

Appetizers & Raw Bar

Quahog Chowda!

Creamy, Tomato, or Clear Broth

~ **Coffee Mug** \$ 4.99 ~ **BIG Bowl** \$ 7.99

All homemade with fresh & local quahogs.

“DiMare’s

Southbound Chowda”

Entered into the “Knorr Great Chowder Cook-Off” in Newport, 2010!

Clam Cakes

Full dozen \$ 7.99 ~ ½ dozen \$ 5.99

3 cakes \$ 3.99

Made with secret seasonings & lots of clams!

Clams Casino \$10.99

6 Fresh-shucked, local necks topped with house-smoked bacon, compound butter with peppers & clam broth, lemon, fresh herbs & seasoned breadcrumbs roasted to golden.

Jumbo Stuffed Quahog \$ 3.99

Our famous “Stuffie” is packed with fresh, chopped quahog meat, seasonings, & breadcrumb served with fresh lemon on a bed of field greens.

Lump Crab Tower \$13.00

Premium, lump crab meat tossed with diced Granny Smith apples, fresh herbs, & red onions drizzled with freshly squeezed lemon & yellow curry oil over a bed of greens.

Maryland Crab Cake \$ 5.99

Maryland claw crabmeat mixed with fresh peppers, onions, herbs, homemade dijonaise & Japanese Panko breadcrumbs, finished with a tomato & horseradish aioli.

Sesame Sushi Tuna \$13.99

Seared Rare and served with a fresh cucumber, carrot, & sesame salad, alongside pickled ginger, Wasabi, & a lemon-soy dipping sauce.

Gourmet Stuffed Scallop \$ 6.50

Full of scallops, crawfish tail meat, Ritz cracker, & shrimp packed into a scallop shell then roasted with sherry wine.

Calamari DiMare \$11.99

Freshly cut calamari rings and tentacles dredged in our seasoned flour mix, fried to perfection then tossed with Roma tomatoes, sliced banana peppers, Kalamata olives, baby field greens, & house-roasted sliced red peppers, topped with a spiced-garlic aioli.

Traditional Calamari \$ 8.99

Tender, Pt. Judith squid rings and tentacles tossed in a light seasoned dredge & deep-fried to perfection served with fresh lemon, homemade marinara & sliced banana peppers.

Whole Belly Appetizer \$12.99

½ lb freshly-shucked, local soft-shell clams tossed in a our seasoned dredge & deep-fried, served with lemon & homemade tartar sauce.

Piece o’ Fish

Traditional \$ 5.99 ~ **Fresh Flounder** \$ 7.99

Just a little taste of our fresh fish! Dipped in beer batter, fried until golden, served with lemon & homemade tartar sauce.

Jumbo Shrimp Cocktail

Jumbo, Wild White shrimp!

\$ 2.75 each ~ \$13.99 for Six

Little Necks on the Half

\$ 1.75 each ~ \$ 8.99 for Six

Feel free to request larger or smaller clams based upon availability!

Oysters on the Half

\$ 2.75 each ~ \$13.99 for Six

Oysters brought in daily. Ask your server what waters they are from today!

All Shrimp Cocktail & Raw Bar is made or shucked to order, then served over an ice bed with lemon, cocktail sauce, & horseradish.

Items raw or part-cooked can increase your risk of food borne illness. Those who are especially vulnerable to food borne illness should eat seafood or other food from animals thoroughly cooked.