



# DiMare Seafood

## Marketplace

*Restaurant & Bar, Fresh Gourmet Market,  
Plus Custom Catering & Clambakes!!*

**(401) 885 – 8100**

2706 South County Trail  
East Greenwich, RI 02818

*New Hours!*

Sunday 11 – 8

Tuesday & Wednesday 11 – 9

Thursday, Friday, & Saturday 11 – 10

**Welcome to DiMare!** Our product is fresh  
& chemical-free.

# 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.

# Fresh & Homemade Salads

## **Classic Caesar Salad**

~ Large \$ 8.99 ~ Small \$ 5.99

Crisp Romaine Lettuce tossed with House Caesar Dressing & Garlic Croutons.

## **Classic Greens Salad**

~ Large \$ 7.99 ~ Small \$ 4.99

Baby Field Greens tossed with Roma tomatoes, julienne carrots, English cucumbers, & Kalamata olives all tossed in our Strawberry Champagne Vinaigrette.

## **Caprese Napoleon \$10.99**

Layered freshly sliced tomatoes, sliced Prosciutto, fresh mozzarella & crisp basil leaf, garnished with Basil Oil Drizzle.

## **Wedge Salad \$ 8.50**

Wedge of Iceberg topped with bacon, tomatoes, diced red onion, green peppers, & red peppers drizzled with house Bleu Cheese.

## **The Chicken Cobb \$12.99**

Crisp chopped Romaine topped with Free-Range Chicken, hard-boiled eggs, smoked bacon, tomatoes, Kalamata olives, goat cheese & scallions in homemade Citrus Vinaigrette.

## **Snail Salad \$ 8.99**

Thinly sliced Scungilli tossed with diced red onion, sliced Kalamata olives, hot pepper relish, and diced celery in savory vinaigrette, over a bed of baby field greens.

## **Poached Pear Salad \$10.99**

Bosc Pears poached in Burgundy then served over a salad of local baby greens, dried cherries, toasted walnuts, julienne carrots, sliced English cucumbers, and tossed in a Port Wine Vinaigrette garnished with Goat Cheese Croutons.

\* \* \*

## **Top a Salad with...**

~ ¼ lb **Seared Sea Scallops** \$ 8.75 ~

~ ¼ lb **Grilled Shrimp, Organic Salmon or Yellowfin Tuna** \$ 5.75

~ ½ lb **Free-Range Chicken** \$ 4.99 ~

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## **Steamed Shellfish**

### **Mussels & Andouille Sausage** \$10.00 for 1 lb. ~ \$15.50 for 2 lbs.

Freshly cleaned mussels sautéed with garlic, shallots, red & green peppers, fresh basil, slices of Andouille sausage, plus white wine. Served with drawn butter and fresh broth.

### **Steamers** \$11.50 for 1 lb. ~ \$17.00 for 2 lbs.

Local, soft-shell steamer clams served piping hot with drawn butter and a secret beer broth!

### **Steamed Little Necks** \$12.50 for 1 lb. ~ \$18.00 for 2 lbs.

Fresh hard-shell, little neck clams cooked in wine, garlic au jus & served with drawn butter!

### **Steamed Medley** \$23.50 ~ Crowd Pleaser! **One pound of each!**

# Fresh Lobsta' & Colossal King Crab

## Steamed Lobster

1 ½ lb Market Price

Local, freshly steamed lobster cracked open for you & served with 2 sides and drawn butter.

## Bake-Stuffed Lobster

1 ½ lb Market Price

An absolute HIT! Homemade, Ritz Cracker stuffing full of scallops & shrimp, chopped onion & celery, plus fresh herbs! Slow-baked so please allow sufficient time.

## Colossal King Crab

~ 1 ½ lbs. Market Price ~ Jumbo 3 lbs. Market Price

A favorite! All split open for you and served with 2 sides & drawn butter.

## Fresh Ravioli, Tortellini, & Sautéed Pasta

### Porcini Mushroom Ravioli \$21.00

With grilled corn, scallions, wild mushroom, & roasted red peppers all in Sage Cream Sauce.

### Lobster Ravioli Market Price

With Roma tomatoes, scallions, garlic, & ¼ lb freshly shucked lobster meat in a rich & creamy lobster sauce.

