

Starters

'WORLD FAMOUS' FRIED CALAMARI

SMALL - 10.⁵⁰ | LARGE - 21.⁰⁰

DOMESTIC SQUID, LIGHTLY BREADED & SERVED WITH LEMON
REQUEST A SIDE OF RED SAUCE - ADD \$1.⁰⁰

STUFFED CALAMARI - 12.⁵⁰

SICILIAN STYLE STUFFING, WITH RAISINS, PINE NUTS
HERB BREAD CRUMB & ROMANO CHEESE WITH RED SAUCE

CALAMARI MEATBALLS - 6.⁵⁰

GROUND CALAMARI HERB BREAD CRUMBS WITH RED SAUCE

CALAMARI SCAMPI - 12.⁵⁰

SCAMPI SHRIMP - 14.⁷⁵

SAUTÉED WITH OLIVE OIL, GARLIC, LEMON
A TOUCH OF BUTTER & ROMANO CHEESE

CLAMS CASINO - 12.⁵⁰

FRESH CHOPPED CHERRYSTONES BROILED WITH A
SEASONED BREADCRUMB CRISPY TOPPING

MUSSELS SICILIANO - 10.⁷⁵

LITTLENECKS SICILIANO - 14.⁷⁵

SICILIAN BRODO OF WHITE WINE, LEMON, GARLIC & HERBS

CHERRYSTONES OR LITTLENECKS* - 9.⁰⁰

HALF DOZEN ON THE HALF SHELL WITH COCKTAIL SAUCE
HORSERADISH & LEMON

CLASSIC CALAMARI SALAD - 10.⁵⁰

MARINATED POACHED CALAMARI WITH KALAMATA OLIVES
SERVED CHILLED ON BED OF GREENS & VEGETABLES

Salads

MIXED GREEN SALAD - 7.⁵⁰

GREENS, CUCUMBERS, CARROTS, TOMATOES, BELL PEPPERS
RED ONIONS, SERVED WITH HOUSE VINAIGRETTE DRESSING

CAESAR SALAD

SINGLE - 7.⁵⁰ | DOUBLE - 15.⁰⁰

ROMAINE HEARTS, CROUTONS & 'PEPPATO' PEPPERCORN
*REQUEST ANCHOVIES...

CAPRESE SALAD - 10.⁵⁰

FRESH MOZZARELLA, BASIL & TOMATOES ON A BED OF
GREENS WITH A DRIZZLE OF OLIVE OIL & REDUCED BALSAMIC

ROASTED RED PEPPER SALAD - 9.⁷⁵

ROASTED RED BELL PEPPERS, MARINATED WITH OLIVE OIL
GARLIC CLOVES, FRESH BASIL & A SPLASH OF BALSAMIC

Sides

GARLIC BREAD - 4.⁰⁰

FRENCH FRIES - 4.⁰⁰

SAUTÉED BROCCOLI - 6.⁵⁰

SAUTÉED SPINACH - 7.⁵⁰

EXTRA VIRGIN OLIVE OIL & GARLIC

LINGUINE OR PENNE - 6.⁷⁵

RED - SEAFOOD TOMATO | WHITE - OLIVE OIL & GARLIC

BLACK PASTA™ SIDE - 14.⁵⁰

• AGLIO OLIO • ALFREDO • PUTANESCA

Fried

LIGHTLY BREADED - SERVED WITH FRENCH FRIES & TARTAR

FISH N' CHIPS - 16.⁵⁰

HADDOCK FILLET - 18.⁵⁰

FRESH OFF THE KNIFE - LANDED @ THE BOSTON FISH PIER DAILY!

SEAFOOD PLATE - 23.⁵⁰

SHRIMP, SCALLOPS, FRIED CALAMARI & WHITE FISH

CALAMARI PLATTER - 23.⁵⁰

HEAVEN FOR CALAMARI LOVERS!

