



STARTERS

TEMPURA CALAMARI	13.5
<i>toasted peanuts, scallion, shanghai bbq</i>	
OYSTERS ROCKEFELLER	12
<i>bacon, parmesan, spinach &amp; pernod stuffing</i>	
PENN COVE BLUE MUSSELS	11.5
<i>shallots, thyme, white wine tomato broth</i>	
CRAB CAKE	14.5
<i>napa slaw, honey mustard </i>	
AVOCADO SPRING ROLLS	9
<i>scallions, sweet chili aioli</i>	

RAW BAR

JUMBO SHRIMP COCKTAIL	2.5 ea
<i>bloody mary cocktail sauce</i>	
<i>~ minimum three piece order ~</i>	
OYSTERS ON THE 1/2 SHELL*	2.5 ea
<i>mignonette, cocktail sauce</i>	
DEVILED CRAB COCKTAIL 	14
<i>spicy mustard dressing, crostini</i>	
AHI TUNA SASHIMI*	15
<i>carrot seaweed salad, wasabi vinaigrette</i>	

HOT APPETIZER PLATTER 29.5*tempura calamari, avocado spring rolls, mini crab cakes *SOUP & SALADS

LOBSTER BISQUE ~ dave's award winning recipe	7 / 9
MIXED GREENS ~ grape tomato, sunflower seeds, cucumber, honey lemon chardonnay	7
CAESAR ~ olives, shaved parmesan, white anchovies, sourdough croutons	7.5
GRILLED SALMON SALAD* ~ mixed greens, gorgonzola, artichokes, bacon, almonds	15
ORIENTAL CHICKEN SALAD ~ oranges, avocado, lo mein, water chestnuts, soy vinaigrette	13
 KING CRAB SALAD ~ crisp greens, fried onion straws, grape tomatoes, russian dressing	17
ICEBERG WEDGE ~ hard boiled egg, red onion, applewood smoked bacon, 1000 island	8
w/ lump blue crab	14

THE HAPPIEST HOURS ARE AT SALMON DAVE'S

weekdays 3:00 till 6:30 & late nite friday 9:30 till 11:00  
 salmon dave's welcomes you to the west side's favorite happy hour  
 get a taste at [salmondaves.com](http://salmondaves.com)

ERIC KENNEDY - GENERAL MANAGER

MARIO BROWN - EXECUTIVE CHEF

\* AN INCREASED DANGER OF FOODBORNE ILLNESS EXISTS  
 WHEN CONSUMING RAW OR UNDER-COOKED MEAT AND SEAFOOD  
 GUESTS WITH FOOD ALLERGIES, PLEASE ALERT YOUR SERVER

## FISH

ALASKAN HALIBUT* ~ sweet potato hash, brussels sprouts, red pepper cream	33
WILD PACIFIC SALMON ~ wild rice pilaf, asparagus, lemon butter	mkt
HERB-CRUSTED DAY BOAT COD ~ lobster basmati, baby spinach, beurre blanc	25
SHRIMP & SCALLOPS* ~ mushroom & spring pea risotto, green beans, lemon butter sauce	28
SPICY SEAFOOD LO MEIN* ~ salmon, shrimp, bay scallops, stir fried vegetables, cashews	24
CRAB CAKE ENTRÉE ~ roasted fingerlings, napa slaw, honey mustard	29
MAINE LOBSTER PASTA ~ spinach, grape tomato, torchio pasta, lobster cream sauce	25
ALASKAN KING CRAB ~ one lb. roasted potatoes, broccoli, drawn butter	39



### DAVE'S SIGNATURE SALMON\*

SEARED SOY-GINGER MARINATED ~ basmati rice, glazed carrots & snow peas	23
FIRE GRILLED ~ mashed potatoes, broccoli, lemon dill butter	22
PAN ROASTED SALMON ~ king crab risotto, green beans, chardonnay cream	26



## NOT FISH

COLEMAN FARMS CHICKEN FRIED CHICKEN ~ broccoli, mashed potatoes, andouille gravy	18
CAB® FILET MIGNON* ~ seven ounce, mashed potatoes, asparagus, bearnaise	37
CAB® BLACKENED STRIP STEAK* ~ bleu cheese crust, onion straws, green beans, fingerling hash	26
SURF AND TURF* ~ twin filet medallions, lobster tail, mashed potatoes, asparagus	39
FILET OSCAR* ~ twin medallions, lump blue crab, mashed potatoes, asparagus, béarnaise	32



ADD 3/4 LB. OF KING CRAB TO ANY ENTREE 25

### TASTE OF ALASKA PLATTERS

platters served with klondike rose potatoes & asparagus

ALASKAN HALIBUT, WILD PACIFIC SALMON OR A PRIME SIRLOIN 49.95  
with 3/4 LB. OF ALASKAN KING CRAB

7 oz. FILET MIGNON & 3/4 LB. OF ALASKAN KING CRAB 59.95



1 & 1/2 LBS. OF KING CRAB FEAST 55.95



**\$15 off Alaska Platters on Sunday**