

All our entrees include our salad bar at your table, vegetable, rolls and fresh garlic bread.

Please ask for our dessert menu.

Please no cigar or pipe smoking.

A 20% gratuity will be added for separate checks but to more quickly and efficiently serve you — they are not recommended.

There is an additional charge for sharing.

Thoroughly cooking meats, poultry, seafood or eggs reduces the risk of food borne illnesses.

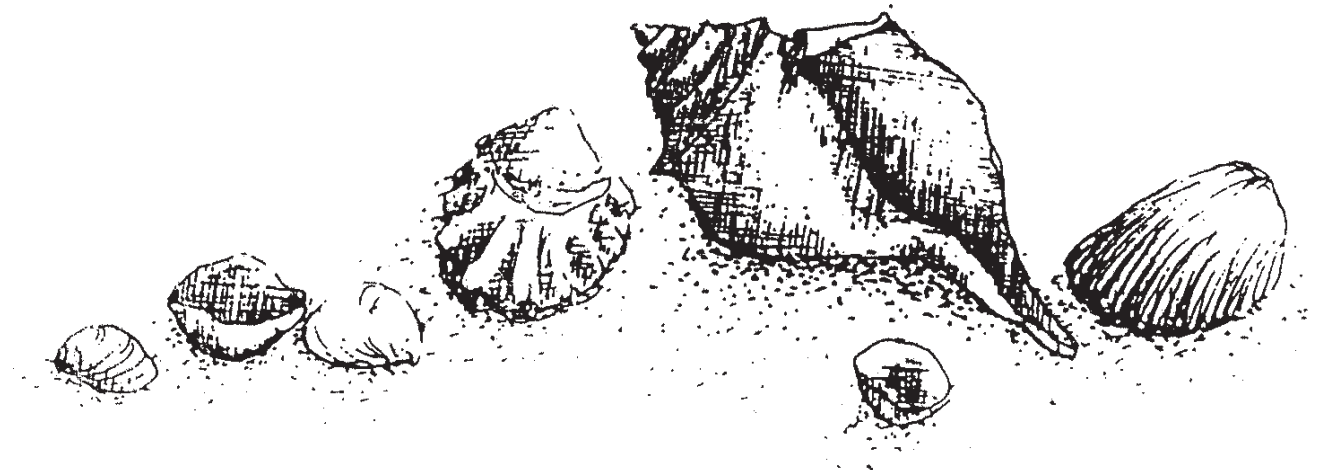
We will happily accommodate your diet needs. Ask your server about items not listed on our menu.



We have great pride in the quality of food and service offered to you, our customers. We know that our success depends on you returning often. We are determined to continue to serve you in a clean, pleasant surrounding, augmented by fine food and excellent service.

The perfection we constantly strive for may not always be accomplished. We ask only that you tell us, immediately, when we fall short of your expectations, in order that we may serve you satisfactorily with every aspect of your meal at the Dolly.

We truly want you to enjoy every visit, and to assure you that we will do everything possible to accomplish just that.



SOUP

Lobster Bisque

rich and brimming with lobster (with a hint of sherry - a house specialty) cup 4.95 bowl 5.95

French Onion Soup

with herb crouton and topped with cheese 4.00

Rhode Island Clam Chowder

an old family recipe, a clear broth stocked with clams cup 3.95 bowl 4.95

APPETIZERS

Fried Calamari

fried just until tender, served with marinara sauce 7.25

Golden Coconut Fried Shrimp

colossal shrimp dipped in beer batter rolled in coconut deep fried to golden brown 8.95

Escargot

gently baked in herb and garlic butter 6.95

Clams on the Half Shell

shucked to order, served icy cold with cocktail sauce 5.95

Clams Casino

fresh whole clams baked with herb crumbs, bacon and pimento 6.95

Fried Mozzarella

thick sliced, lightly breaded and topped with marinara sauce and MORE mozzarella 5.95

Seafood Stuffed Mushrooms

large mushrooms filled to overflowing with seafood and butter crumb house stuffing 7.95

Oysters on the Half Shell

a pearly delight, served on ice with cocktail sauce 5.95

Oysters Rockefeller

baked with spinach and hollandaise — a little different from the usual — try them and see 7.95

Chicken Tenders

with raspberry mustard dipping sauce 6.95

Potato Skins

with melted cheese, bacon and scallions 6.95

SEAFOOD

Seafood Wellington

a delicate combination of lobster, shrimp, crabmeat, scallops and whitefish baked in a puff pastry shell, served on a bed of lobster sauce, and finished with fresh mushrooms with rice 17.95

Baked Scrod

tender and flaky, topped with our seafood butter crumb house stuffing with rice 15.95 appetizer size 12.95

Jumbo Baked Stuffed Shrimp

three shrimp baked with our own secret recipe, loaded with seafood, a pleasant surprise! 22.95 2 shrimp 17.95

*Sole Picatta

delicately broiled with capers and served over seasoned fresh spinach with rice 16.95 appetizer size 13.95

Fisherman's Platter

scallops, shrimp, clams, whitefish and oysters fried 'till golden brown 19.95 appetizer size 15.95

