

## Call Ahead

(207) 772-2216

Call 30 minutes before you leave your house or hotel — if there is a wait list, we'll gladly add your name and estimate the time of your wait.

### Home Our Menu

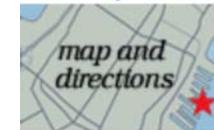
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Mussels Pomodoro

25 Long Wharf



Portland, Maine

## Dinner served all day

### Appetizers

<b>Jumbo Shrimp</b> (per shrimp) <i>Huge shrimp, served chilled with cocktail sauce</i>	4.25
<b>Hot Crab Dip</b> <i>Served with soft baguettes</i>	11.00
<b>Sauteed Mussels Dijon</b> <i>With white wine, garlic and Dijon mustard</i>	9.00
<b>Potato Skins</b> <i>With melted pepper jack cheese, scallions and crisp bacon bits</i>	7.00
<b>Calamari Fritti</b> <i>Fried calamari served with marinara and lemon aioli.</i>	8.00
<b>Italian Stuffed Mushroom Caps</b> <i>Stuffed with artichoke hearts, roasted red peppers and seasoned bread crumbs. Baked with mozzarella cheese.</i>	8.00
<b>Crab Cakes</b> <i>Served with a red pepper remoulade</i>	12.00
<b>Steamed Maine Clams</b> <i>Served with broth and drawn butter. Dug fresh daily from the mud flats off the coast of Maine</i>	12.00

### Soups & Chowders (made fresh daily)

Haddock Chowder	6.25 bowl / 4.25 cup
New England Clam Chowder	6.75 bowl / 4.75 cup
Lobster Stew	13.00 bowl / 8.00 cup
French Onion Soup au gratin	6.00 crock



## Salads

<b>DiMillo's Spinach Salad</b>	<b>8.00</b>
<i>Fresh baby spinach, hard-boiled eggs, crispy bacon, red onions and grape tomatoes tossed in a cider-bacon vinaigrette</i>	
<b>Caesar Salad</b>	<b>8.00</b>
<i>Traditionally prepared with anchovies</i>	
<b>Garden Salad</b>	<b>4.00</b>
<i>A mix of iceberg and romaine lettuce with fresh garden vegetables</i>	
<b>Wedge Salad</b>	<b>7.50</b>
<i>This classic salad features a crunchy cold wedge of iceberg lettuce, vine ripe tomatoes, crisp bacon and our own peppercorn ranch dressing.</i>	
<b>add to above salads:</b>	
Grilled Chick or Fried Maine Shrimp	<b>add 3.00</b>
Chilled Jumbo Shrimp ( <i>per shrimp</i> )	<b>add 4.25</b>

## Lobster (*In the Shell...*)

<b>Our Famous Twin Lobsters</b>	<b>34.00</b>
<i>Two 1-1/8 lb. lobsters, baked stuffed or steamed. (Served To One Person Only.)</i>	
<b>1-1/8 lb. Lobster</b> ( <i>Steamed or baked stuffed</i> )	<b>25.00</b>
<b>1-1/2 lb. Lobster</b> ( <i>Steamed or baked stuffed</i> )	<b>29.00</b>
<b>2-1/2 lb. Lobster</b> ( <i>Steamed or baked stuffed</i> )	<b>49.00</b>
<b>DiMillo's Lobsterbake</b>	<b>38.00</b>
<i>Clam chowder, salad, 1-1/8 lb. lobster, steamed clams, vegetable, potato, beverage &amp; dessert</i>	
ANY LOBSTER STUFFED WITH FRESH MAINE LOBSTER MEAT, ADD PER LOBSTER	
13.00 ANY LOBSTER STUFFED WITH FRESH MAINE CRAB MEAT, ADD PER LOBSTER	
8.00	

## Lobster (*Out of the Shell...*)

<b>Lazy Lobster</b> ( <i>sautéed in butter and sherry</i> )	<b>25.00</b>
Admiral's Portion	<b>45.00</b>
<b>Deep-Fried Lobster Tails</b>	<b>25.00</b>
<i>Out of the shell, split, breaded and deep fried</i>	

