

DANIELLA'S

Fresh Seafood & Pasta House

DINNER MENU

APPETIZERS

DANIELLA'S SAUTÉED GREENS 14

PROSCIUTTO, GARLIC, CHERRY PEPPERS, AND PARMESAN CRUMB CRUST

SEAFOOD GREENS 20

PAN-SEARED SHRIMP AND SCALLOPS, PROSCIUTTO, GARLIC, CHERRY PEPPERS, AND PARMESAN CRUMB CRUST

CHORIZO STEAMERS 16

1 DOZEN LITTLE NECK CLAMS WITH WHITE WINE GARLIC HERB BROTH AND CHARGRILLED NAAN

LOBSTER ROLL 28

NEW ENGLAND STYLE TOASTED ROLL STUFFED WITH MAINE LOBSTER AND DRAWN BUTTER

AHI EGGROLLS 18

6-OUNCE AHI TUNA COOKED MEDIUM RARE SERVED WITH TOASTED SESAME GINGER SAUCE

FRIED CALAMARI 16

LIGHTLY BREADED RINGS AND TENTICLES SERVED WITH BLACK PEPPER AND CAPER AIOLI

SHRIMP COCKTAIL 16

THREE U8 SHRIMP SERVED WITH COCKTAIL SAUCE

SEASONAL OYSTERS 3.5

SERVED WITH COCKTAIL SAUCE, MIGNONETTE AND A LEMON WEDGE

DYNAMITE SHRIMP 15

FIVE SHRIMP FRIED AND SERVED WITH THAI CHILI AIOLI, SRIRACHA DROPS AND GREEN ONION

CRAB STUFFED MUSHROOMS 16

HOMEMADE LUMP CRAB STUFFING WITH BACON BECHAMEL, AND CHIVES

SEAFOOD FEAST 49 92

ALASKAN KING CRAB LEGS, SNOW CRAB, U-8 SHRIMP, OYSTERS, CRAB REMOULADE SALAD, SEAWEED SALAD, TUNA POKE

TUNA POKE 18

SESAME GINGER GLAZED AHI SERVED RAW, NAPA CABBAGE AND WONTON CRISPS

SHRIMP BRUSCHETTA 17

SCAMPI STYLE WITH KALAMATA OLIVES OVER TOAST POINTS, TOPPED WITH DICED TOMATOES, PEPPERONCINI RINGS AND ASIAGO

SOUP AND SALAD

FRENCH ONION SOUP 10

CROSTINI, SWISS, AND PROVOLONE

LOBSTER BISQUE 14

LOBSTER, CREAM AND SHERRY

HOUSE 4

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

CAESAR 8

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

GRANNY SMITH AND BLEÚ 10

APPLES, CRAISINS, CANDIED WALNUTS, BLEÚ CRUMBLES, AND MIXED GREENS TOSSED IN CAYENNE CIDER VINAIGRETTE

CHEVRE 14

PANKO-CRUSTED GOAT CHEESE, DRIED CHERRIES, CRAISINS, APRICOTS AND WALNUTS OVER MIXED GREENS FINISHED WITH MELBA BALSAMIC DRIZZLE

