

DANIELLA'S

Fresh Seafood & Pasta House

APPETIZERS

French Onion Soup	12.48
<i>Caramelized onions and toasted crostini in a beef broth, topped with a blend of melted Swiss and Provolone cheeses</i>	
New England Clam Chowder	12.48
<i>Tender clams, diced potatoes, onions, and bacon in a rich, creamy broth</i>	
Daniella's Sautéed Greens	14.56
<i>Sautéed cherry peppers, garlic, prosciutto, escarole and parmesan crumb topping</i>	
Lobster Roll	MP
<i>New England style roll, buttered and toasted, served with lobster meat and drawn butter</i>	
Fried Calamari	16.64
<i>Lightly breaded rings and tentacles served with hot cherry pepper sauce</i>	
Jumbo Shrimp Cocktail	16.64
<i>U8 shrimp served with spicy cocktail sauce</i>	
Seared Scallops	16.64
<i>With pomegranate broth and cucumber orange salad</i>	
Seasonal Oysters	MP
<i>Served with cocktail sauce, mignonette, and lemon</i>	
Goat Cheese Crostini	16.64
<i>With fig jam and prosciutto</i>	
Stuffed Cherry Peppers	15.60
<i>Stuffed with hot sausage and served in marinara sauce with melted mozzarella cheese</i>	
Clams and Mussels	16.64
<i>Choice of clams, mussels or both served with cherry tomatoes, white wine, scallions, and chili flakes</i>	
Seafood Platter for Two	37.44
<i>Served chilled - four raw oysters, two shrimp, lobster, and lump crab meat.</i>	

SALADS

House	6.24
<i>Mixed greens, tomatoes, chickpeas, olives, cucumbers, onions, and roasted red peppers</i>	
Caesar	10.40
<i>Romaine, croutons, and Asiago tossed in Daniella's classic Caesar dressing</i>	
Harvest	10.40
<i>Pecans, goat cheese, apples, butternut squash, and beets in a honey balsamic dressing</i>	
Classic Wedge	10.40
<i>Iceberg topped with tomatoes, bacon, crumbly bleu cheese, and our homemade creamy bleu dressing</i>	

PASTA

Lobster Gnocchi	39.52
<i>Lobster meat, prosciutto, shallots, peas, preserved lemon and lobster cream sauce</i>	
Seafood Bouillabaisse	39.52
<i>Little neck clams, mussels, scallops, cod, and shrimp sautéed in a zesty tomato wine sauce over linguine</i>	
Pasta alle Vongole	29.12
<i>Linguine tossed with a dozen fresh clams, shallots, white wine garlic butter - choice of red or white sauce</i>	
Shrimp and Scallop Pappardelle	36.40
<i>Shrimp and scallops atop a bed of pappardelle, bathed in a velvety tarragon tomato cream sauce</i>	
Seafood Lasagna	31.20
<i>Lasagna roll stuffed with shrimp, scallops, and crab, topped with garlic cream sauce and marinara</i>	
Daniella's Riggies	28.08
<i>Rigatoni, bell peppers and onions tossed in a spicy tomato cream sauce</i> Chicken - 29.12 / Shrimp - 35.36	
Bolognese	29.12
<i>Beef, pork, and veal in a red wine tomato sauce served over homemade pappardelle pasta</i>	
Chicken Parmesan	32.24
<i>Breaded chicken over pappardelle, with our house red sauce, and finished with mozzarella, romano, and basil</i>	

Unless specified otherwise, each main course comes with the vegetable of the day. Additionally, you have the option to select from redskin garlic mashed potatoes, baked potato, jasmine rice, or pasta with marinara. Substitute a loaded baked potato or loaded mashed for 4.19 Our specially crafted Maitre d' butter is included with all cuts.

ENTREES

Lobster Tail	MP
<i>8-ounce lobster tail finished with drawn butter</i>	
Alaskan King Crab Legs	MP
<i>Two pounds of steamed crab legs with drawn butter and lemon</i>	
Fish and Chips	28.08
<i>Deep fried, beer battered haddock prepared English-Style with Middle Ages beer, pub fries and coleslaw</i>	
Swordfish	37.44
<i>Grilled and garnished with charred leeks, cannellini beans, sun-dried tomatoes, and capers</i>	
Diver Scallops	39.52
<i>Served with an apple gastrique, roasted Brussels sprouts, butternut squash, walnuts, and baby spinach</i>	
Pan-Seared Salmon	37.44
<i>Topped with lump crab and drizzled with citrus hollandaise, served over a bed of asparagus risotto</i>	
Tuna	36.40
<i>Togarashi-spiced and served with an edamame, succotash of corn, daikon, and bell peppers topped with spicy orange aioli</i>	
Haddock	35.36
<i>Sautéed and served over Daniella's greens with a sherry tomato sauce, accompanied by a risotto cake</i>	
Chicken Mackenzie	33.28
<i>Grilled chicken with sun-dried tomatoes, goat cheese, and basil, in a white wine sauce</i>	
Poseidon Adventure	48.88
<i>Two 4-ounce filet medallions topped with a seared U-10 scallop and shrimp in a lobster cream sauce</i>	
Surf and Turf	MP
<i>8-ounce lobster tail paired with a grilled choice cut</i>	
8 oz Filet Mignon 18 oz Delmonico 16 oz NY Strip	

CUTS

Prime NY Strip	MP
<i>Grilled 16-ounce Prime strip steak</i>	
Filet Mignon	45.76
<i>8-ounce center-cut filet</i>	
Delmonico	46.80
<i>18-ounce choice ribeye</i>	
Choice Prime Rib	37.44 48.88
<i>Served Friday and Saturday- Slow-roasted Queen or King cut with a side of French onion au jus.</i>	

STEAK TOPPERS

Teriyaki	4.16
Hollandaise	4.16
Gorgonzola	5.20
Black and Bleu	5.20
Lump Crab Garlic Cream Sauce	7.28

TABLE SIDES

Hand-Cut French Fries	6.24
Risotto	6.24
Homemade Pasta	6.24
Loaded Garlic Mashed	8.32
One Pound Loaded Baked Potato	8.32
Asiago Panko-Crusted Asparagus	9.36
Mushrooms	8.32
Maple Bacon Brussels	13.52

The listed prices already include a credit card fee. If you choose to pay with cash, a 4% discount will be applied. Please be aware that prices may change without prior notice.

Consuming undercooked meat, poultry, eggs, or seafood may pose a higher risk of foodborne illnesses. We are not responsible for the appearance and taste of meats ordered well done. Kindly notify your server if anyone in your party has a food allergy. While we strive to accommodate, please note that we cannot guarantee an allergy-free environment, and cross-contamination may occur. For parties with 6 or more individuals, we regret that we are unable to provide separate checks. Additionally, parties consisting of 8 or more guests will be automatically charged an 18% gratuity.