

DINNER



DOLPHIN
Restaurant • Bar • Lounge

CUPS N BOWLS

New England Clam Chowder \$6.50 Cup \$8.50 Bowl

Soup of the Day – *Please ask your server*

RAW / ON ICE

Littleneck Clams – \$1.45 each

East Coast Oyster – \$3 each

Jumbo Shrimp – \$3 each

CHILDREN \$8.95

Mac and Cheese

Pipe Rigate “Elbow Shaped Pasta”
with Butter or Tomato Sauce

Chicken Fingers & French Fries

THE STARTERS

* **Grilled Octopus:** *Squid Ink Risotto, Pickled Red Onion Salad* \$15.50

* **Sweet Chili Salmon Poke Bowl:** *Avocado, Soba, Asian Slaw, Wasabi Aioli* \$12.95

Fried Calamari: *Crispy Cherry Peppers, Roasted Garlic Aioli* \$12.95

* **Crispy Shrimp:** *Rice Floured, Flash Fried, Sriracha & Sweet Chili Aioli, Cilantro, Sliced Radish* \$13.50

Mac N Cheese: *Creamy White Cheddar, White Truffle Oil* \$8.95. Add Lobster \$8 or Baby Shrimp \$4.95

* **Crab Nachos:** *Crispy Tortilla, Lump Crab, Cheddar, Jalapeño, Pico De Gallo, Lettuce, & Chipotle Aioli* \$13.50

Roasted Eggplant & Tahini Spread: *Seasonal Veggies, Toasted Naan Bread* \$8.95

* **Thai Mussels:** *Spicy Cilantro Red Curry Miso Broth* \$13.95

Chicken & Lemongrass Dumplings: *Lightly Fried with a Sweet Chili Dipping Sauce* \$8.95

* **Broiled Oyster Rockefeller:** *Six Blue Point Oysters Topped with Creamed Spinach* \$19.95

GREENS

* **Baby Kale Salad:** *Garbanzo Beans, Red Quinoa, Walnuts, Citrus Dressing* \$10.95

Chopped Caesar Salad: *Crisp Romaine Lettuce, Parmesan, Croutons and Creamy Caesar Dressing* \$8.50

* **Mixed Greens Salad:** *Cucumber, Tomatoes, Tossed with a Balsamic Vinaigrette* \$7.95

* **Baby Spinach Salad:** *Egg, Grape Tomato, Avocado, Cucumber, Blue Cheese, Crispy Bacon, House Dressing* \$12.95

*** Add Grilled Protein to any Salad: Chicken \$6, Shrimp \$10, Salmon \$13 ***

* Gluten Free

Please discuss any food allergies you may have with your server, manager or chef.

20% gratuity added to groups of five or more. We reserve the right to add 15% gratuity to any check.

Health Department suggests not eating raw or undercooked meats.

ENTRÉES

- * **Zucchini Fettuccine:** *Zucchini, Asian Slaw, Wild Mushrooms, Peppers, Spicy Coconut Red Curry Broth* \$16.95
- House Made Ravioli:** *Italian Sausage Broccoli Rabe Stuffed, Garlic Tomato Sauce* \$21.95
- Tagliatelle Pasta:** *Sweet Peas, Flank Tips, Creamy Parmesan Sauce* \$19.95
- Cavatelli Bolognese:** *Homemade Cavatelli, Beef Ragù* \$19.95
- * **Blacken Catfish:** *Creamy Cheddar Grits, Sautéed Radicchio* \$22.95
- Seafood Risotto:** *Creamy Arborio Rice, Lobster, Baby Shrimp, Peas, Tomato, Lobster Cream* \$24.50
- Beer Battered Shrimp & Chips:** *House Cut Potato Fries, Caper Tartar Sauce* \$23.95
- * **Pan Seared Salmon:** *Chipotle Sweet Potato Puree, Sautéed Kale, Citrus Salad* \$24.95
- * **The Sea:** *Clams, P.E.I. Mussels, Jumbo Shrimp, Lobster, Linguini Pasta, Tomato Saffron Broth* \$29.95
- * **Surf & Turf:** *6 oz Brazilian Lobster Tail, 12oz Angus Sirloin, Caramelized Onions, Mashed Potato, Drawn Butter* \$44.95
- * **Steak Frites:** *Argentinean Marinated Skirt Steak, House Cut Fries, Chimichurri Sauce* \$26.50
- Stewed Rosemary Chicken:** *Boneless White Meat Chicken, Potatoes, Peas, Mushrooms over White Rice* \$19.95