FRIED CALAMARI, CALAMARI MEATBALLS

STUFFED CALAMARI, CALAMARI SALAD & FRIED WHITE FISH

Pasta

SERVED IN THE PAN WITH IMPORTED LINGUINE FINI PASTA OR
SUBSTITUTE FOR OUR FRESH BLACK PASTA ADD \$3.⁰⁰
RED SEAFOOD TOMATO | WHITE OLIVE OIL & GARLIC CLAM SAUCE

CALAMARI - 19.⁰⁰

DOMESTIC NATIVE SQUID

CLAMS - 18.⁰⁰

FRESH CHOPPED CHERRYSTONES

CLAMS & CALAMARI - 21.⁰⁰

COMBO OF CLAMS & CALAMARI

MUSSELS MARINARA - 17.⁰⁰

P.E.I. MUSSELS IN RED SAUCE

VONGOLE - 22.⁵⁰

LITTLENECK CLAMS SERVED IN THE SHELL

SHRIMP & SCALLOP - 24.⁰⁰

SERVED IN A GARLIC WHITE SAUCE

STUFFED CALAMARI - 21.⁰⁰

SICILIAN STUFFING (SEE SIDE)

SHRIMP - 22.⁵⁰

DOMESTIC GULF SHRIMP

SCALLOPS - 22.⁵⁰

DRY SEA SCALLOPS

Black Pasta™

FRESH HOMEMADE BLACK SQUID INK LINGUINE
'TINTA DI CALAMARI' CIRCA 1985...

AGLIO OLIO - 22.⁰⁰

FRESHLY GROUND CALAMARI, SAUTÉED WITH EXTRA
VIRGIN OLIVE OIL. FRESH GARLIC & PARSLEY

ALFREDO - 21.⁰⁰

TRADITIONAL CREAM SAUCE WITH
A TOUCH OF BUTTER & ROMANO CHEESE

PUTANESCA - 22.⁰⁰

OLIVE, ANCHOVY BUTTER SAUCE SAUTÉED WITH
ONIONS, MUSHROOMS & BELL PEPPERS

'WORLD FAMOUS'

LOBSTER FRA DIAVOLO

SERVED FOR TWO - 69.⁰⁰

1 1/4 LB LIVE LOBSTER, LITTLENECK CLAMS, SHRIMP
MUSSELS AND CALAMARI SIMMERED IN
A 'SPICY AS YOU LIKE' SEAFOOD FRA DIAVOLO SAUCE
SERVED OVER LINGUINE FINI PASTA

Classic

MONKFISH MARSALA - 22.⁷⁵

TENDER MEDALLIONS OF MONKFISH SIMMERED WITH WHITE
MUSHROOMS IN A SWEET MARSALA WINE BUTTER SAUCE

NORTH END STYLE

PAN SEARED AND SAUTÉED IN A SUNDRIED TOMATO
MUSHROOM, WHITE WINE BASIL SAUCE

*TUNA - 28.⁰⁰

SWORDFISH - 27.⁰⁰

Broiled Fish

LIGHTLY SEASONED WITH OLIVE OIL, GARLIC
A CRISPY BREAD CRUMB & ROMANO CHEESE TOPPING

SCROD - 19.⁵⁰

HADDOCK - 21.⁵⁰

SWORDFISH - 23.⁵⁰

SCALLOPS - 23.⁵⁰

*SALMON - 26.⁵⁰

T-SHIRTS & SQUID CARDS
AVAILABLE!

Thank you for your Patronage for over 40 years! 'Mangia Calamari' The Freddura Family

All parties of six or more are subject to 20% gratuity - Orders are subject to MA & city meals tax of 7%

*Consuming raw or undercooked seafood or meat products may cause foodborne illness in some individuals. Our tomato sauce is made with shellfish.

*Before placing your order please alert server to any food allergy or dietary restrictions. Thank you

