

soups & chowders

Lobster Stew GF	cup 19	bowl 28
* Clam Chowder	cup 9	bowl 16
* Haddock Chowder GF	cup 9	bowl 16

Local Bread Warm, locally baked w/whipped butter	3
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appetizers

* Crispy Fried Oysters <i>Boston lettuce, tomato, bacon & house tartar sauce</i>	20
Jumbo Shrimp GF <i>Served chilled w/house cocktail sauce, price per shrimp</i>	6.5
Just a Bite <i>Prosciutto, hot honey, pea shoots, Jasper Hill Willoughby (washed rind, pasteurized cow's milk cheese)</i>	17
* Bacon Wrapped Scallops <i>Tender native scallops wrapped with all-natural smoky bacon & tossed in Maine maple syrup</i>	20
* Sicilian Meatball <i>One jumbo meatball with our house marinara on garlic toast rounds with ricotta</i>	17
Cheesy Garlic Bread <i>with marinara sauce</i>	13
Crab Cakes <i>Served with Ancho Lime Aioli</i>	20
** Spicy Tuna Tartare G <i>Ahi tuna tossed with chili oil, poppy seeds, guacamole, apple & pineapple Pico de Gallo, finished with fresh fried tortilla strips and micro cilantro</i>	20
Sautéed Mussels G <i>Bangs Island mussels w/white wine, garlic & Maine made Raye's sweet & spicy mustard, served with a grilled baguette</i>	18

salads

* Wedge Salad GF <i>A classic wedge salad with tomatoes, bacon & bleu cheese dressing</i>	15
House Salad GF <i>Spring greens, Romaine, cucumber, onion, grape tomatoes, black olives & pepperoncini w/your choice of dressing</i>	10
** Caesar Salad G <i>Traditionally prepared w/anchovies</i>	14
Diamond Island Cobb Salad G <i>Grilled chicken, arugula, apples, craisins, gorgonzola, honeyed walnuts, chopped egg, avocado & poppyseed dressing</i>	21
In a Pickle G <i>Sweet pickled strawberries, herbed feta crumbles, pickled red onion, cucumbers, Spring greens, honeyed walnuts, poppy seed dressing</i>	17
Add to any salad:	
All-Natural, Antibiotic-Free Grilled Chicken	9
Fried Pacific White Shrimp	11
Chilled Jumbo Shrimp	6.5
6oz Coulette Steak	17

Steamed Clams GF <i>Dug fresh daily from New England mud flats & served with broth & drawn butter</i>	19
Sriracha Dusted Haddock Bites <i>Deep fried and finished with apple Pico de Gallo, ancho lime aioli & micro cilantro</i>	15
Fried Calamari <i>Rings and Tents, breaded and deep fried, sweetly drop peppers, capers, chopped onion, & balsamic dressing</i>	18

DiMillo's donates \$1 for every Calamari ordered to help Maine Kids in need.

Sides Cheddar Polenta, Fries, Chef's Vegetables, Mashed Potatoes with Gravy, Coleslaw

sandwiches ~ All sandwiches served w/your choice of fries or coleslaw

Lobster Roll <i>Chilled Maine lobster served on a brioche roll w/Boston lettuce & finished with brown butter aioli</i>	30	* DiMillo's Scallop Roll <i>Fried scallops w/tartar sauce, bacon bits & pepper jack cheese on a locally baked torpedo roll</i>	20
* Lobster Club <i>Chilled Maine lobster with bacon, served club style</i>	31	What the Fish! <i>Panko fried haddock, pickled red onion, house tartar, Havarti, shredded iceberg, brioche bun</i>	19
** French Onion Burger G <i>CAB burger, butter grilled brioche, Swiss, onion jam, horseradish mayo, bibb lettuce</i>	18	Everything Guacamole Toast <i>Toasted whole grain bread, guacamole, pickled red onion, cucumber & everything bagel seasoning (2 slices)</i>	12
Honey Butter Chicken Biscuit <i>Buttermilk biscuit, fried chicken, Dijon mayo, honey butter & dill pickles</i>	16		

DiMillo's restaurant proudly buys locally, including our fresh seafood, bakery products and other restaurant goods.