

RAW BAR

Served by the 1/2 dz
w/ Cocktail Sauce, Horseradish & Lemon

LOCAL OYSTERS	21.00
CHERRYSTONES	15.00
LITTLENECKS	15.00
SHRIMP COCKTAIL	19.00
RAW BAR SAMPLER	30.00
A Sampler Of Raw Bar Items Listed Above, 3 of Each	
TUNA TARTARE	17.00
Red Onion, Capers, Lemon	

APPETIZERS

FRIED CALAMARI	21.00
'The Original' Fried Calamari! Red Sauce & Lemon	
CLAMS CASINO	18.50
Freshly Shucked Cherrystones, Herb Breadcrumbs	
SHRIMP SCAMPI	19.00
Garlic, Lemon, Butter, Romano Cheese	
CALAMARI SCAMPI	19.00
Garlic, Lemon, Butter, Romano Cheese	
CLAM CHOWDER	12.50
Chopped New England Clams, Black Pepper, Biscuit	
MUSSELS SICILIANO	17.00
Garlic, Fennel, Thyme, Lemon, White Wine	
LITTLENECK SICILIANO	19.00
Garlic, Fennel, Thyme, Lemon, White Wine	
GRILLED OCTOPUS	19.00
Cannellini Bean & Escarole Ragu w/ Charred Scallion & Basil Oil	
FISH CAKES	17.00
Roasted Garlic & Red Pepper Salad, Saffron Aioli	

SIDES

BROCCOLI	7.00
Garlic, Extra Virgin Olive Oil	
LINGUINE	8.50
Choose Red or White Sauce	
BLACK PASTA	10.00
Choose Red or White Sauce	

BROCCOLI RABE	8.00
Garlic, Extra Virgin Olive Oil, Chili Flakes	
SWISS CHARD	8.00
ROASTED POTATOES	7.00
FRENCH FRIES	6.00

Homemade BLACK PASTA

AGLIO OLIO Chopped Calamari, Olive Oil, Garlic, & Romano Cheese	ALFREDO Heavy Cream Reduction, Butter & Romano Cheese	PUTTANESCA Mushrooms, Peppers, Onions, & Kalamata Olive-Anchovy Butter
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29.50

*Add 4 oz Shrimp, Calamari, or Scallops + \$10

World Famous ★ LOBSTER ★ FRA DIAVOLO

FOR ONE 67.00 | FOR TWO 95.00

1¼ lb Live Lobster Cut Into Pieces
With Littlenecks, Mussels, Shrimp, and
Calamari Simmered in a "Spicy" Seafood
Tomato Sauce Served Over Linguine

ATLANTIC SWORDFISH

Roasted Fingerling Potatoes
Chili Garlic Broccoli Rabe
With a Salmoriglio Sauce

32.50

MONKFISH MARSALA

Tender Medallions Seared
With Mushrooms & Simmered
in a Marsala Wine Reduction

28

SAUCES

RED SAUCE

Signature Shellfish
Tomato Sauce

WHITE SAUCE

Olive Oil, Garlic,
Fresh Clam Juice
Parsley

Substitute Black
Pasta +\$3.00

ENTREES

IRON SKILLET TUNA

Sautéed Swiss Chard &
Cipollini Onions in a
Sicilian Agrodolce Sauce

39

FRITTO MISTO

Fried Shrimp, Scallops, Calamari
Haddock, French Fries
& Tartar Sauce

37

THE DAILY CATCH

EST. 1973

WATERFRONT

SEAFOOD LINGUINE

SERVED IN THE PAN | CHOOSE A SAUCE

CALAMARI	29.00
CLAMS	31.00
CLAMS & CALAMARI COMBO	31.00
MUSSELS MARINARA	27.50
VONGOLE NEAPOLITAN	32.00
SHRIMP	32.00
SCALLOP	33.00
SHRIMP, SCALLOP & BROCCOLI	33.50
FRUTTI DI MARE	46.00

PAN SEARED HALIBUT

Sautéed Fava Beans,
Garlic Confit, Roasted Potato
& Sunchoke Puree

40

FISH & CHIPS

Fresh Off The Knife
Local Haddock With French
Fries & Tartar Sauce

30.50