

# DANIELLA'S

## Fresh Seafood & Pasta House

### STARTERS

<b>BIBB LETTUCE CUP</b>	22
CHOPPED MAINE LOBSTER NESTLED IN BIBB LETTUCE AND TOPPED WITH LIME CILANTRO SLAW	
<b>CALAMARI</b>	14
FRESH HAND CUT CALAMARI, LIGHTLY FRIED WITH A SPICY PUTTANESCA PUREE ON THE SIDE	
<b>LOBSTER ROLL</b>	22
NEW ENGLAND STYLE TOASTED ROLL STUFFED WITH FRESH MAINE LOBSTER AND DRAWN BUTTER	
<b>LOBSTER POUTINE</b>	22
HAND-CUT FRIES TOPPED WITH LOBSTER MEAT AND CHEESE CURDS SMOTHERED IN A RICH LOBSTER GRAVY	
<b>GREENS GENTILE</b>	14
SAUTÉED SAUSAGE, PANCETTA, CHERRY PEPPERS, BROCCOLI, AND ESCAROLE BAKED WITH ITALIAN BREAD CRUMBS AND PARMESAN CHEESE	
<b>FROG LEGS</b>	14
PAN SEARED WITH A ROASTED EGGPLANT PUREE AND SAFFRON YELLOW SQUASH COULIS	
<b>JALAPENO PEPPERS</b>	10
PEPPERS STUFFED WITH HOUSE-MADE BEEF BRISKET AND CREAM CHEESE THEN WRAPPED IN BACON	
<b>PORK BELLY</b>	13
CRISPY PORK BELLY ENCRUSTED WITH CINNAMON AND CARDAMON, GARNISHED WITH HOUSE-MADE MAPLE APPLE CHUTNEY	
<b>TUNA CRAB ROLL</b>	13
AHI TUNA SIMPLY ROLLED AND STUFFED WITH CRABMEAT, ELEVATED BY AVOCADOS, A BLACK SESAME VINAIGRETTE AND CILANTRO OIL	
<b>OCTOPUS</b>	13
SOUS VIDE OCTOPUS GRILLED AND ENHANCED WITH A SWEET AND SOUR FENNEL TARRAGON OIL	
<b>STEAMED CLAMS</b>	11
LITTLE NECK CLAMS (12) ARE STEAMED AND SERVED WITH DRAWN BUTTER	
<b>FLATBREAD OF THE DAY</b>	MP
CHEF'S CHOICE OF FRESHLY PREPARED FLATBREAD TOPPED WITH SEASONAL INGREDIENTS	

### RAW BAR

<b>SEASONAL OYSTERS</b>	3.5
SERVED WITH COCKTAIL SAUCE, MIGNONETTE AND A LEMON WEDGE	
<b>SHRIMP COCKTAIL</b>	16
THREE COLOSSAL U8 SHRIMP SERVED WITH SPICY WHITE COCKTAIL SAUCE	
<b>SEAFOOD TOWER FOR 2/4</b>	49 92
ALASKAN KING CRAB LEGS, SNOW CRAB, JONAH CRAB, SHRIMP, OYSTERS, CRAB REMOULADE SALAD, SEAWEED SALAD, TUNA POKE ADD 4OZ LOBSTER TAIL-15   8OZ TAIL-30	

### SALADS

<b>HOUSE SALAD (GF)</b>	4
MIXED FIELD GREENS, CHERRY TOMATOES, ENGLISH CUCUMBERS, PICKLED RED ONIONS, MANDARIN ORANGES AND SUNFLOWER SEEDS SERVED WITH A HERB VINAIGRETTE	
<b>SUMMER CAESAR</b>	8
STRAWBERRIES, ORANGES, BLUEBERRIES, CORN BREAD CROUTONS AND CHOPPED ROMAINE LETTUCE TOSSED WITH HOUSE MADE CAESAR DRESSING	
<b>ARUGULA SPINACH</b>	9
ARUGULA, SPINACH, GRILLED WATERMELON, PICKLED ONIONS, GRAPE TOMATOES, BEETS, CRISPY PORK BELLY WITH A SHERRY WINE VINAIGRETTE	
<b>TRI COLOR SALAD</b>	10
ARUGULA, BELGIUM ENDIVE, RADICCHIO, ARTICHOKE HEARTS, KALAMATA OLIVES, ROASTED PEPPERS, JULIENNE SALAMI, PROVOLONE CHEESE AND ITALIAN DRESSING	
<b>CAPRESE</b>	9
FRESH MOZZARELLA AND TOMATOES ATOP MIXED GREENS, FINISHED WITH A HERB VINAIGRETTE	

