

DANIELLA'S

Fresh Seafood & Pasta House

STARTERS

ANTIPASTO PLATTER (GF)	22
Prosciutto, Soppressata, Mortadella, Imported Provolone, New York State aged cheddar, olives, and marinated vegetables served with hot pepper jam, homemade spicy mustard and a side of crusty bread	
FLATBREAD OF THE DAY	14
Chef's choice of freshly prepared flatbread topped with seasonal ingredients	
DEVEILED EGG TRIO (GF)	12
Two with lump crab meat, two with vegetarian mix, and two with bacon jam	
BACON WRAPPED SCALLOPS (GF)	15
Applewood smoked bacon wrapped around fresh scallops with a savory brown sugar glaze	
GREENS GENTILE	12
Sausage, panchetta, cherry peppers, broccoli, and escarole, topped with Italian bread crumbs and parmesan cheese	
ARANCINI	14
Seafood paella risotto balls fried until golden, served with tomato jam and saffron aioli	
CLAMS CASINO	15
Half dozen oven baked clams topped with seasoned breadcrumbs, garlic herb butter and New York State bacon	
DRUNKEN STEAMED CLAMS	14
One dozen Little Neck clams steamed in Middle Ages local beer with brown butter and fresh herbs	
MARYLAND-STYLE CRAB CAKES	18
Jumbo lump crab cakes seared golden brown on a Brussel sprout slaw and drizzled with a roasted shallot aioli	
CALAMARI	15
Lightly coated in seasoned flour, hand tossed and fried to perfection. Served with spicy orange Miso glaze and pickled jalapenos	
CRAB STUFFED SHRIMP	21
Three colossal U8 shrimp, jumbo lump crab stuffing and a white wine lemon butter sauce	
LOBSTER ROLL	20
New England Style toasted roll stuffed with fresh Maine Lobster and drawn butter	
LOBSTER POUTINE	20
Hand-cut fries topped with lobster meat and cheese curds smothered in a rich lobster gravy	

RAW BAR

SEASONAL OYSTERS	3.5
Served with cocktail sauce, mignonette and lemon wedges	
SHRIMP COCKTAIL	16
Three colossal U8 shrimp served with spicy White cocktail sauce	
SEAFOOD TOWER FOR 2	48
Shrimp, clams, oysters, crab remoulade salad, seaweed salad, Alaskan king crab legs, chunks of lobster meat, smoked salmon, tuna poke	
SEAFOOD TOWER FOR 4	92
Shrimp, clams, oysters, crab remoulade salad, seaweed salad, Alaskan king crab legs, chunks of lobster meat, smoked salmon, tuna poke	

SALADS

	WHOLE	HALF
HOUSE SALAD (GF)	10	6
Mixed field greens, cherry tomatoes, English cucumbers, pickled red onions, carrots, mandarin oranges and sunflower seeds		
GRILLED CAESAR	14	8
Grilled Romaine Lettuce, focaccia croutons and Asiago cheese tossed in Daniella's classic Caesar dressing (GF optional)		
WEDGE SALAD (GF)	12	7
A crisp head of buttery Bibb lettuce topped with local tomatoes, Applewood bacon, and Gorgonzola cheese		
BEET SALAD	12	7
Mixed field greens, arugula, local apples, roasted beets, pickled onions, and candied walnuts, topped with fried goat cheese and apple cider vinaigrette		

SIDES

RISOTTO OF THE DAY	8
FRESH GRILLED ASPARAGUS	8
BROCCOLI	8
Sautéed with garlic butter	
HOMEMADE PASTA	8
Pappardelle, Linguine, Bucatini or Fusilli	
CHEESY GARLIC BREAD	8

SEA

FRESH CATCH OF THE DAY	MP
WHOLE LOBSTER (GF)	MP
Fresh caught 2-2.5lb whole lobster steamed or grilled. Crab stuffed add \$12	
LOBSTER THERMIDOR (GF)	36
Chopped 8oz lobster tail and Madeira cream sauce stuffed into a lobster shell and served with our vegetable du jour	
SURF & TURF	MP
Grilled 8oz Filet with a broiled Maine lobster tail served with drawn butter and vegetable du jour	
ALASKAN KING CRAB LEGS	MP
One pound of steamed crab legs with lemon, drawn butter and vegetable du jour	
FAROE ISLAND SALMON (GF)	32
Seared 8oz piece of wild salmon served over preserved lemon risotto, baby bok choy and finished with a Miso mustard glaze	
AHI TUNA (GF)	29
Seared 6oz piece of Ahi Tuna with a red bean puree, fried fennel and blood orange reduction	
RED SNAPPER	27
Crispy fried Red Snapper served over Napa cabbage and roasted vegetables topped with a citrus herb glaze	
MAHI-MAHI	28
Seared Mahi-Mahi draped over a bed of buckwheat soba noodles and topped with a mushroom Miso herb broth	
ATLANTIC COD	28
Baked with a seasoned butter crumb served with lemon risotto and a side of steamed broccoli	
FISH & CHIPS	21
Line caught cod prepared English-Style beer battered in Middle Ages local beer, served with fresh cut pub fries and a horseradish Napa coleslaw	

LAND

PRIME NEW YORK STRIP STEAK (GF)	39
Hand-cut 16oz Prime steak topped with roasted garlic, herb butter, and served with vegetable du jour Au Poivre, Gorgonzola, Red Wine Bacon Demi, Bernaise or Hollandaise, Add-\$3	
CENTER CUT FILET MIGNON (GF)	38
Hand-cut 8oz Filet topped with classic steak butter, served with vegetable du jour Au Poivre, Gorgonzola, Red Wine Bacon Demi, Bernaise or Hollandaise, Add-\$3	
CHICKEN SALTIMBOCCA	27
Pan seared chicken topped with prosciutto, fresh sage and local mushrooms in a tomato demi-glaze over escarole	

PASTA

SERVED WITH HOUSE SALAD

FRESH RAVIOLI	26
Hand stuffed fresh raviolis of the day	
FRUTTI DI MARE	33
Little Neck clams, scallops, and shrimp, sautéed in a zesty tomato wine sauce over fettuccini pasta	
LOBSTER GNOCCHI	30
Hand-rolled gnocchi, prosciutto, peas, and a preserved lemon cream sauce topped with fresh lobster meat	
U10 SCALLOPS	30
Pan seared scallops, charred corn, Andouille sausage, in a roasted red pepper saffron cream sauce over black squid ink pasta	
LINGUINE ALLE VONGOLE	26
Fresh Little Neck clams in your choice of a herb white wine or marinara sauce served over a bed of homemade linguine	
PENNE BOLOGNESE	24
Traditional bolognese, beef, pork and veal in a red wine tomato sauce over pasta	
CHICKEN RIGGIES	23
Grilled chicken with sweet and hot peppers in a creamy tomato sauce	
HOMEMADE PASTA	22
Pappardelle, Linguine, Bucatini, Fusilli pasta your choice of Marinara, Vodka, Fra Diavolo, Alfredo or Pesto sauce Add Shrimp \$12 Steak \$10 Chicken \$6	

VEGETARIAN

KOHLRABI "SCALLOPS" (GF)	22
Seared German turnips and sautéed spinach served with a white bean puree	
VEGETARIAN PASTA	23
Egg noodle pappardelle with spinach, beets, mushrooms, blistered tomatoes, confit garlic and extra virgin olive oil	

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.