

DINNER

SOUPS & CHOWDER

New England Clam Chowder Local quahog clams, new potatoes, fresh thyme and garlic | 10

French Onion Soup Roasted shallot, sweet onion, leek, and spring onion with Gruyère and provolone | 10

Dal Maré Seafood Chowder Lobster and quahog clams, with sherry lobster butter | 14

Seasonal Soup | 10

SALADS

Caesar Crisp romaine, roasted croûtons, fresh Parmesan | 8

Chopped Bibb lettuce, avocado, bacon, tomato, sweet corn, green beans, herb vinaigrette | 12

Caprese Heirloom tomato, sweet basil and house made mozzarella | 12

Lobster Avocado Maine lobster, avocado, and mango, avocado vinaigrette | 16/32

APPETIZERS

Sweet and Spicy Calamari Point Judith calamari, fried crisp with sweet and spicy peppers | 13

Lamb Lollipops (3) Wild mushroom and red pepper lamb-pop, fig balsamic | 18

Maryland Jumbo Lump Crab Cakes Sweet pepper aioli and roasted corn relish | 16

Arancini Crispy saffron rice ball, aged Parmesan and mozzarella, fresh marinara, petite basil | 10

Duck Spring Rolls Duck leg confit with carrot and sweet chili sauce | 15

Goat Cheese Ravioli Goat cheese and basil filled ravioli | 15

Charcuterie and Cheese Board Seasonal cured meats and cheeses with selection of pickled vegetables and toasted bread | 20

Dal Maré Raw Bar Platter Shrimp cocktail, oysters on the half shell, fresh lobster with lemon and cocktail sauce | 20

Shrimp Cocktail With lemon and horseradish cocktail sauce | 2.50 each

Lobster Cocktail With lemon and sweet pepper aioli | 10

Oysters on the Half Shell With lemon and horseradish, cocktail sauce- mignonette on request | 2.50 each

Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has food allergies.

FRESH HOMEMADE PASTA

Pappardelle Bolognese Braised pork, veal and beef, tossed with San Marzano tomato, Parmigiano-Reggiano | 24

Rigatoni Carbonara Classic egg and Parmesan emulsion, garlic, shallot and peppered pancetta | 26

Spaghetti Shrimp Scampi Roasted shrimp and garlic butter, tossed with tomato, spinach, dry white wine, and lemon | 28

Fusilli Alla Primavera Seasonal fresh vegetables tossed in a white wine butter sauce, garnished with 24 month aged Parmesan | 22

FROM THE GRILL

6oz Filet Mignon | 30

8oz Filet Mignon | 38

10oz New York Strip | 32

12oz Rib Eye | 36

12oz Double Cut Lamb Chops | 32

1/2 lb. Dal Maré Cheeseburger | 14

ACCESSORIES Blue cheese crust 6 | Au poivre 5 | Béarnaise 4
Shrimp scampi 9 | Hot Italian pepper rub 3 | Lobster gratin 12

SIDES Whipped potato 7 | Baked potato 9 | Grilled asparagus 7
Parmesan truffle fries 6 | Pancetta sautéed spinach 7
Roasted wild mushrooms 9 | Lobster pasta and cheese 14
Sweet creamed corn 8

COMPOSED PLATES

Pan Seared Scallop and Risotto Delicate diver scallops with creamy pea and pancetta risotto | 30

Suggested wine pairing: Federico Ferrero, Chardonnay | 10 by the glass

Lobster and Cod Lobster beurre blanc topped cod loin with buttered sweet corn, leeks and pancetta | 32

Suggested wine pairing: Sonoma Cutrer Russian River Chardonnay | 15

Crispy Atlantic Salmon Crispy seared salmon filet, rustic Italian grains and lemon leek pan sauce | 26

Suggested wine pairing: Domaine Fernand Girard, Sancerre | 14

Italian Crusted Haddock Fresh haddock with seasoned breadcrumbs, garlic lemon aioli and whipped potato | 24

Suggested wine pairing: La Capranera, Fiano di Avelino | 10

Pan Roasted Thyme Chicken Thyme roasted fingerling potato, baby spinach and lemon citrus butter | 24

Suggested wine pairing: Decoy Chardonnay | 10

Oscar Style Pork Chop Bone in pork chop with roasted pancetta, asparagus and jumbo lump crab meat – garnished with Hollandaise | 28

Suggested wine pairing: Domaine Reine Juliette, Carignan | 10