### SIDES

<b>RISOTTO OF THE DAY</b>	8
<b>FRESH GRILLED ASPARAGUS</b>	6
<b>BROCCOLI</b>	6
SAUTÉED WITH GARLIC BUTTER	
<b>HAND CUT FRIES</b>	6
<b>HOMEMADE PASTA</b>	5
PAPPARDELLE, LINGUINE, BUCATINI, FUSILLI PASTA WITH YOUR CHOICE OF MARINARA, VODKA, FRA DIAVOLO, ALFREDO OR PESTO SAUCE	

## MAIN DISHES

<b>LOBSTER TAIL</b>	MP
GRILLED 8OZ LOBSTER TAIL FINISHED WITH A WARM OLIVE SAUCE	
<b>ALASKAN KING CRAB LEGS</b>	MP
TWO POUNDS OF STEAMED CRAB LEGS WITH LEMON, DRAWN BUTTER AND VEGETABLE DU JOUR	
<b>GRILLED MAHI-MAHI</b>	28
MAHI MAHI NESTLED IN A SHELLFISH EGG DROP BROTH WITH BABY CORN AND CARROTS	
<b>GRILLED SALMON</b>	32
THREE SALMON MEDALLIONS FINISHED WITH A CITRUS SEVEN HERB HOLLANDAISE	
<b>RED SNAPPER</b>	29
RED SNAPPER STEWED IN A MEDLEY OF ARTICHOKES, CARROTS AND ONIONS IN A HERB BROTH	
<b>AHI TUNA</b>	29
PAN SEARED TO RARE, FINISHED WITH SWEET PEAS AND FENNEL OIL	
<b>SWORDFISH AU POIVRE</b>	28
PEPPERCORN ENCRUSTED SWORDFISH PAN SEARED, TOPPED WITH A BRANDY HONEY BUTTER DRIZZLE SERVED WITH PARSNIP PUREE AND RED WINE BRAISED SHALLOTS	
<b>STEAMED COD (GF)</b>	26
COD STEAMED WITH MUSSELS, SWISS CHARD AND SOBA NOODLES IN A LEMONGRASS BROTH	
<b>GRILLED U8 SHRIMP</b>	33
SHRIMP (4) NESTED IN ARUGULA, HEARTS OF PALM, TOMATO COULIS AND A SPICY HERB SAUCE	
<b>BACON WRAPPED SCALLOPS</b>	34
PAN FRIED AND SET UPON HOMEMADE LINGUINE, FINISHED WITH ZUCCHINI AND BASIL PUREE	
<b>FISH &amp; CHIPS</b>	24
DEEP FRIED, BEER BATTERED, LINE CAUGHT COD PREPARED ENGLISH-STYLE WITH LOCAL MIDDLE AGES BEER, SERVED WITH HAND-CUT PUB FRIES AND A HORSERADISH NAPA COLESLAW	
<b>SURF AND TURF</b>	
CHOICE OF A FILET MIGNON OR PRIME NY STRIP SERVED WITH AN 8OZ OVEN BAKED LOBSTER TAIL AND OUR VEGETABLE DU JOUR 4OZ FILET-45   8OZ FILET-55   16OZ STRIP-60	
<b>PRIME NEW YORK STRIP STEAK (GF)</b>	39
PRIME STRIP (16OZ) GRILLED AND TOPPED WITH CLASSIC STEAK BUTTER SERVED WITH VEGETABLE DU JOUR	
<b>CENTER CUT FILET MIGNON (GF)</b>	38
HAND-CUT FILET (8OZ) TOPPED WITH CLASSIC STEAK BUTTER, SERVED WITH VEGETABLE DU JOUR	
<b>TOP YOUR STEAK WITH A HOUSE MADE SAUCE FOR \$3</b>	
AU POIVRE	BEARNAISE
GORGONZOLA	HOLLANDAISE
RED WINE BACON DEMI	

