

# THE DAILY CATCH

EST. 1973

## APPETIZERS

|                                                                                   |              |
|-----------------------------------------------------------------------------------|--------------|
| <b>FRIED CALAMARI</b>                                                             | <b>23.50</b> |
| 'The Original' Fried Calamari! Red Sauce & Lemon                                  |              |
| <b>CALAMARI MEATBALLS</b>                                                         | <b>12.00</b> |
| Seafood Tomato Sauce, Whipped Ricotta & Basil                                     |              |
| <b>STUFFED CALAMARI</b>                                                           | <b>19.00</b> |
| Sicilian Stuffing of Pine Nuts, Raisins, Breadcrumbs , Romano Cheese, & Red Sauce |              |
| <b>OYSTERS ROCKEFELLER</b>                                                        | <b>26.00</b> |
| Creamy Romano Spinach & Breadcrumb Topping                                        |              |
| <b>CLAMS CASINO</b>                                                               | <b>18.50</b> |
| Freshly Shucked Cherrystones & Herb Breadcrumb                                    |              |
| <b>SHRIMP SCAMPI</b>                                                              | <b>19.00</b> |
| Garlic, Lemon, Butter, Romano Cheese                                              |              |
| <b>GRILLED OCTOPUS</b>                                                            | <b>21.00</b> |
| Cannellini Bean & Escarole Ragu, Charred Scallion & Basil Oil                     |              |
| <b>MUSSELS SICILIANO</b>                                                          | <b>19.00</b> |
| Garlic, Fennel, Lemon & White Wine                                                |              |
| <b>LITTLENECK SICILIANO</b>                                                       | <b>22.50</b> |
| Garlic, Fennel, Lemon & White Wine                                                |              |
| <b>FRITTO MISTO</b>                                                               | <b>32.00</b> |
| Fried Platter of Calamari, Shrimp, Scallops & White Fish                          |              |
| <b>CLAM CHOWDER</b>                                                               | <b>12.50</b> |
| Chopped New England Clams, Cream, Potatoes, Black Pepper Biscuit                  |              |

## BROILED

|                                                  |              |
|--------------------------------------------------|--------------|
| Sicilian Breadrums & Romano Topping   A La Carte |              |
| <b>LOCAL HADDOCK</b>                             | <b>28.00</b> |
| <b>ATLANTIC SWORDFISH</b>                        | <b>30.00</b> |
| <b>SEA SCALLOPS</b>                              | <b>34.00</b> |

## SHELLFISH LINGUINE

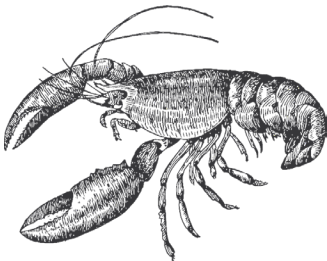
|                                             |              |
|---------------------------------------------|--------------|
| Choose A Sauce: Red Or White                |              |
| Red - Signature Seafood Tomato Sauce        |              |
| White - Olive Oil, Garlic, Fresh Clam Juice |              |
| <b>CALAMARI</b>                             | <b>29.00</b> |
| <b>CLAMS</b>                                | <b>31.00</b> |
| <b>CALAMARI &amp; CLAMS</b>                 | <b>31.00</b> |
| <b>MUSSELS MARINARA</b>                     | <b>27.50</b> |
| <b>VONGOLE NEAPOLITAN</b>                   | <b>32.00</b> |
| <b>SHRIMP</b>                               | <b>32.00</b> |
| <b>SCALLOPS</b>                             | <b>35.00</b> |
| <b>SHRIMP SCALLOP &amp; BROCCOLI</b>        | <b>37.00</b> |
| <b>FRUTTI DI MARE</b>                       | <b>48.00</b> |
| Calamari, Shrimp, Clams, Mussels & Scallops |              |
| Substitute Black Pasta (\$5)                |              |

## \*CHILLED SEAFOOD PLATTER

|                                                                                                                               |
|-------------------------------------------------------------------------------------------------------------------------------|
| <b>102.00</b>                                                                                                                 |
| Oysters, Littlenecks & Cherrystones On The Half Shell; Lobster & Shrimp Cocktail; Calamari, Marinated Octopus & Baccala Salad |

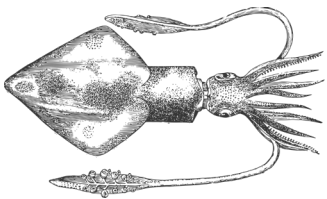
## RAW BAR

|                                                           |              |
|-----------------------------------------------------------|--------------|
| 1/2 dz   Cocktail Sauce, Horseradish & Lemon              |              |
| <b>LOCAL OYSTERS*</b>                                     | <b>21.00</b> |
| <b>CHERRYSTONES*</b>                                      | <b>16.00</b> |
| <b>LITTLENECKS*</b>                                       | <b>16.00</b> |
| <b>SHRIMP COCKTAIL</b>                                    | <b>21.00</b> |
| <b>RAW BAR SAMPLER*</b>                                   | <b>34.00</b> |
| A Selection of Our Raw Bar<br>3 of Each Item Listed Above |              |
| <b>BLUEFIN TUNA CRUDO*</b>                                | <b>22.00</b> |
| Mango, Shallots, Capers & Lemon                           |              |



