

DINNER MENU

APPETIZERS

DANIELLA'S SAUTÉED GREENS 13

SAUTÉED CHERRY PEPPERS, GARLIC, PROSCIUTTO, ESCAROLE AND PARMESAN CRUMB TOPPING

LOBSTER ROLL MP

NEW ENGLAND STYLE ROLL, BUTTERED AND TOASTED, SERVED WITH LOBSTER MEAT AND DRAWN BUTTER

FRIED CALAMARI 16

LIGHTLY BREADED RINGS AND TENTACLES SERVED WITH HOT CHERRY PEPPER SAUCE

JUMBO SHRIMP COCKTAIL 16

COLOSSAL U8 SHRIMP SERVED WITH HOMEMADE SPICY COCKTAIL SAUCE

STEAMED MUSSELS 15

WHITE WINE, FENNEL AND ROASTED TOMATOES

SEASONAL OYSTERS 3.5

SERVED WITH COCKTAIL SAUCE, MIGNONETTE AND A LEMON WEDGE

CLAMS CROSTINI 16

PROSCIUTTO, THYME AND ROASTED GARLIC BUTTER

STUFFED CHERRY PEPPERS 14

SPICY CHERRY PEPPERS STUFFED WITH HOT SAUSAGE AND SERVED IN MARINARA SAUCE WITH MELTED MOZZARELLA CHEESE

BRUSCHETTA 12

GARLIC RUBBED CROSTINI TOPPED WITH FRESH TOMATOES AND BASIL IN GARLIC OLIVE OIL, FINISHED WITH FRESHLY GRATED ASIAGO CHEESE

SOUP AND SALAD

HOMEMADE DRESSINGS: ITALIAN, BALSAMIC, CREAMY BLEU, HORSERADISH THOUSAND ISLAND, HONEY DIJON AND RANCH. CRUMBLY BLEU ADD 2.75