CALI WEDGE 12

ICEBERG TOPPED THOUSAND ISLAND, CHILLED SHRIMP, DICED RED ONION, AND CHIVES

PASTA

LOBSTER GNOCCHI 38

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

LOBSTER PASTA 36

LOBSTER MEAT SIMMERED IN GARLIC WHITE WINE HERB BUTTER SAUCE OVER LINGUINE

SHRIMP AND LOBSTER LO MEIN 36

MIXED VEGETABLES TOSSED IN SWEET AND SPICY SOY GLAZED ASIAN NOODLES

SEAFOOD BOUILLABAISSE 38

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

PASTA ALL VONGOLE 28

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

BOLOGNESE 28

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

RIGGIES

RIGATONI, BELL PEPPERS AND ONIONS TOSSED IN A SPICY TOMATO CREAM SAUCE
CHICKEN - 28 | SHRIMP AND SCALLOPS - 32

BRAISED SHORT RIB 34

WILD MUSHROOMS AND PAPPARDELLE PASTA TOSSED IN HUNTERS SAUCE WITH SHAVED CHEESE

U-10 SICILIAN SCALLOPS 38

SCAMPI STYLE WITH KALAMATA OLIVES OVER LINGUINE TOPPED WITH DICED TOMATO, PEPPERONCINI RINGS, ASIAGO, AND GREEN ONIONS

CHICKEN PARMESAN 26

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

ENTRÉES

LOBSTER TAIL MP

8-OUNCE LOBSTER TAIL FINISHED WITH DRAWN BUTTER, VEGETABLE DU JOUR AND CHOICE OF STARCH

ALASKAN KING CRAB LEGS MP

TWO POUNDS OF STEAMED CRAB LEGS WITH LEMON, DRAWN BUTTER, VEGETABLE DU JOUR AND CHOICE OF STARCH

SESAME CRUSTED FAROE SALMON 32

PAN SEARED OVER VEGGETTI, TOSSED IN TOASTED SESAME GINGER SAUCE, BALSAMIC REDUCTION

GRILLED SWORDFISH 34

SOY GLAZED AND CHARGRILLED OVER RUSTIC VEGETABLE FRIED RICE

U-10 SCALLOPS 36

PAN-SEARED WITH VEGETABLE DU JOUR AND WILD RICE. TRADITIONAL OR PAN ASIAN

CHILEAN SEA BASS 46

PAN-SEARED IN ROASTED PEPPER AND CAPER WINE SAUCE OVER WILD RICE

AHI TUNA 34

CAJUN-SEARED WITH CITRUS, TOMATO AND CUCUMBER TAPENADE, CUSABI DRIZZLE, SERVED WITH WILD RICE

FISH AND CHIPS 24

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

SURF AND TURF MP

8-OUNCE LOBSTER TAIL WITH GRILLED CHOICE CUT, VEGETABLE DU JOUR AND CHOICE OF STARCH

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

POSEIDON ADVENTURE 48

TWO 4-OUNCE FILET MEDALLIONS TOPPED WITH SEARED SCALLOPS AND SHRIMP IN A LOBSTER CREAM SAUCE, VEGETABLE DU JOUR AND CHOICE OF STARCH

BONE IN CHOP 32

ONE POUND PREMIUM PORK TOPPED WITH WALNUT AND BROWN SUGAR BOURBON GLAZE, VEGETABLE DU JOUR AND CHOICE OF STARCH

STEAK TERIYAKI

SERVED WITH RUSTIC VEGETABLE FRIED RICE
8OZ FILET MIGNON - 46 | 18OZ DELMONICO - 42
16OZ NY STRIP - MP

CHICKEN AND SHRIMP 34

PANKO FRIED CHICKEN WITH PAN-SEARED SHRIMP WITH ROASTED GARLIC CREAM SAUCE, DICED TOMATO AND ASIAGO, CHOICE OF STARCH

MEDITERRANEAN CHICKEN 28

GRILLED CHICKEN, WHITE WINE LEMON BUTTER SAUCE, KALAMATA OLIVES, ROASTED PEPPERS AND ARTICHOKE OVER WILD RICE WITH GOAT CHEESE CRUMBLES

PRIME NEW YORK STRIP STEAK MP

PRIME STRIP (16OZ) GRILLED AND TOPPED WITH CLASSIC STEAK BUTTER, VEGETABLE DU JOUR AND CHOICE OF STARCH

CENTER CUT FILET MIGNON 42

8-OUNCE FILET TOPPED WITH CLASSIC STEAK BUTTER, VEGETABLE DU JOUR AND CHOICE OF STARCH

DELMONICO 42

18-OUNCE CHOICE RIBEYE TOPPED WITH CLASSIC STEAK BUTTER, VEGETABLE DU JOUR AND CHOICE OF STARCH

PRIME RIB (FRIDAY AND SATURDAY) 34 42

QUEEN OR KING CUT CHOICE PRIME RIB SLOW-ROASTED, WITH A SIDE OF FRENCH ONION AU JUS, VEGETABLE DU JOUR AND CHOICE OF STARCH

TOP YOUR STEAK!

HOLLANDAISE - 4

BLACK AND BLEÚ - 5

GORGONZOLA - 5

LUMP CRAB GARLIC CREAM SAUCE - 7

SIDES

HAND CUT FRIES 6

BAKED POTATO 6

WILD RICE 8

HOMEMADE PASTA 5

GARLIC MASHED 8

LOADED GARLIC MASHED

UPCHARGE - 4 | SIDE - 8

ASIAGO PANKO CRUSTED ASPARAGUS 9

MUSHROOMS 8

MAPLE BACON BRUSSELS 12

**JOIN US AT OUR FAMOUS STEAKHOUSE
ACROSS THE STREET AT 670 STATE FAIR BLVD**