BEVERAGES

White wine

PINOT GRIGIO, OGGI '11 - VENEZIE, ITALIA VERY FRESH PLEASANT & INTENSE, WITH HINTS OF FLOWERS & FRUIT.	7./28.
TREBBIANO D' ABRUZZO, FARNESE '10 - ABRUZZI, ITALIA MEDIUM INTENSITY & PERSISTENCE, LIVELY WITH GOOD BODY & BALANCE	7./28.
VERDICCHIO 'EXCLAMATION' UMANI RONCHI '12 - MARCHE, ITALIA CRISP & CLEAN, MEDIUM BODY. DELIVERS LOTS OF FRESH FRUIT & BRIGHT ACIDITY.	8./30.
INSOLIA, TENUTA IBIDINI '12 - SICILIA FRESH, FRUITY & DRY, AROMATIC CITRUS & TROPICAL FRUITS REFRESHING ACIDITY & GOOD MINERALITY.	8./30.
SAUVIGNON BLANC 'FUME' MURPHY GOODE '11 - SONOMA, CALIFORNIA A TROPICAL CITRUS PROFILE WHICH RESULTS IN A GLORIOUS BLEND OF TEXTURE.	9./36.
PINOT GRIGIO 'COLLIO' VILLA LOCCATELLI '11 - FRIULI, ITALIA RICH, DENSE; FULL, SILKY & SLIGHTLY TANNIC; EXPRESSIVE, HINT OF BITTERNESS.	10./38.
CHARDONNAY 'PRELUDE NO. 1' RIVERA '11 - APULIA, ITALIA RICH, COMPLEX NOSE, WITH CRISP-EDGED, FRUITY AROMAS OF PEAR & PEACH BLOSSOM; CLEAN & REFRESHING ON THE FINISH.	9./36.
FRIULIANO 'COLLO' TORRE ROSAZZA '11 - FRIULI, ITALIA COMPACT & VIBRANT, APPROACHABLE & PLEASANT. THIS WINE BOASTS GOOD STRUCTURE & PERSISTENCE MINERAL TASTE.	13./46.
CATTARATTO / ANSONICA 'ANTHILIA' DONNAFUGATA '12 - SICILIA FRESH & FAIRLY COMPLEX, STANDS OUT FOR ITS STRUCTURE, MINERALITY SAPIDITY & SOFTNESS UNITE ON THE PALATE.	X./44.
INSOLIA / CHARDONNAY 'ANGIMBE' CUSUMANO '12 - SICILIA A SICILIAN BLEND OF 70% & 30%. AN IMPRESSIVE ARRAY OF AROMAS. COMPLEX & FULL-BODIED..	12./40.
ROSE 'PARALLELE 45' PAUL JABOULET '12 - RHONE, FRANCE AMPLE & GENEROUS FRUIT WITH TART RED BERRIES & AN ATTRACTIVE FINAL NOTE OF FRESHNESS.	10./40.

Red wine

NERO D' AVOLA, TENUTA IBIDINI '11 - SICILIA NATIVE SICILIAN GRAPE; BIG, SEMI-BOLD & REDOLENT OF DARK BERRIES, WITH TOUCHES OF PINE & HERB IN THE MIDPALATE	8./30.
MONTEPULCIANO 'PODERE' UMANI RONCHI '11 - ABRUZZI, ITALIA DELICATE AROMAS OF PLUM & MORELLO CHERRY, ROBUST & FULL-BODIED, SLIGHTLY TANNIN-RICH, DRY & FLAVOURFUL FINISH.	8./30.
PRIMITIVO 'ZINFANDEL' MATANE '11 - APULIA, ITALIA ATTRACTIVE AROMAS OF PLUM, BLACK RASPBERRY & SPICES. RICH & BALANCED WITH GOOD ACIDITY & SMOOTH FINSH.	8./30.
CHIANTI CLASSICO 'TERRE DI PRENZANO' VIGNAMAGGIO '11 - TOSCANA MEDIUM BODIED, VERY VERSATILE & EASY DRINKING; HINTS OF RASPBERRY, ANISE & CLOVES.	10./38.
PINOT NOIR, ESPERTO '11 - VENEZIE, ITALIA BLACK CHERRY & RASPBERRY CONSUME THE NOSE & PALATE. LIGHT, FRESH, FRUITY WITH A SOFT FINISH.	8./32.
REFOSCO 'DAL PEDUNCOLO ROSSO' VILLA LOCCATELLI '10 - FRIULI, ITALIA STURDY WITH LIGHT LIVELY TANNINS; WILD & EARTHY; NOTICEABLE ACIDITY.	10./38.
NERO D' AVOLA / SYRAH 'BENUARA' CUSUMANO '10 - SICILIA A FLORAL PERFUME OF RED & BLACK FRUIT. MEDIUM TO FULL-BODIED STRUCTURE & A WELL INTEGRATED OAK FINISH.	10./38.
SANGIOVESE / CABERNET SAUVIGNON 'BARCO REALE' CAPEZZANO '09 - TOSCANA A WINE OF FINESSE & ELEGANCE, MEDIUM-BODIED FRAME & FIRM STRUCTURE.	12./44.
VALPOLICELLA 'RIPASSO' MICHELE CASTELLANI '11 - VENEZIE, ITALIA BOLD & DENSE WITH TERRIFIC PLUM, FIG, BLACK CHERRY & CHOCOLATE. RICH, DRY & FULL-BODIED.	13./48.
SANGIOVESE 'MONTELECCIO ROSSO' SESTI '10 - MONTALCINO, ITALIA CASUAL APPROACHABILITY, A YOUNG INTERPETATION OF AN ELEGANTE BABY BRUNELLO!	16./58.
NERO D' AVOLA / FRAPPATO 'CERASUOLO DI VITTORIA' VALLE DELL' ACATE '09 - SICILIA FULL & COMPLEX, COMBINING DARK SPICE NOTES OF NERO D'AVOLA WITH THE HIGH-TONED FLORAL ASPECTS OF THE FRAPATO.	13./48.
SUPER TUSCAN, VILLA ANTINORI '07 - TOSCANA, ITALIA GREAT BODY WITH SOFT, VELVETY TANNINS. THE FINISH IS LONG & LINGERING, LEAVING HINTS OF RIPE FRUIT ON THE PALATE.	X./80.

