

Welcome to The Daily Catch® ~ Enjoy! "Mangia Calamari"

Starters

World Famous Fried Calamari

Unchanged since 1973... small \$9 or large \$18.
Lightly breaded and served with lemon
Side of red sauce Add \$1.

Stuffed Calamari \$11.

Sicilian stuffing with pine nuts, raisins, romano cheese
and herb bread crumbs served in red sauce

Calamari Meatballs \$6.

Ground calamari & herb bread crumbs served in red sauce

Appetizer Black Pasta \$11.

Choice of sauce: Alfredo - Putanesca - Aglio Olio

Clams Casino \$11.

Broiled with Daily Catch crispy seasoned topping

Calamari Scampi \$11.

Shrimp Scampi \$13.

Sautéed with garlic, lemon, butter, parsley & romano cheese

Mussels Siciliano \$10.

Little necks Siciliano \$13.

Sicilian brodo of white wine, lemon, garlic & herbs

Cherrystones* or Little necks* \$9.

½ Dozen served on the half shell
with cocktail sauce & lemon wedge

Salads

Mixed Green Salad \$6

Fresh vegetables & tomatoes with italian dressing

Caesar Salad* Ask server for anchovies...

Single \$7. Double \$14.

Romaine hearts, croutons and peppercorn romano

Caprese Salad \$9.

Served over bed of greens with olive oil & balsamic

Classic Calamari Salad \$8.

Marinated Calamari served chilled over a
bed of greens, kalamata olives & vegetables

Roasted Bell Pepper Salad \$8.

Roasted peppers marinated in olive oil
garlic, basil & splashed with balsamic served
on a bed of greens with a toasted crostini

Sides

Side of Linguine \$6.

Side of Penne \$6.

Sautéed Broccoli \$5.

Sautéed Spinach \$6.

French Fries \$4.

Garlic Bread \$4.

Ask About
Daily Specials...

Pasta

Served over imported
Linguine fini pasta

Calamari \$18.

Native squid species - Loligo Pealei

Clams \$18.

Freshly shucked R.I. cherrystones

Clams & Calamari \$20.

Chopped clams & calamari

Shrimp \$21.

Domestic gulf shrimp

Scallops \$21.

Local sea scallops

Stuffed Calamari \$21.

Sicilian style stuffing

Mussels Marinara \$17.

P.E.I. mussels in a red sauce

Vongole Neapolitan \$21.

R.I. Little necks served in their shells

Shrimp & Scallops \$22.

In a garlic white sauce with broccoli

Choice of sauce:

Red ~ seafood tomato sauce

White ~ olive oil, garlic clam sauce

Broiled

Seasoned lightly with olive oil, garlic
romano cheese & bread crumbs

Scrod \$18.

Haddock \$20.

Swordfish \$22.

Scallops \$21.

Choice of side or green salad

Classic

Monkfish Marsala \$21.

Tender medallions of monkfish
sautéed with white mushrooms in a
sweet Marsala wine & butter sauce

Choice of side or green salad

Fried

Fish n' Chips \$16.

Fresh locally caught haddock or cod

Seafood Platter \$22.

Shrimp, scallops, calamari & white fish

Calamari Platter \$20.

Stuffed calamari, calamari meatballs
fried calamari, calamari salad & white fish
Served with french fries & tartar sauce

Black Pasta

Homemade Squid Ink Pasta
Dyed tinta di calamari, circa 1985

Aglio Olio \$21.

Ground squid sautéed in olive oil & garlic

Alfredo \$21.

Traditional cream sauce with a touch
of butter & romano cheese

Putanesca \$21.

Mushrooms, peppers & onions
sautéed with a purée of
olives, anchovies & butter

World Famous Lobster Fra Diavolo

Dinner For Two \$69.

1 ¼ Lobster, Mussels

Little neck Clams

Shrimp & Calamari

Simmered in a Spicy

Seafood Tomato Sauce

Served over Linguine Pasta

All items are prepared to order; your kind indulgence is appreciated. Dietary Requests can be prepared.

*Our tomato sauce is made with shellfish. Certain menu items may contain nuts and or wheat.

*Consuming raw or undercooked seafood, meat & poultry products may cause illness in some individuals.