### Tortellini Pesto or Tortellini Parmesan Cream \$14.99

Fresh cheese tortellini tossed with sliced Prosciutto, scallions, and tomatoes.

Add: Free-Range Chicken Breast \$ 4.99 \* Shrimp \$ 5.75

Sautéed pastas come w/ choice of Penne, Capellini, Linguini, or Whole Wheat Penne.

### Frutti DiMare \$26.50

Sautéed 1 lb of local little necks, freshly chopped sea clams, fresh Pt. Judith squid rings & tentacles, ¼ lb of shrimp, & 1 lb of fresh mussels tossed in garlic, shallots, wine, lemon, chili flakes, & tomato over Linguini.

### Grass-Fed Beef Bolognese \$23.00

Made with local, grass-fed beef along with fresh onions, garlic, Roma tomatoes, & Parmesan served over a bed of Whole Wheat Penne.

### Linguini Clam Sauce (White or Red) \$18.99

Sautéed chopped clams with garlic, shallots, white wine, butter, & fresh lemon juice tossed with Linguini and garnished with fresh steamed little necks.

### Chicken Penne \$17.99

Slow-cooked free-range chicken confit, grilled corn, roasted red peppers, smoked bacon, red onion, and roma tomatoes tossed with a parmesan cream sauce over Penne.

### Shrimp Scampi \$22.00

Sautéed shrimp, garlic, shallots, roma tomatoes, & sliced Prosciutto with Capellini.

### Lobster Fra Diavolo MARKET PRICE

DEVIL-iciously HOT! Sautéed garlic, shallots, Roma tomatoes, ground red chili flakes, marinara, fresh basil, and fresh, ¼ lb of house-cooked and peeled lobster meat tossed with Capellini.

*Please Note: Having our Chef's split Entrées may Result in a \$3.00 Splitting Charge.*

**Menu Sides** (substitute both sides for a small Mixed Greens Garden Salad Or Caesar- only \$ 1.99!)

- \* Garlic Mashed Potatoes \* Sweet Potato Mashed \* French Fries \* Homemade Slaw
- \* Baked Russet Potatoes w/ Sour Cream 'n Chives \* Fresh Sautéed Vegetable of the Day

## Grass-Fed Steak 'n Burger

**\*Chef's Choice Grass-Fed Steak**

**Special\*** Market Price \* Bought from local, Rhode Island Grass-Fed Farms. Please ask your Server for Details!

**DiMare Burger** \$ 9.99

½ lb of grass-fed beef burger patty, grilled and smothered with smoked bacon, homemade onion rings, shredded cheddar, homemade BBQ, lettuce, tomato, on a Bulky roll. Served with 2 sides.

## Baked 'n Seared Seafood

**Pan-Seared Flounder** \$17.99

½ lb of fresh and seared Pt. Judith flounder finished in Chef's lemon, butter sauce & served with 2 sides.

**Baked Cod** \$14.99

½ lb fresh, cod fillet topped lightly with Ritz Cracker crumb, fresh seasonings, & butter served with 2 sides.

**Baked Bay Scallops** \$13.99

½ lb and topped lightly with Ritz Cracker crumb, fresh seasonings, & butter served with 2 sides.

**Pan-Seared Sea Scallops** \$19.99

½ lb of dry, fresh-only large Sea Scallops seasoned & seared served with 2 sides.

## Grilled Seafood

Blackened, Lemon-Butter, or Teriyaki Glazed.

**Yellowfin Tuna Steak** \$20.99

½ lb, sushi-fresh, & with 2 sides.

**Organic Salmon Fillet** \$19.99

½ lb, sushi-fresh, & with 2 sides.

**Sword Steak** \$21.99 ½ lb, fresh, & with 2 sides.

**Jumbo Shrimp** \$19.99 ½ lb & with 2 sides.

## Free-Range Chicken

**Stuffed Statler Chicken** \$21.00

Free-Range, boneless chicken breast with drumette attached, stuffed with Prosciutto, smoked Gouda, and all finished with a Wild Mushroom Pan Sauce. Served with 2 sides.

**Chicken Tenders** \$10.99 for Six

Jumbo & homemade breaded in Japanese Panko breadcrumbs. Choose to have them plain or tossed in our homemade Buffalo sauce- served with homemade Ranch or Bleu Cheese. Served with 2 sides.

