

### STARTERS

TEMPURA CALAMARI	13.5
<i>toasted peanuts, scallion, shanghai bbq</i>	
OYSTERS ROCKEFELLER	12
<i>bacon, parmesean, 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>	
CEVICHE*	10
<i>market fish, jalapeño, onion, tomato, lime</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 ~ <i>dave's award winning recipe</i>	7 / 9
MIXED GREENS ~ <i>grape tomato, sunflower seeds, cucumber, honey lemon chardonnay</i>	7
CAESAR ~ <i>olives, shaved parmesan, white anchovies, sourdough croutons</i>	7.5
GRILLED SALMON SALAD* ~ <i>mixed greens, gorgonzola, artichokes, bacon, almonds</i>	13
ORIENTAL CHICKEN SALAD ~ <i>oranges, avocado, lo mein, water chestnuts, soy vinaigrette</i>	12
LOBSTER SALAD ~ <i>crisp greens, fried onion straws, grape tomatoes, russian dressing</i>	17
ICEBERG WEDGE ~ <i>hard boiled egg, red onion, applewood smoked bacon, 1000 island</i>	8
<i>w/ lump blue crab</i>	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
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, broccolli, drawn butter	45
BROILED TWIN MAINE LOBSTER TAILS ~ mashed potatoes, asparagus, drawn butter	42

### DAVE'S SIGNATURE SALMON\*

SEARED SOY-GINGER MARINATED ~ basmati rice, glazed carrots & snow peas	23
FIRE GRILLED ~ mashed potatoes, broccoli, lemon dill butter	21
PAN ROASTED SALMON ~ lobster risotto, green beans, chardonnay cream	26

## NOT FISH

COLEMAN FARMS CHICKEN FRIED CHICKEN ~ broccoli, mashed potatoes, andouille gravy	18
<sup>CAB</sup> FILET MIGNON* ~ seven oz., mashed potatoes, asparagus, cabernet demi glace	34
<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
FILET OSCAR* ~ twin medallions, lump blue crab, mashed potatoes, asparagus, béarnaise	32

### SIDES & ADDITIONS

LOBSTER FRIED RICE	9
SAUTEED WILD MUSHROOMS	7
SZECHUAN CARROTS & SNOW PEAS	6
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 HALIBUT*	33
BAKED COD*	24
SAUTÉED SHRIMP	18
SEARED SCALLOPS*	29
TODAY'S FRESH CATCH MKT	