## Seafood

<b>Haddock</b>	<b>18.00</b>
<i>Filet of fresh Maine haddock, served broiled or fried</i>	
<b>Crab Stuffed Haddock</b>	<b>19.00</b>
<i>Served with Newburg sauce and our crab stuffing</i>	
<b>Scallops</b>	<b>19.00</b>
<i>Fresh native sea scallops, served broiled or fried</i>	

<b>Salmon Bella Vista</b>	<b>19.00</b>
<i>Atlantic salmon broiled, topped with sautéed spinach with a hint of garlic, roasted red peppers and Hollandaise sauce</i>	
<b>Mixed Seafood Broil</b>	<b>21.00</b>
<i>Haddock, scallops &amp; gulf shrimp</i>	
<b>Fried Native Clams</b>	<b>19.00</b>
<b>Fried Maine Shrimp</b> <i>(tender &amp; sweet)</i>	<b>18.00</b>
<b>Fisherman's Platter</b>	<b>24.00</b>
<i>A delicious fried assortment of fresh haddock, scallops, Maine shrimp, clams and onion rings</i>	

## Surf & Turf

<b>Mariner's</b>	<b>35.00</b>
<i>8 oz. filet of tenderloin with a broiled Maine lobster tail, served with Bearnaise sauce</i>	
<b>Mesquite Grill</b>	<b>28.00</b>
<i>10oz Black Angus sirloin with a shrimp and scallop skewer dusted with mesquite spices</i>	

ABOVE DINNERS SERVED WITH POTATO OR RICE

## Beef & Pork

<b>Roast Prime Rib Au Jus</b> <i>(served from 4:00 pm, while it lasts)</i>	
<i>Selected from the finest grain-fed steers, our beef is aged 4 to 5 weeks, then patiently roasted in our special oven, served with Rosemary Au Jus</i>	
12oz Classic cut	<b>22.00</b>
20oz King cut	<b>32.00</b>
<b>Black Angus Sirloin Steak</b>	<b>22.00</b>
<i>10 oz. charbroiled and topped with DiMillo's steak butter</i>	
<b>Filet Mignon</b>	<b>28.00</b>
<i>10 oz. filet of tenderloin, wrapped in bacon. Served with Bearnaise sauce</i>	
<b>Filet Oscar</b>	<b>29.00</b>
<i>8oz filet of tenderloin, butterflied and topped with asparagus, fresh Maine crab meat and Bearnaise sauce</i>	
<b>Tuscan Rib Eye</b>	<b>21.00</b>
<i>A 12oz. rib eye steak marinated in red wine and Italian spices, grilled to your liking</i>	
<b>Brandied Apple Pork Chop</b>	<b>18.00</b>
<i>A 10oz center cut pork chop, grilled and finished with brandied Fuji apples</i>	

ABOVE DINNERS SERVED WITH POTATO OR RICE

## Italian

<b>Frutti Di Mare</b>	<b>26.00</b>
<i>Jumbo shrimp, lobster, calamari and mussels, simmered in our spicy tomato sauce and served over angel hair pasta</i>	
<b>Chicken Pomodoro Mozzarella</b>	<b>19.00</b>

*Boneless breaded chicken breasts topped with vine ripened tomatoes, basil and mozzarella cheese, served on a bed of fettucini marinara*

**Seafood Scampi** **26.00**  
*Jumbo shrimp, lobster and scallops, sautéed with fresh garlic and butter, served over angel hair*

**Seafood Alfredo** **26.00**  
*Jumbo shrimp, lobster and scallops, served over fettucini with Alfredo sauce.*

**Lobster Ravioli Pomodoro** **20.00**  
*Fresh ravioli stuffed with Maine lobster. Served with a fresh tomato and basil sauce with a hint of vodka and fresh Romano cheese.*

**ITALIAN DINNERS SERVED WITH GARLIC BREAD**

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*An 18% gratuity will be added to parties of 6 or more.*

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DiMillo's Floating Restaurant, 25 Long Wharf, Portland, ME 04101  
Phone (207) 772-2216 Fax (207) 772-1081  
**Dining Hours:** starting at 11 AM, 7 days a week