

Dolphin Restaurant

3250 Main St 02630-1109 · +15083626610 · Updated: Jan 14, 2026

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APPETIZERS 14

Cheeses

AVAILABLE OPTIONS

served with piemontrese truffle honey & french baguette

3 For: \$10.00

5 For: \$15.00

House Caprese

\$10.50

fresh homemade mozzarella with ripe tomatoes, roasted red peppers, fresh cut basil and extra virgin olive oil

Roasted Garlic Hummus

\$8.00

chickpeas blended with tahini, roasted garlic, and fresh lemon served with pita chips, kalamata olives and peperoncini

Marinated Fried Calamari

\$10.50

fresh calamari rings marinated with garlic & spices lightly breaded and fried with cherry pepper rings

Hot Antipasto For Two

\$22.50

crab stuffed shrimp, baked clams, baked mussels, oysters rockefeller and eggplant rollatini

Cold Antipasto For Two

\$18.95

prosciutto, sopressata, fresh mozzarella, pecorino romano roasted red peppers, grilled zucchini marinated mushrooms & artichoke hearts

Cevapa

\$10.95

char-grilled skinless beef, lamb & veal sausages served with tomato, onion & feta salad with pita chips and tzatziki sauce

Tuscan Meatballs

\$8.95

mommas homemade meatballs served with garlic bread in our homemade tomato sauce

Baked Clams Oreganato

AVAILABLE OPTIONS

baked littleneck clams stuffed with bread crumbs, parsley and garlic

\$9.95

\$13.95

Escargot

AVAILABLE OPTIONS

tender escargot in traditional garlic, butter & parsley sauce with toast points

\$8.95

\$12.00

Crabcake

\$13.50

sauteed jumbo lump crab cake with roasted red pepper coulis and wasabi vinaigrette over fresh seaweed salad entree
size for 25

Oysters Rockefeller

\$13.50

blue point oysters topped with a creamy spinach veloute & asiago cheese

Tuna Tartar	\$13.50
sushi grade yellow fin tuna with avocado, scallions and cucumber in a thai-chili, teriyaki and soy glaze	
Grilled Shrimp Bruschetta	\$11.95
char-grilled shrimp over garlic crostini with italian tomato relish	

SOUPS 2

New England Clam Chowder	\$6.50
French Onion Soup	\$7.00

SALADS 5

Classic Caesar	\$7.50
fresh hearts of romaine, caesar dressing, garlic croutons and shaved reggiano parmigiano	
House Salad	\$6.50
grape tomatoes, cucumbers, onion and carrots over a bed of mixed field greens with choice of dressing	
Mediterranean	\$9.95
seasonal greens tossed with feta cheese, kalamata olives, tomato, cucumber and bermuda onion tossed in herb vinaigrette	
Seafood Salad	\$12.50
shrimp, calamari, scallops, scungilli, mussels tossed with celery, onion in a lemon olive oil dressing	
The Dolphin Wedge	\$8.00
iceberg lettuce wedge topped with blue cheese dressing, crumbled gorgonzola, crispy bacon and diced plum tomato	

PASTAS 8

Fettuccine And Salmon	\$18.00
sauteed chunks of salmon tossed with spinach and shallots in a tomato cream sauce	
Lobster Ravioli	\$23.95
lobster and cheese ravioli topped with sauteed shrimp and sea scallops in a pink vodka cream	
Linguine And Clams	\$17.50
one dozen littleneck simmered with white wine, garlic and parsley, choice of red, white sauce	
Linguine Alla Dolphin	\$19.95
shrimp, clams, and mussels in a white wine sauce with garlic, parsley and a touch of tomato	
Seafood Fra Diavalo	\$26.95
sauteed lobster tail, shrimp, sea scallops, littleneck clams, mussels, and calamari tossed in a spicy plum tomato sauce over linguine	
Shrimp And Penne Pesto	\$18.50
sauteed shrimp in a creamy pesto sauce tossed with penne pasta	
Roasted Vegetable Penne	\$14.95
medley of fresh mixed vegetables tossed in garlic, olive oil & fresh basil tossed with penne pasta	

Penne Vodka	\$15.50
penne tossed with parmigianino cheese and our homemade tomato sauce with a touch of cream	

ENTREES BY LAND 6

Chicken Balsamico	\$16.95
tender morsels of white meat chicken sauteed in a balsamic vinegar reduction with onion, pepper & mushrooms	
Chicken Parmigiana	\$16.95
chicken cutlet breaded with italian style panko bread crumbs topped with plum tomato marinara and parmagian cheese	
Chicken Portabella	\$17.95
sauteed chicken breast with sliced portabella mushrooms shallots and garlic in a marsala wine sauce	
Filet Mignon Gorgonzola	\$26.95
tender broiled 8oz filet mignon topped with gorgonzola compound butter with mashed potato	
Argentinian Skirt Steak	\$21.50
12oz tender skirt steak, worcestershire marinated brushed with chimichurri served with fries	
Strip Steak Au Poivre	\$25.95
12oz certified angus new york strip steak black peppercorn coated in brandy sauce	

ENTREES BY SEA 11

Bouillabaisse	\$26.95
lobster tail, shrimp, bay scallops, clams, mussels, and fish simmered in a classic french bouillabaisse sauce over rice	
Spicy Wasabi Tuna	\$26.95
cajun seared yellow fin tuna sliced rare over ginger sesame slaw and drizzled with a wasabi vinaigrette	
Miso Glazed Chilean Sea Bas	\$29.95
fresh chilean seabass glazed with saki, miso and soy served with wasabi mashed potatoes and sauteed snow peas	
Broiled Shrimp Scampi	\$23.50
jumbo shrimp broiled with our house scampi sauce over rice	
Tilapia Francaise	\$16.95
parmesan, parsley & egg battered filet topped with a lemon & caper buerre blanc	
Whole Fish Of The Day	
broiled dolphin style or grilled	
Potato Crusted Salmon	\$22.50
atlantic salmon filet sauteed and topped with julienned potato and scallion pancake over a lemon and caper beurre blanc	
Crab Stuffed Shrimp	\$23.95
broiled jumbo shrimp stuffed with crab & topped with scampi sauce served over rice	
Stuffed Filet Of Sole	\$24.95
broiled filet of sole stuffed with crab & topped with scampi sauce served over rice	

Seafood Bruschette	\$24.95
char-grilled lobster tail, jumbo shrimp, fish, scallop, peppers, mushroom, onion over rice touch of cafe de paris sauce with mussels	
Maine Lobster	
broiled or stuffed with lump crab meat and served with drawn butter.	

SIDES 5

Sauteed Mushrooms	\$5.50
Creamed Spinach	\$5.50
Sauteed Broccoli Rabe	\$5.50
Yukon Mashed Potatoes	\$5.50
Spinach Steamed Or Garlic & Olive Oil	\$5.50

KETTLE MOULES 3

Creamy Garlic	\$12.95
sauteed with garlic, shallots, white wine and cream	
Pomodoro	\$12.95
in a fresh plum tomato sauce	
Santa Margherita	\$12.95
shallots, garlic, white wine and basil butter	

DOLPHIN RAW BAR 3

Little Neck Clams On The Half Shell	\$1.25
Jumbo Shrimp Cocktail	\$3.00
East Coast Oysters On The Half Shell	\$3.00