

Two Northern Avenue • Seaport on the HarborWalk

Moakley US Courthouse Arcade • Fan Pier

617.772.44

323 Hanover Street • Boston's North End

617.523.8567

441 Harvard Street • Brookline

617.734.2400

Sicilian Style Seafood & Pasta

Serving seafood lovers since 1973



The Freddura Family

We extend a thank you for your patronage.

Come back again soon!

www.thedailycatch.com



Starters

Fried Calamari

11.75 / 21.50 Lightly breaded and served w/ lemon wedge

Request red sauce Add: \$1.00

Stuffed Calamari 12.50

Stuffed Squid w/ raisins, pine nuts, herb breadcrumbs & Romano cheese. Served in red sauce

Calamari Meatballs 7.25

Ground Calamari w/ herb breadcrumbs. Served in sauce

Calamari Scampi

12.75

Shrimp Scampi 13.75

Sautéed w/ garlic, lemon, touch of butter & Romano

Clams Casino (5 each) 11.50

Cherrystones broiled w/ crispy seasoned topping

Crab Cake 10.75

Crabmeat & potato cake w/ slaw & roasted pepper aioli

Mussel Siciliano 10.75

Littleneck Siciliano 13.75

Sicilian Brodo of white wine, lemon, garlic & herbs

*Cherrystones or Littlenecks 9.75

Half dozen on the Half Shell w/ cocktail sauce & lemon

Shrimp Cocktail How Many? Each 2.50

Chilled & Served with cocktail sauce & lemon

Soup

Pilgrim Clam Chowder cup \$5.25 bowl \$8.25

Traditional NE Chowder w/ bacon, potatoes & fresh clams

Thickened w/ homemade biscuits- has 80% less butter !!!

Sicilian Fish Stew cup \$5.75 bowl \$7.75

Tomato Fish Broth w/ Fish, Vegetables & Potatoes.

Zuppa Del Giorno Ask server for details.

Salads

*Caesar Salad Single or Double 9.75 /15.75

Romaine hearts, croutons & peppercorn Romano cheese

Capresé Insalata 10.50

Fresh mozzarella, vine ripened tomatoes & fresh basil.

On a bed of field greens, w/ drizzle of olive oil & balsamic

Classic Calamari Salad 13.50

Marinated Calamari w/ olive oil, red wine vinegar, garlic, Calamata olives & herbs served on a bed of greens & vegetables.

House Garden Salad 7.25

On a bed of greens, w/red onion, cucumber, carrots, red bell peppers & tomatoes.

Served w/ our Italian Vinaigrette

Roasted Red Pepper Salad 11.75

Roasted Peppers marinated in olive oil, garlic, basil & splash of balsamic. Served on a bed of greens.

Insalata de Pesce 21.75

Clams, Shrimp, Scallops, Mussels, & Calamari

Dressed with lemon, garlic & olive oil.

Sides

Side of Linguine or Penne 7.75

Red sauce or white sauce?

Side of Black Pasta 14.75

Choice of Alfredo, Putanesca or Aglio Olio

See next page for sauce descriptions

Broccoli or Spinach 7.75

Sautéed w/ olive oil & garlic

Grilled Seasonal -Vegetables 7.75

Hand Cut French Fries 5.50

Basket of Garlic Bread 4.75

We source all seafood items from Sustainable Marine Ecosystems & we insure Quality Control .

All fish selections are 'Fresh off the Knife' and are subject to availability & market price.



Please select something for children from our menu; small portions of pasta, chicken or fish n chips are available \$5.75-\$7.75

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 contain nuts and wheat products.

· Our Classic Originals ·

Monkfish Marsala 25.75

Tender medallions simmered with mushrooms in a sweet Marsala wine & butter sauce,
circa 1979

Vinaigrette Sauté 25.75

Your choice of: Calamari, Swordfish or Tuna Sautéed with red
onions & mushrooms
w/ reduction of balsamic vinegar.
a choice of green salad or side of linguine - red or white

Lobster Fra Diavolo 69.00

Served For Two

10 Lobster, Littlenecks, Mussels, Shrimp & Calamari

Simmered in a "spicy as you like" seafood tomato sauce over imported linguine
pasta

Lobster Fra for One \$45.75 for Three \$105.75

· Pasta Offerings · served in the pan it was cooked in... w-

imported Linguine Fini & cooked to order al Dente!

Clams & Linguine 19.50

Calamari & Linguine 19.50

Combo of Calamari & Clams 22.50

For those who can't decide!

Scallops & Linguine 24.50

Shrimp & Linguine 24.50

Vongole Neapolitan 24.50

Littleneck Clams in their shell in the style of Naples

Stuffed Calamari & Linguine 23.50

Mussels Marinara 18.50

Shrimp, Scallop & Broccoli 25.50

Your Choice: Red: seafood tomato sauce or

White: olive oil & garlic wine sauce

Substitute Black Pasta add \$3.75

· Black Pasta · homemade w~ tinta di calamari circa 1985

Alfredo 21.75

Traditional Cream Sauce w/ touch of butter & Romano

Add: Shrimp \$6.50 Scallops \$6.50 Chicken \$4.75

Aglío Olio 21.75

Ground Calamari with Olive Oil, Garlic & Anchovy.