Seafood Scampi or Fra Diavolo

scampi - shrimp, scallops, lobster, fish, clams and mussels in a decadent herbal garlic butter sauce over pasta
fra diavolo - same seafood combo in spicy hot marinara sauce over pasta 19.95 appetizer size 16.95

POULTRY

Chicken Dolly

breast of chicken stuffed with broccoli and mozzarella, served over penne with tomato cream sauce 16.95

Chicken Picatta

pan sauteed chicken breast with lemon butter sauce and capers served with mashed potato 15.95

Chicken Marsala

chicken breast and sliced mushrooms in a light marsala sauce served with mashed potato 15.95

Chicken Parmesan

served over penne marinara with melted mozzarella cheese 16.95

Roast Duckling

roasted crispy served with fruit sauce 21.95

Chicken with Artichoke Hearts and Sundried Tomatoes

with a light lemon butter sauce served with mashed potato 17.95

Baked Stuffed Chicken Breast

chicken breast stuffed with a rice, pesto and sundried tomato stuffing, served with a light sauce 16.95

VEAL

Veal Florentine

lightly pan sauteed in lemon and wine, and served on fresh seasoned spinach, with rice 17.95

Veal Marsala

medallions of veal and sliced white mushrooms, in a light marsala wine sauce, served with rice 17.95

Veal Parmesan

served over penne marinara with melted mozzarella cheese 17.95

* choose penne pasta or fettuccini PASTA

Shrimp ala Vodka

shrimp sauteed with light tomato cream sauce 17.95

Cajun Chicken Alfredo

Cajun chicken tossed with tomato, scallions and mushrooms in a alfredo sauce and penne pasta 16.95

Shrimp and/or Chicken with Broccoli

served with a decadent herbal cream sauce - a favorite of many!
shrimp 17.95 appetizer size 14.95 chicken 15.95 appetizer size 12.95

*Shrimp or Chicken Vegetable Saute

chicken or shrimp, with fresh tomato, mushrooms and broccoli, sauteed
in a light herb lemon and wine broth, over pasta
shrimp 17.95 appetizer size 14.95 chicken 15.95 appetizer size 12.95

Shrimp or Chicken Casino

sauteed with garlic, onion, pepper, mushrooms and bacon, over pasta
shrimp 17.95 appetizer size 14.95 chicken 15.95 appetizer size 12.95

* Healthy Choice for weight watchers

appetizer sizes include vegetable, potato and our famous salad bar at your table

BEEF & PORK

Filet Mignon

the finest cut of beef broiled to your liking with . . . Bearnaise OR au poivre market price

12 oz Grilled Ribeye Diane

a tasty cut of steak grilled to perfection with a delicious brown sauce market price

Sauteed Pork with Artichoke Hearts and Sundried Tomatoes

with light lemon butter sauce \$17.95

Chargrilled Lambchops

two double loin chops served on garlic toast with side of mint jelly 23.95 single 17.95

Herb Roasted Pork Loin

with mashed potatoes, home cooked sauerkraut and gravy 14.95 appetizer size 11.95

Boneless New York Strip

with sauteed onions and mushrooms Large 16 oz. market price Small 10 oz. market price

Surf and Turf

one baked stuffed shrimp and small New York Strip or English cut prime rib (when available) market price

BURGERS & SALADS & SUCH

Quesadilla — chicken or shrimp

grilled tortilla with cheese, tomato, black olives, scallions and light cajun seasoning 8.95

10 oz. Burger

grilled to your liking served with lettuce, tomato, and onion with fries and coleslaw 7.95

add cheese 50¢

Grilled or Cajun Chicken Sandwich

served with lettuce and tomato, fries and coleslaw 6.95

with cheese add 50¢

Sampler Platter

chicken tenders, fried mozzarella, and potato skins 9.95

Fried Fish Sandwich

flaky white fish, fried golden with cheese and tartar sauce 7.95

Crispy Chicken Salad

crispy fried chicken with chopped tomato, chopped egg

and bacon over mixed greens with ranch dressing 8.95

Caesar Salad 4.95

with chicken 8.95 with shrimp 9.95

Dolly Salad

mixed greens with grilled chicken, diced tomato, chopped eggs, bacon, avocado and crumbled blue cheese 8.95

DRINKS AT THE DOLLY

*BEER

Domestic Beer

Samuel Adams

Budweiser

Bud Light

Coors Light

Miller Light

Miller High Life

Rolling Rock

Mikes Hard Lemonade

Sam Adams Lite

Imported Beer

Becks

Amstel Light

Bass

Corona

Molson Ice

Grolsch

Heineken

Guinness

New Castle

*WINES

White

W. Wycliff - California

Dirks - French, France

Pinot Grigio / Chard Luna Di Luna, Italy

Pinot Grigio - Cavit, Italy

Chardonnay, Chamard, Connecticut

Red

W. Wycliff - California

Dirks - French, France

Chianti, Piccini, Italy

Merlot, Chamard, Connecticut

Merlot, Barone, Italy

Cabernet Sauvignon, Healdsburg, California

Non Alcoholic

Buckler

O'Douls

*SPECIAL MARTINI

Sour Apple Martini

Pineapple Martini

Chocolate Martini

Watermelon Martini

Grape Martini

Cherry Martini

Raspberry Martini

Orange Twist Martini