LOBSTER BISQUE 14

LOBSTER, CREAM AND SHERRY

FRENCH ONION SOUP 10

CROSTINI, SWISS, AND PROVOLONE

HOUSE 6

MIXED GREENS, TOMATOES, CHICKPEAS, OLIVES, CUCUMBERS, ONIONS AND ROASTED RED PEPPERS

CAESAR 9

ROMAINE, CROUTONS AND ASIAGO TOSSED IN DANIELLA'S CLASSIC CAESAR DRESSING

GRANNY SMITH AND BLEU 10

APPLES, CRAISINS, CANDIED WALNUTS, GOAT CHEESE, AND MIXED GREENS TOSSED IN MAPLE CIDER VINAIGRETTE

CLASSIC WEDGE 9

ICEBERG TOPPED WITH TOMATOES, BACON, CRUMBLY BLEU CHEESE AND OUR HOMEMADE CREAMY BLEU CHEESE DRESSING

CAESAR 9

ROMAINE, CROUTONS AND ASIAGO TOSSED IN DANIELLA'S CLASSIC CAESAR DRESSING

PASTA

LOBSTER GNOCCHI 38

LOBSTER MEAT, PROSCIUTTO, SHALLOTS, PEAS, PRESERVED LEMON AND LOBSTER CREAM SAUCE

SEAFOOD BOUILLABaisse 38

LITTLE NECK CLAMS, MUSSELS, SCALLOPS, COD, AND SHRIMP SAUTEED IN A ZESTY TOMATO WINE SAUCE OVER LINGUINE

PASTA ALLE VONGOLE 28

FIVE LITTLENECKS, CHOPPED CLAMS, SHALLOTS, AND WHITE WINE GARLIC BUTTER, CHOICE OF RED OR WHITE SAUCE WITH LINGUINE

SCALLOP PAPPARDELLE 33

IN A GARLIC SUNDRIED TOMATO CREAM SAUCE WITH SPINACH

SHRIMP BUCATINI AMATRICIANA 30

SUBTLY SPICY TOMATO SAUCE WITH ONIONS AND PANCETTA

RIGGIES

RIGATONI, BELL PEPPERS AND ONIONS TOSSED IN A SPICY TOMATO CREAM SAUCE

CHICKEN - 28 | SHRIMP - 34

BOLOGNESE 28

BEEF, PORK AND VEAL IN A RED WINE TOMATO SAUCE OVER HOMEMADE PAPPARDELLE PASTA

CHICKEN PARMESAN 28

BREADED CHICKEN OVER PAPPARDELLE TOSSED IN HOUSE RED SAUCE FINISHED WITH MOZZARELLA, ROMANO AND BASIL

ENTRÉES

UNLESS NOTED, ALL ENTRÉES ARE SERVED WITH VEGETABLE DU JOUR AND CHOICE OF REDSKIN GARLIC MASHED, BAKED POTATO, JASMINE RICE OR PASTA WITH MARINARA

LOBSTER TAIL MP

8-OUNCE LOBSTER TAIL FINISHED WITH DRAWN BUTTER

ALASKAN KING CRAB LEGS MP

TWO POUNDS OF STEAMED CRAB LEGS WITH LEMON, DRAWN BUTTER

FISH AND CHIPS 26

DEEP FRIED, BEER BATTERED COD PREPARED ENGLISH-STYLE WITH MIDDLE AGES BEER. PUB FRIES AND COLESLAW

PARMESAN CRUSTED HALIBUT 36

ROMESCO SAUCE OVER JASMINE RICE

DIVER SCALLOPS 38

APPLE GASTRIQUE AND ROASTED BRUSSEL SPROUTS, BUTTERNUT SQUASH, WALNUTS AND BABY SPINACH

PAN SEARED SALMON 36

WITH LUMP CRAB, CITRUS HOLLANDAISE OVER ASPARAGUS RISOTTO

MEDITERANIAN SEARED TUNA 35

WITH EGGPLANT CAPONATA

POSEIDON ADVENTURE 48

TWO 4-OUNCE FILET MEDALLIONS TOPPED WITH SEARED SCALLOPS AND SHRIMP IN A LOBSTER CREAM SAUCE

SURF AND TURF MP

8-OUNCE LOBSTER TAIL WITH GRILLED CHOICE CUT

8OZ FILET MIGNON | 18OZ DELMONICO
16OZ NY STRIP

MAPLE GLAZED CHICKEN BREAST 28

OVER WILTED SPINACH WITH SWEET POTATO PANCETTA HASH AND CARAMELIZED ONIONS

CHICKEN MACKENZIE 28

GRILLED WITH SUN DRIED TOMATOES, GOAT CHEESE AND BASIL, IN WHITE WINE SAUCE

PRIME NEW YORK STRIP MP

16-OUNCE PRIME STRIP GRILLED AND TOPPED WITH CLASSIC STEAK BUTTER

CENTER CUT FILET MIGNON 42

8-OUNCE FILET TOPPED WITH CLASSIC STEAK BUTTER

DELMONICO 43

18-OUNCE CHOICE RIBEYE TOPPED WITH CLASSIC STEAK BUTTER

PRIME RIB 35 46

SERVED FRIDAY AND SATURDAY. QUEEN OR KING CUT CHOICE PRIME RIB SLOW-ROASTED, WITH A SIDE OF FRENCH ONION AU JUS

TOP YOUR STEAK!

TERIYAKI - 4

HOLLANDAISE - 4

BLACK AND BLEÚ - 5

GORGONZOLA - 5

LUMP CRAB GARLIC CREAM SAUCE - 7

SIDES

HAND CUT FRIES 6

RISOTTO 6

HOMEMADE PASTA 5

LOADED GARLIC MASHED

UPCHARGE - 4 | SIDE - 8

ASIAGO PANKO CRUSTED ASPARAGUS 9

MUSHROOMS 8

MAPLE BACON BRUSSELS 12

PLEASE NOTE: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. WE ARE NOT RESPONSIBLE FOR THE APPEARANCE AND TASTE OF MEATS ORDERED WELL DONE. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. DUE TO THE RAPID INCREASE OF COSTS ASSOCIATED TO ACCEPTING CREDIT CARDS, ALL OF OUR MENU PRICES ARE LISTED AS A CASH DISCOUNT PRICE. WE WILL GLADLY ACCEPT YOUR CREDIT CARD WITH A SMALL 3.75% NON-CASH FEE.