Puttanesca 21.75

Mushrooms, peppers & onions in an olive anchovy butter.

Add: Shrimp \$6.50 Scallops \$6.50 Chicken \$4.75

· From the Grill ·

with grilled vegetables

*Tuna 26.50

Swordfish 25.50

Wild Salmon 27.50

Shrimp & Scallops combo 25.50

Chicken Breast 21.50

· From the Broiler ·

a choice of green salad

or side of linguine - red or white

Scrod 21.50

Haddock 23.50

Swordfish 26.50

Wild Salmon 27.50

Scallops 23.50

Shrimp & Scallops combo 25.50

· Fried Platters ·

above fried offerings served

w/ Coleslaw & hand cut Fries

Fish 'n Chips 18.50

Haddock Fillet Plate 21.50

Seafood Platter 24.50

Scallop or Shrimp Plate 20.50

Calamari Platter 25.50

Heaven for Calamari Lovers: a sampler of Fried Calamari, Calamari Salad, Fish, Calamari Meatball
& Stuffed Calamari

Beverages

Fountain Soda: Coca Cola, Diet Coke, Sprite, Orange, Ginger Ale,	2.75
Cranberry & Lemonade	.
Classic Coca Cola, & Diet Coke 8 oz glass bottle	3.25
San Pellegrino A ranciata & Limonata 200 ml	3.75
Daily Catch <i>Sicilian</i> –Style Root Beer	3.50
Fresh Ice Tea or Pre-Sweetened Ice Tea	3.75/2.75
Imported San Pellegrino Aqua Minerale med/large	5.00 / 8.00

Café & more

American & Decafe Coffee	3.00
Lavazza from Italy	
Hot Tea – Mighty Leaf Variety	3.00
Cappuccino, Latte & Decafe	4.25
Espresso & Decafe <i>single/double</i>	2.75/3.75
Hot Chocolate <i>w-whipped cream</i>	3.25/4.25

Cordial List for specialty coffee drinks

Desserts

*Tiramisu *Decadent layered Ladyfinger & Mascarpone cheese laced w- Sambucca & espresso* \$8.75

Cannoli *Two Petite (Ricotta Filling)* **Traditional \$5.75** or **Chocolate Covered \$7.25**

Gelato or Sorbetto - Daily Flavors **One Flavor \$7.50** **Trio of Flavors \$12.00**

Italian 'North End' Pastry - Daily Assortment

Our Family – the shortest version

Paul Freddura, son of Italian immigrants, was born and raised in the North End of Boston... wanting to own his own business, he learned the seafood trade from the 'Old Timers' on the docks and fish houses. Paul saw a niche he could fill by marketing squid which was selling for 15¢ per pound. Fried Clams were sky high and he started frying 'calamari' for \$3.50 a box. He established The Daily Catch at its present location in the heart of the North End, on Hanover Street, in a little shoebox storefront, in 1973. One wall offered fresh fish for retail – on the opposite wall you could sit at the counter and enjoy raw clams or fried fish offerings. In 1979, Paul met Maria Lombardo, a native of Troy, NY- raised in a restaurant family @ Mario's while attending the BAC as an architectural student. They worked hard together and traveled along the east coast marketing Fried Calamari and other squid offerings at fairs & festivals. The shoebox fish joint got a face-lift and became the 'calamari café' eatery it is today.

The one-room open kitchen; stoves within arm length to the precious seats for just twenty!

They married in 1983, and welcomed their *little blessings*- Maximilian, Basil, Theo, Sage, Sebastian, Louis & Dominic all sons, one right after the other. Paul & Maria have enjoyed the expansion of their concept through the years... and like their marriage 'for better or worse, richer or poorer'... some locations have thrived while others have not. Regardless, they prevail to offer New England's freshest fish & shellfish prepared with imported olive oils, pasta & vinegars... garlic, simmered seafood tomato sauces & fresh vegetables

in their simple 'Sicilian-Style' recipes passed on from generations before.

All the boys have pitched in over the years learning and appreciating the family business and work ethic taught. Maximilian is easing into the family business and is grooming for GM ... how many hours a week?

Basil a '07 graduate of Johnson & Wales Culinary in Providence & now heads the kitchens.

Theo now heads Promotion/Marketing & Sage as Operations Manager both '10 grads of from UMass Amherst.

Louis heads off to college this year leaving Dominic to look smart & pitch in where needed.

Mangia Calamari Paul & Maria hope you enjoy their eateries as much as they have enjoyed providing

Consistent & without compromise- their freshly prepared and cooked-to-order seafood for 38 years x