

The Daily Catch® Restaurant

441 Harvard St. Boston's JFK Crossing

Starters

World Famous Fried Calamari

Served since 1973... Single \$10 or Double \$19.
Lightly breaded and served with lemon
Side of red sauce Add \$1.

Stuffed Calamari \$13.

Stuffed squid with raisins, pine nuts, romano cheese
herb bread crumb and cheese served in red sauce

Calamari Meatballs \$6.

Ground calamari & herb bread crumbs served in red sauce

Calamari Scampi \$13. or Shrimp Scampi \$15.

Sautéed with garlic, lemon, butter & romano cheese

Appetizer Black Pasta \$13.

Choice of: Alfredo - Putanesca - Aglio Olio

Clams Casino \$11.

Chopped Clams broiled with crispy seasoned topping

Mussels Siciliano \$11.

Little necks Siciliano \$14.

Sicilian brodo of white wine, lemon, garlic & herbs

Cherry stones* or Little necks* \$9.

½ Dozen on the half shell cocktail sauce & lemon wedge

Shrimp Cocktail How many? \$2. each

Chilled with cocktail sauce & lemon

Salads

Mixed Green Salad

\$6

Fresh vegetables & tomatoes
Served with vinaigrette dressing

Caesar Salad * Ask for Anchovies...

Single \$7 Double \$14

Romaine hearts, croutons and peppercorn cheese

Classic Calamari Salad

\$9.

Poached Calamari marinated, served chilled
over bed of mixed greens and vegetables

Roasted Red Bell Pepper Salad

\$8.

Roasted peppers marinated in olive oil,
garlic basil & a splash of balsamic vinegar
served on a bed of mixed greens

Sides

Side of Linguine

\$7.

Side of Penne

\$7.

Sautéed Broccoli

\$5.

Sautéed Spinach

\$5.

Seasonal Vegetable

\$7.

Handcut French Fries

\$5.

Garlic Bread

\$4.

Daily Side

\$x.

Ask About Daily Fish Specials...

Fried Fish

Served with hand-cut french fries

Fish n' Chips \$16.

Fresh locally caught Haddock or Cod

Seafood Platter \$22.

Fried shrimp, scallops, calamari & white fish

Calamari Platter \$20.

Heaven for Calamari Lovers!

Stuffed calamari, calamari meatballs
fried calamari, calamari salad & white

Broiled Fish

Daily Catch Style!

Scrod

\$18.

Haddock

\$21.

Swordfish

\$24.

Scallops

\$23.

Classic

Monkfish Marsala \$21.

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

Scallops

\$21.

Dry sea scallops

Stuffed Calamari

\$21.

Siciliano 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.

With broccoli in a white sauce

Black Pasta

Homemade Squid Ink Pasta

Dyed Tinta di Calamari (circa 1985)

Aglio Olio

\$21.

Ground squid sautéed in olive oil & garlic

Alfredo

\$20.

Traditional cream sauce with a touch
of butter & romano cheese

Puttanesca

\$21.

Mushrooms, peppers & onions sautéed
in an olive anchovy butter sauce

Pasta

Your Choice of:

Red ~ seafood tomato sauce

White ~ olive oil, garlic clam sauce

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

World Famous Lobster Fra Diavolo

Dinner For Two \$69.

1 ¼ Lobster, Mussels

Little neck Clams

Shrimp & Calamari

Simmered in a Spicy

(As you Like)

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 contain nuts and wheat.

** Consuming raw or undercooked seafood, meat & poultry products may cause illness in some individuals. 01/07/10

The Daily Catch ~ Wine & Beer Offerings

\$ Sparkling Wine

Glass / Bottle

Borgo Magredo Prosecco, Veneto (187 ml)

\$10.

Pleasant and lively on the palate with hints of green apples and wisteria flowers.

\$ White Wine

Oggi Pinot Grigio, Veneto

\$7. \$28.

Velvety and soft on the palate with notes of lemon zest.

Case Ibidni Insolia, Sicily

\$8. \$30.

Fresh and dry with great acidity and balance.

Rivera Sauvignon Blanc, Puglia

\$9. \$34.

Crisp and dry on the palate, with good citrus fruit and excellent balance.

Hofstatter Pinot Grigio, Alto-Adige

\$13. \$42.

Aroma of pear, warm with light spice, firm on the palate, velvety and full-flavored with well integrated acidity.

Ricardo Falchini Vernaccia di San Gimignano, Tuscany

\$10. \$34.

Fresh, dry, balanced and fruity, graceful and elegant. Notes of green apple.

Umani Ronchi Verdicchio "Casal di Serra", Marches

\$12. \$36.

Intense and vivid, similar in texture to a fine Chardonnay. Has a ripe and tropical fruit nose.

Piazzo Moscato d'Asti, Piedmont

\$12. \$34.

Delicately sweet, fresh and clean. This wine is light and bursting with flavors of pineapple and peach.

\$ Red Wine

Glass / Bottle

Borgo Magredo Pinot Nero, Friuli

\$9. \$32.

Pleasant and vibrant on the palate with hints of blueberry and raspberry.

Case Ibidini Nero d'Avola, Sicily

\$7. \$28.

Medium-bodied, intense flavors of blackberry and dark cherry, accented by notes of violet, pepper and exotic spices.

Umani Ronchi Sangiovese "Medoro", Marches

\$8. \$30.

Soft texture, smooth taste with a lingering strawberry finish.

Quattro Mani Montepulciano, Abruzzi

\$34.

Fresh and fruit forward, well balanced and smooth.

Valle dell'Acate Nero d'Avola "Il Moro", Sicily

\$15. \$50.

Full bodied with notes of blackberry, raspberry and licorice.

Vignamaggio Chianti Classico, Tuscany

\$12. \$38.

Hints of violet and rich aroma of berries. The palate is densely packed with soft, silky tannins.

Brandini Nebbiolo delle Langhe, Piedmont

\$58.

Full-bodied with refreshing acidity, balanced tannins, for an overall aromatic wine.

Castellani Valpolicella Ripasso "San Michele", Veneto

\$14. \$46.

Bold, dense, with terrific plum, fig, black cherry and chocolate. Rich and full-bodied.

Umberto Cesari "Liano" Sangiovese/Cabernet, Emilia-Romagna

\$75.

The smell is complex and intense. There are notes of vanilla, ripe fruit and spices.

Salcheto VINO Nobile di Montepulciano, Tuscany

\$78.

Contains aromas of leather, strawberries, cherries and dried herbs. Medium to full bodied, lush, with a supple texture.

\$ Bottled Beer

Cape Ann Brewery ~ Fisherman's IPA & Navigator German Winter Double Bock \$4.50

Morreti ~ Heineken ~ Amstel Light \$4.50

Chimay Blue Label (Grande Réserve) Chimay, Belgium \$6.50

Unibroue Brewery ~ La Fin Du Monde & Emphemre \$5.50

Julius Echter ~ Hefe Weissbier (16oz.) Würzburg, Germany \$8.00

Baladin ~ Super Baladin (22.4oz.) Piozzo, Italy \$18.00

01/07/10