## Fried Seafood

**DiMare Fish 'n Chips** \$ 9.99

½ lb FRESH fillet dipped in a light, beer batter & deep-fried, served with 2 sides, homemade tartar, & lemon. **OR ½ lb Pt. Judith Flounder** \$13.99

**Whole Bellies** \$15.99 ½ lb \* \$23.99 1 lb

Fresh-shucked, local soft-shell clams in a seasoned dredge & fried to perfection served with 2 sides, homemade tartar, & lemon.

**Fried Oysters** \$18.99 Seasonal Only

½ lb of fresh-shucked oysters tossed in seasoned dredge, fried, served with 2 sides, tartar, & lemon.

**Fried Fisherman's Platter** \$21.99

½ lb bays, ¼ lb fish fillet, ¼ lb whole bellies, & ¼ lb shrimp served with 2 sides, homemade tartar, lemon, & homemade cocktail sauce.

**Seared Platter w/ Fried Bellies** \$23.99

**Fried Shrimp** \$13.99 Jumbo "Gucci" \$16.99

½ lb of shrimp in beer batter, fried, then served with 2 sides, fresh lemon, & homemade cocktail sauce.

**Fried Scallops** \$10.99

½ lb of small bay scallops in our seasoned batter, fried to perfection served with 2 sides, fresh lemon, & homemade tartar sauce. **Diver Sea Scallops** \$18.99

*For your convenience, a 20% Gratuity will be added to parties of 6 or more.*

# Sandwiches, Rolls, & Tacos

## **Fried Fish Sandwich** \$ 7.99

¼ lb deep-fried fresh fish fillet served on a Bulkie roll with lettuce alongside homemade tartar sauce & fresh lemon served with 2 sides.

## **Lobster Salad Croissant** Market Price

¼ lb (a whole steamed lobster's worth!) of fresh lobster meat lightly tossed with mayonnaise, diced onion, & deiced celery piled on a fresh croissant & served with 2 sides.

## **Cilantro Tuna Burger** \$12.00

½ lb of pulled Yellowfin Tuna steak made into a homemade, fresh-grilled patty infused with fresh cilantro, atop a Bulkie roll along with herb Goat cheese, baby greens, roasted tomatoes, & a spiced mayonnaise with a garlic-cucumber relish, along with 2 sides.

## **Grilled Chicken Sandwich** \$ 9.99

½ lb of freshly grilled chicken breast topped with smoked bacon, cheddar cheese, roasted garlic mayonnaise, lettuce, & tomato served on a Bulkie roll with 2 sides.

## **Seafood Salad Croissant** \$ 8.99

¼ lb crab & baby shrimp salad tossed lightly in diced celery, herbs and mayonnaise on a fresh croissant with lettuce and served with 2 sides.

## **Scallop Roll** \$ 8.99

¼ lb fried bay scallops on a fresh roll with baby greens, served with homemade tartar sauce, lemon, & 2 sides.

## **Whole Belly Roll** \$11.99

¼ lb fried whole bellies on a fresh roll with baby greens, served with homemade tartar sauce, lemon, & 2 sides.

## **Fish Tacos** \$12.99

3 soft tortillas wrapped around ½ lb of marinated, white fish, avocado puree, tomatoes, lettuce, and served alongside homemade Salsa Fresca (with fresh cilantro) & sour cream, with a small greens salad finished with Strawberry Champagne Vinaigrette.

\* Whole Wheat Tortillas Available for \$ .99 extra!

# Thin Crust Grilled Pizzas

## **White Clam Pizza** \$14.00

Fresh shucked, local little necks, chopped sea clams, fresh basil, roasted garlic, basil chiffonade topped with fresh mozzarella, parmesan, and grilled corn finished with olive oil drizzle.

## **Margherita Pizza** \$12.00

A Neopolitan Classic! Fresh sliced Roma tomatoes, sliced fresh basil, garlic, and fresh mozzarella all finished with a basil-infused, olive oil drizzle.

## **Lobster Pizza** MARKET PRICE

¼ lb freshly-shucked lobster, grilled corn, roasted red peppers, and scallions topped with parmesan and fresh mozzarella cheese & finished with olive oil drizzle.

## **Kid's Stuff** \$ 6.99

**“Bobby’s” Butter Pasta \* Fish ‘n Chips**  
**Chicken Fingers ‘n Chips \* Grilled Cheese ‘n Chips**