

entrees

1½ lb Steamed Maine Lobster G	58	Pecan Encrusted Haddock <i>Haddock filet with butternut squash & cornbread stuffing, dusted w/ground pecans & finished with a maple cream reduction</i>	34
<i>Baked stuffed or steamed</i>			
Twin Maine Lobsters 1½ lb G	63	Mixed Seafood Broil G	34
<i>Baked stuffed or steamed, served to one person only</i>		<i>Haddock, scallops & Pacific white shrimp broiled and topped w/seasoned crumbs, served w/a side of lemon Hollandaise sauce</i>	
DiMillo's Style Lobster Mac & Cheese	43	Fried Fisherman's Platter	42
<i>Fresh lobster tossed with Rigatoni in a creamy lobster mascarpone cheese sauce with cognac, finished w/our famous lobster stuffing crumbs, served w/garlic bread</i>		<i>A delicious fried assortment of fresh haddock, scallops, Pacific white shrimp, New England clams, calamari & onion rings</i>	
Lazy Lobster G	43	Fried Shrimp	31
<i>Served w/toasted crostinis</i>		<i>Pacific white shrimp</i>	
Deep Fried Lobster Tails	47	New England Fried Clams	33
<i>Out of the shell, split, breaded & deep-fried, served w/a side of warm drawn butter and blueberry wasabi aioli</i>			
Atlantic Haddock G	32	Angry Shrimp GF	32
<i>Broiled on cedar paper with seasoned bread crumbs or fried</i>		<i>Pan seared shrimp with Arrabbiata, chili threads</i>	
Sea Scallops G	33	Cajun Oysters Bordelaise	30
<i>Broiled on cedar paper with seasoned bread crumbs or fried</i>		<i>Cajun fried oysters over a Creole style Bordelaise garlic cream, lemon, crushed red pepper, oregano, served over tagliatelle w/garlic bread</i>	
** New York Strip PF GF	39	Mussels Oro Rosso	30
<i>with garlic butter</i>		<i>Mussels simmered in a saffron cream w/sweet corn & green onion, served over tagliatelle w/garlic bread</i>	
** Filet and Oysters PF	52	Chicken Parmigiana	30
<i>Pepper crusted filet, Old Bay cream, crispy fried oysters, wilted arugula</i>		<i>Classic chicken parmigiana served over Rigatoni tossed with our house-made pesto (nut free), served w/garlic bread</i>	
** Prime Rib PF	37 12 oz 40 16 oz	Bolognese Vegano	26
<i>(Friday & Saturday, 4pm – While it lasts) Selected from the finest grain-fed steers & served with Aus Jus & a house-made popover</i>		<i>A mushroom and toasted pecan, house made vegan bolognese served over rigatoni & served with a grilled baguette</i>	
Hot Honey Za'atar Salmon	35		
<i>Mint yogurt sauce, turmeric pearled couscous</i>			

Kids Menu Kids Pasta, Grilled Cheese or Chicken Tenders 11

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

G can be prepared gluten free

GF prepared gluten free

* contains pork

** Consuming raw or undercooked foods, such as meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PF The Certified Angus Beef®  brand logo on our menu is your sign of the high quality and incredible taste.

Please note: Separate checks take extra time to process. Thank you for your patience.

PLEASE BE AWARE: Due to shared-contact food preparation, cooking areas and shared equipment, it is possible for menu items to inadvertently come into contact with a food allergen protein from another menu item or food preparation materials.

While we try our best to prevent the presence of allergens in your menu item, we absolutely cannot guarantee that cross-contact will not occur, nor can we accommodate seafood allergy requests. Proteins are airborne, and due to the sheer mass of seafood that this establishment serves, there are seafood proteins present everywhere.