<b>HOUSE FRIED CHICKEN</b>	25
BONE-IN CHICKEN DUSTED IN OUR HOMEMADE SEASONING THEN PAN-FRIED AND SERVED WITH A SIDE OF FRESH GREEN HERB DIPPING SAUCE AND VEGETABLE DU JOUR	
<b>PAN SEARED CHICKEN</b>	24
CHICKEN BREAST ATOP A HERB TOMATO MINT OIL AND JALAPENO JELLY SERVED WITH VEGETABLE DU JOUR	
<b>DUCK BREAST</b>	34
PAN SEARED DUCK BREAST PRESENTED WITH POLENTA, GOAT CHEESE AND A NECTARINE BING CHERRY CHUTNEY, SERVED WITH VEGETABLE DU JOUR	
<b>RACK OF LAMB</b>	34
PRESENTED WITH JULIENNE SUMMER VEGETABLES AND A TART CHERRY RED WINE REDUCTION	
<b>PORK CHOP GRILL</b>	23
GRILLED CHOPS SET ATOP A PURPLE POTATO PUREE FINISHED WITH A CITRUS TOMATO VINAIGRETTE AND SERVED WITH VEGETABLE DU JOUR	
<b>MUSHROOM RISOTTO</b>	24
MIXED MUSHROOMS, PROSCIUTTO, ARUGULA AND PROVOLONE CHEESE SET ATOP A CREAMY RISOTTO	
<b>LOBSTER RISOTTO</b>	34
ARBORIO RICE HAND STIRRED IN A LOBSTER BROTH ENHANCED WITH FRESH LOBSTER MEAT	
<b>SAUSAGE GNOCCHI</b>	25
TOSSED WITH SAUSAGE, PEPPERS, SPINACH AND GORGONZOLA CHEESE SAUCE	
<b>LOBSTER GNOCCHI</b>	32
HAND-ROLLED GNOCCHI, PROSCIUTTO, PEAS AND A PRESERVED LEMON CREAM SAUCE TOPPED WITH FRESH LOBSTER MEAT	
<b>LINGUINE ALLE VONGOLE</b>	29
LITTLE NECK CLAMS AND YOUR CHOICE OF A HERB WHITE WINE OR MARINARA SAUCE OVER A BED OF LINGUINE	
<b>LANGOSTINOS AND SCALLOPS</b>	36
OLIVE OIL POACHED WITH ROASTED HEIRLOOM TOMATOES, ROASTED EGGPLANT AND OLIVES SERVED OVER LINGUINE	
<b>RIGGIES</b>	
RIGATONI IN A CREAMY TOMATO SAUCE WITH SWEET PEPPERS, ONIONS AND CHERRY PEPPERS CHICKEN-22   BEEF-24   SHRIMP-28	
<b>PAPPARDELLE BOLOGNESE</b>	25
TRADITIONAL BOLOGNESE OF BEEF, PORK AND VEAL IN A RED WINE TOMATO SAUCE OVER HOMEMADE PAPPARDELLE PASTA	
<b>FRUTTI DI MARE</b>	36
LITTLE NECK CLAMS, SCALLOPS, COD, AND SHRIMP SAUTÉED IN A ZESTY TOMATO SAUCE OVER PAPPARDELLE PASTA	
<b>HOMEMADE PASTA</b>	22
PAPPARDELLE, LINGUINE, BUCATINI, FUSILLI PASTA YOUR CHOICE OF MARINARA, VODKA, FRA DIAVOLO, ALFREDO OR PESTO SAUCE ADD: U8 SHRIMP-12   STEAK-12   CHICKEN-8	

Please Note: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. We are not responsible for the appearance and taste of meats ordered well done. Alert your server if you have special dietary requirements. Prices subject to change without notice. Due to the rapid increase of costs associated to accepting credit cards, all of our menu prices are listed as a cash discount price. We will gladly accept your credit card with a small 3.75% non-cash fee.