

## STARTERS

|  |         |
|--|---------|
| JUMBO SHRIMP COCKTAIL ~ 4 or 8 pc. bloody mary cocktail sauce                | 12 / 20 |
| OYSTERS ON THE 1/2 SHELL* ~ 1/2 or full dz. mignonette, cocktail sauce       | 15 / 24 |
| AHI TUNA SASHIMI* ~ carrot seaweed salad, wasabi vinaigrette                 | 15.5    |
| THAI CHICKEN LETTUCE WRAPS ~ peanut sauce, water chestnuts, carrots, noodles | 10      |
| TEMPURA CALAMARI ~ toasted peanuts, scallions, shanghai bbq                  | 13.5    |
| LOBSTER RANGOONS ~ sesame cucumber salad, sweet chili sauce                  | 11      |
| CRAB CAKE ~ napa slaw, honey mustard   | 15.5    |
| AVOCADO SPRING ROLLS ~ scallions, honey thai chili aioli                     | 9       |

### HOT APPETIZER PLATTER    29.5

*tempura calamari, avocado spring rolls, mini crab cakes*

## SOUP & SALADS

|  |           |
|--|-----------|
| LOBSTER BISQUE ~ dave's award winning recipe   | 7.5 / 9.5 |
| 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         | 16        |
| ORIENTAL CHICKEN SALAD ~ oranges, avocado, lo mein, water chestnuts, soy vinaigrette | 14.5      |
| LOBSTER SALAD ~ crisp greens, fried onion straws, grape tomatoes, russian dressing   | 17        |
| ICEBERG WEDGE ~ hard boiled egg, red onion, applewood smoked bacon, 1000 island      | 8         |

### 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

|   |    |
|---|----|
| GRILLED SWORDFISH* ~ zucchini, tomatoes, olives, basil, feta, orzo, balsamic          | 30 |
| HERB-CRUSTED DAY BOAT COD ~ lobster basmati, baby spinach, lobster velouté            | 25 |
| SHRIMP & SCALLOPS* ~ mushroom & sweet 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                      | 31 |
| MAINE LOBSTER PASTA ~ spinach, grape tomato, torchio pasta, lobster cream sauce       | 26 |
| ALASKAN KING CRAB ~ one lb. roasted potatoes, broccoli, drawn butter                  | 49 |
| TWIN MAINE LOBSTER TAILS ~ mashed potatoes, asparagus, beurre blanc                   | 39 |

### DAVE'S SIGNATURE SALMON\*

|   |    |
|---|----|
| SEARED SOY-GINGER MARINATED ~ basmati rice, soy onions, julienne vegetables | 23 |
| FIRE GRILLED ~ mashed potatoes, broccoli, lemon dill butter                 | 24 |
| PAN ROASTED SALMON ~ lobster risotto, green beans, chardonnay cream         | 27 |

## NOT FISH

|  |    |
|--|----|
| PACIFIC CHICKEN ~ cashew rice, snow peas, peppers, pineapple, korean bbq glaze                         | 18 |
| <sup>CAB®</sup> FILET MIGNON* ~ seven ounce, mashed potatoes, asparagus, bearnaise                     | 37 |
| <sup>CAB®</sup> 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 |

### SIDES & ADDITIONS

|                               |    |
|-------------------------------|----|
| LOBSTER FRIED RICE            | 9  |
| SAUTEED WILD MUSHROOMS        | 7  |
| SZECHUAN CARROTS & SNOW PEAS  | 7  |
| MUSHROOM & SPRING PEA RISOTTO | 7  |
| add a 1/2 lb. KING CRAB       | 20 |
| add a 6 oz. LOBSTER TAIL      | 19 |

### SIMPLY PREPARED SEAFOOD

*served with wild rice pilaf,  
steamed broccoli and extra virgin lemon oil*

|                         |    |
|-------------------------|----|
| BLACKENED SWORDFISH*    | 30 |
| BAKED COD*              | 20 |
| SAUTÉED SHRIMP          | 18 |
| SEARED SCALLOPS*        | 29 |
| TODAY'S FRESH CATCH MKT |    |