA

~ nine ~

BEVERAGES

BOTTOMLESS SODA OR BREWED ICED TEA

~ two ~

PELLIGRINO SPARKLING WATER

~ five ~

COFFEE OR TEA, DECAF OR REGULAR

~ two ~

ESPRESSO

~ three ~

DOUBLE ESPRESSO

~ five ~

CAPPUCCINO

~ five ~

HOT CHOCOLATE

~ two ~

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


Spano's
STEAK & CHOP HOUSE

Located in The White Sands Oceanfront Resort & Spa
1205 Ocean Avenue, Point Pleasant Beach, New Jersey 08742
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For Authentic Old-World Italian Cuisine Visit Our Other Location:
Spano's Ristorante Italiano
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