-
- BBQ Pulled Chicken Sandwich:** *Smoked BBQ, Ranch Cole Slaw* \$13.50
 - 8 oz Angus Burger:** *Brioche Bun, White Cheddar Cheese, Bacon, Tomato, Caramelized Onions, Lettuce, Horseradish Aioli* \$14.50
 - * **Shrimp Tacos:** *Grilled Corn Tortillas, Napa Slaw, Chipotle Ranch Dressing* \$14.50
- Choice of Side:** *Mixed Green Salad or House Cut Fries*

EXTRA STUFF

- Broccoli Rabe \$6.50 Mashed Potato \$5.95 Garlic Spinach \$6.50 Rice Pilaf \$5.95 Mixed Vegetables \$5.50
 Chipotle Sweet Potato Puree \$5.95 Truffle Fries \$6.50 Kale & Caramelized Onions \$6.50

* Gluten Free

SPECIALTY DRINKS \$12

- Dolphintini:** *Cherry Vodka, Frozen Blue Curaçao with a Cherry, Sweet Mix*
- Elio's Special:** *Absolut Pear Vodka, Black Raspberry Liqueur, Triple Sec, Pineapple Juice, Sour Mix*
- Raspberry Lemondrop:** *Citrus Vodka, Triple Sec, Raspberry Liqueur, Fresh Lemon*
- The CHAR:** *Bourbon, Blackberry Puree, Fresh Lemon Juice and Simple Syrup Served in a Rocks Glass*
- The Lola:** *Gin, Blood Orange Puree, Tonic, Orange Bitters, Lime*
- Hermosa:** *Tequila Blanco, Ginger Beer, Strawberry Puree, Fresh Lime Juice*
- Sweet Pom:** *Champagne, Elderflower Liqueur, Orange Bitters, Pomegranate Liqueur*

WINES BY THE GLASS

WHITE WINES	Glass/Bottle	RED WINES	Glass/Bottle
White Zinfandel * Montevina * Amador, California	8/30	Cabernet * La Linda * Argentina	9/34
Pinot Grigio * Ruffino "Lumina" * Tuscany, Italy	8/32	Merlot * Hogue * Columbia Valley, Washington St.	9/34
Chardonnay * La Linda * Argentina	9/34	Malbec * Portillo * Argentina	9/34
Sauvignon Blanc * Hay Maker * Marlborough, New Zealand	9/34	Pinot Noir * 10 Span * Central Coast	9/34
Riesling * Blufeld * Germany	9/34	Super Tuscan * Banfi "Centine" * Tuscany, Italy	11/42
White/Red Sangria Available	10/38	<i>Full Wine List Also Available</i>	

BOTTLED BEER

Mothers Milk	\$6.50
Woodchuck Cider	\$6.00
Budweiser / Bud Light	\$5.00
Corona	\$6.00
Heineken / Heineken Light	\$6.00
Michelob Ultra	\$5.00
O'Douls (non-alcoholic)	\$5.00



DRAFT BEER

Blue Moon	\$6.50
IPA Flower Power	\$8.00
Modelo Especial	\$7.00
Rotating Craft	\$7.50
Rotating Craft	\$8.00
Seasonal	\$7.50

16 oz Drafts Only