## WORLD FAMOUS LOBSTER FRA DIAVOLO

|                                                                                                                                              |
|----------------------------------------------------------------------------------------------------------------------------------------------|
| <b>FOR ONE 82.00   FOR TWO 107.00</b>                                                                                                        |
| 1¼ lb Live Lobster Quartered With Littlenecks, Mussels, Shrimp, and Calamari Simmered in a "Spicy" Seafood Tomato Sauce Served Over Linguine |



## BLACK PASTA

|                                                            |              |
|------------------------------------------------------------|--------------|
| <b>FRESH SQUID-INK LINGUINE</b>                            |              |
| <b>AGLIO OLIO</b>                                          | <b>29.50</b> |
| Chopped Calamari, Olive Oil, Garlic & Romano Cheese        |              |
| <b>ALFREDO</b>                                             | <b>29.50</b> |
| Heavy Cream Reduction, Butter & Romano Cheese              |              |
| <b>PUTTANESCA</b>                                          | <b>29.50</b> |
| Mushrooms, Peppers, Onion, & Kalamata Olive Anchovy Butter |              |
| Add 4 oz Shrimp (\$10), Calamari (\$10) Scallops (\$12)    |              |

## SALADS

|                                                                                                                     |              |
|---------------------------------------------------------------------------------------------------------------------|--------------|
| <b>CALAMARI</b>                                                                                                     | <b>16.00</b> |
| Poached, Chilled & Marinated Calamari with Carrots, Onions, Celery & Kalamata Olives                                |              |
| <b>MARINATED OCTOPUS</b>                                                                                            | <b>18.00</b> |
| Sicilian Olives, Mint & Citrus                                                                                      |              |
| <b>SICILIAN BACCALA</b>                                                                                             | <b>18.00</b> |
| Olive Oil Poached Salt Cod, Taggiasca Olives, Lemon                                                                 |              |
| <b>CAESAR</b>                                                                                                       | <b>12.00</b> |
| Romaine, Croutons, Pecorino Pepato Romano Add White Anchovies (\$3)                                                 |              |
| <b>SICILIAN CHICKPEA</b>                                                                                            | <b>13.00</b> |
| Fire Roasted Red Peppers, Eggplant, Scallions, Toasted Almonds & Preserved Lemon                                    |              |
| <b>SICILIAN VEGETABLE</b>                                                                                           | <b>17.00</b> |
| Hot Smoked Salmon, Fresh Peas, Asparagus, Artichoke, Boiled Egg, Polenta Crouton, Fried Capers, & Lemon Vinaigrette |              |
| <b>TUSCAN KALE</b>                                                                                                  | <b>14.00</b> |
| Marinated White Anchovy, Taggiasca Olive, Goat Cheese, Basil Vinaigrette                                            |              |
| Add 6 oz Protein:<br>Scallops (\$18), Shrimp (\$15)<br>Halibut (\$26), Swordfish (\$20)                             |              |

## ENTREES

|                                                                                        |              |
|----------------------------------------------------------------------------------------|--------------|
| <b>SWORDFISH SALMORIGLIO</b>                                                           | <b>37.00</b> |
| Grilled Atlantic Caught Swordfish, Roasted Baby Potatoes, Broccoli Rabe                |              |
| <b>PAN ROASTED HALIBUT</b>                                                             | <b>46.00</b> |
| Fagiolini, Confit Cippolini Onion, Tomato & Olive Vinaigrette                          |              |
| <b>MONKFISH MARSALA</b>                                                                | <b>32.00</b> |
| Tender Medallions Seared with Mushrooms & Simmered in a Marsala Wine Reduction         |              |
| Serve Over Linguine (\$6.50) or Black Pasta (\$7.50)                                   |              |
| <b>FISH &amp; CHIPS</b>                                                                | <b>30.00</b> |
| Fresh Off The Knife Local Haddock With French Fries, Coleslaw & Tartar Sauce           |              |
| <b>CALAMARI PLATTER</b>                                                                | <b>38.00</b> |
| Fried Calamari, Calamari Meatball, Stuffed Calamari, Calamari Salad & Fried White Fish |              |

## SIDES

|                              |              |
|------------------------------|--------------|
| <b>LINGUINE</b>              | <b>7.50</b>  |
| <b>BLACK PASTA</b>           | <b>8.50</b>  |
| <b>LEMON-PARM RISOTTO</b>    | <b>16.00</b> |
| <b>ROASTED BABY POTATOES</b> | <b>8.00</b>  |
| <b>BROCCOLI RABE</b>         | <b>8.00</b>  |
| <b>BROCCOLI</b>              | <b>7.00</b>  |
| <b>FRENCH FRIES</b>          | <b>6.00</b>  |
| <b>GARLIC BREAD</b>          | <b>6.00</b>  |

\* Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness in some individuals. Please inform your server of any food allergy or any dietary restrictions prior to placing your order. All items subject to MA meals tax 7%. Restaurant reserves the right to include an automatic 20% gratuity on parties of 5 or more.