



STARTERS

TEMPURA CALAMARI	13.5
toasted peanuts, scallion, shanghai bbq	
OYSTERS ROCKEFELLER	12
bacon, parmesan, spinach & pernod stuffing	
PEEL & EAT LOUISIANA CRAWFISH	10.5
spicy white wine tomato broth, baguette	
CRAB CAKE	14.5
napa slaw, honey mustard	
FRIED GREEN TOMATOES	9
smoked andouille sausage, cajun cream	



HOT APPETIZER PLATTER 29.5

tempura calamari, *fried green tomatoes*, mini crab cakes

SOUP & SALADS

LOBSTER BISQUE ~ dave's award winning recipe	7 / 9
GUMBO YAYA ~ chicken, andouille, rice, okra	5 / 7
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	13
HELL FIRE SALAD ~ tabasco fried shrimp, tomatoes, mixed greens, blue cheese, spicy pecans, buttermilk dressing	12.5
ICEBERG WEDGE ~ hard boiled egg, red onion, applewood smoked bacon, 1000 island w/ lump blue crab	8 14



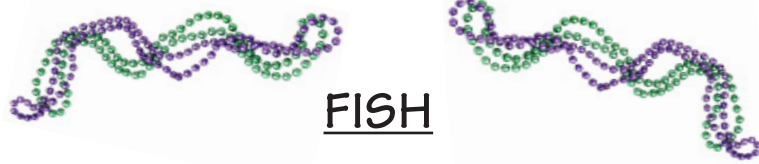
THE HAPPIEST HOURS ARE AT SALMON DAVE'S

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

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

BRONZED GROUPER ~ sweet potato hash, brussels sprouts, sweet corn cream sauce	34
CORNMEAL CRUSTED ORGANIC CATFISH ~ crab jambalaya, baby spinach, remoulade	23
SHRIMP & SCALLOPS SAUTE* ~ heirloom grits, green beans, red pepper velouté	28
SALMON DAVE'S LO MEIN* ~ salmon, shrimp, bay scallops, stir fried vegetables, cashews	24
ÉTOUFFÉE ~ market fish, gulf shrimp, crawfish, andouille, fried okra, rice	22
CAJUN PASTA ~ gulf shrimp, chicken, torchio pasta, peppers, onions, cajun cream	21
ALASKAN KING CRAB ~ one lb. mashed potatoes, asparagus, drawn butter	45
BROILED MAINE LOBSTER ~ twin tails, mashed potatoes, asparagus, drawn butter	42

DAVE'S SIGNATURE SALMON*



VOODOO SALMON ~ fried green tomatoes, louisiana basmati, crawfish étouffée	24
FIRE GRILLED ~ mashed potatoes, broccoli, lemon dill butter	20
PAN ROASTED SALMON ~ lobster risotto, green beans, chardonnay cream	25

NOT FISH

COLEMAN FARMS CHICKEN FRIED CHICKEN ~ dirty rice, red beans, creole cream gravy	19
^{CAB} FILET MIGNON* ~ seven oz., mashed potatoes, asparagus, cabernet demi glace	34
^{CAB} BLACKENED STRIP STEAK* ~ bleu cheese lyonnaise potatoes, green beans, onion straws	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

TASTE OF N'AWLINS FEAST 34.95

~ heapin' platter of N'awlins favorites ~

Cajun filet mignon,
Bourbon street shrimp
& Voodoo salmon

served with Louisiana basmati,
fried green tomatoes,
fresh baked cornbread



SIDES & ADDITIONS

LOBSTER RISOTTO	9
SAUTEED WILD MUSHROOMS	7
GEECHIE BOY MILL CORNBREAD	7
RED BEANS AND RICE	5
add a 1/2 lb. KING CRAB	20
add a 6 oz. LOBSTER TAIL	19