Sparkling wine

PROSECCO, BORGO MAGREDO - FRIULI, ITALIA AROMATIC, REFRESHING & FRUITY. IMPRESSIVE YET EASY-GOING SPARKLING WINE.	11./36.
MOSCATO D'ASTI, COPPO - PIEMONTE, ITALIA A DESSERT WINE THAT IS LIGHT & REFRESHING IN TEXTURE WITH A SLIGHT FIZZ	10./38.
BRACH D' ACQUA, ROSA REGALE 187ML BANFI - PIEMONTE, ITALIA A UNIQUE SPARKLING DOLCE RED WINE. PERFECT AS AN ELEGANT APERITIF OR A DIGESTIV FINISH TO A MEAL.	X./10.

Beer and soft drinks

LIGHT LAGER - SANKATY LIGHT, CISCO BREWING 12.OZ	5. ⁵⁰
PALE ALE - WHALES TALES, CISCO BREWING 12.OZ	5. ⁵⁰
AMERICAN AMBER - FISHERMAN'S BREW, CAPE ANNE BREWING 12.OZ	5. ⁵⁰
SEASONAL - SEASONAL SELECTION 12.OZ	5. ⁵⁰
INDIA PALE ALE - FISHERMAN'S I.P.A. CAPE ANNE BREWING 12.OZ	5. ⁵⁰
WHITE ALE - ALLAGASH WHITE, ALLAGASH BREWING 12.OZ	6. ⁵⁰
BROWN ALE - OLD BROWN DOG, SMUTTYNOSE 12.OZ	5. ⁵⁰
SAISON AMERICAIN - JACK D'OR, PRETTY THINGS BEER 22.OZ	14. ⁵⁰
TRAPPIST TRIPPLE - 'BLUE' CHIMAY 12.OZ	8. ⁵⁰
GOLDEN TRIPLE - LA FIN DU MONDÉ, UNIBROUE 12.OZ	7. ⁵⁰
MORETTI - HEINEKEN - AMSTEL LIGHT - CLAUSTHALER N/A 12.OZ	5. ⁵⁰
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COCA COLA 8.OZ - DIET COKE 8.OZ - SPRITE 8.OZ - GINGER ALE 10.OZ	2. ⁵⁰
ROOT BEER - LIMONATA - ARANCIATA 12.OZ	3. ⁵⁰
SAN PELEGRINO ACQUA MINERAL 500ML	3. ⁵⁰

All items are subject to price change and or availability also MA & city meals tax of 7%

04/15/14