

## STARTERS

|  |      |
|--|------|
| TEMPURA CALAMARI   | 13.5 |
| <i>toasted peanuts, scallion, shanghai bbq</i>   |      |
| LOBSTER FRITTERS  | 10   |
| <i>sesame cucumber salad, sweet &amp; sour</i>   |      |
| MIDDLENECK CLAMS   | 13.5 |
| <i>chorizo, spicy tomato chili broth</i>   |      |
| PENN COVE BLUE MUSSELS   | 11.5 |
| <i>shallots, thyme, white wine tomato broth</i>  |      |
| CRAB CAKE  | 14   |
| <i>napa slaw, honey mustard</i>  |      |
| LOBSTER, SPINACH & ARTICHOKE DIP   | 12.5 |
| <i>grilled pita, parmesan</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*                                 | 14     |
| <i>carrot seaweed salad, wasabi vinaigrette</i>   |        |

## HOT APPETIZER PLATTER 29.5

*tempura calamari, lobster fritters, 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     |
| STEAK SALAD* ~ <i>pickled red onion, tomato, blue cheese, balsamic vinaigrette</i>                       | 16     |
| 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 w/ lump blue crab</i> | 7 / 14 |

## SIDES & ADDITIONS

|  |  |
|--|--|
|  LOBSTER FRIED RICE 9 | VEGETABLE & POTATO SIDES 5   |
| SAUTEED WILD MUSHROOMS 7   | <i>add a 1/2 lb. KING CRAB 20</i>  |
| SZECHUAN CARROTS & SNOW PEAS 6   |  <i>add a 6 oz. LOBSTER TAIL 17</i> |

**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**

SD 100117

## FISH

|  |    |
|--|----|
| PAN SEARED BLACK GROUPER* ~ brussels sprouts, fingerlings, red pepper butter sauce         | 33 |
| CORNMEAL CRUSTED WALLEYE* ~ lobster fritters, braised spinach, tomato ragout               | 29 |
| SHRIMP & SCALLOPS* ~ peppers, snow peas, broccoli, brown jasmine rice, garlic ginger glaze | 28 |
| SALMON DAVE'S LO MEIN* ~ salmon, shrimp, bay scallops, stir fried vegetables, cashews      | 24 |
| CRAB STUFFED GULF SHRIMP ~ wild mushroom & spring pea risotto, beurre blanc                | 23 |
| MAINE LOBSTER PASTA ~ spinach, grape tomato, torchio pasta, lobster cream sauce            | 25 |
| ALASKAN KING CRAB ~ one lb. mashed potatoes, asparagus, drawn butter                       | 45 |

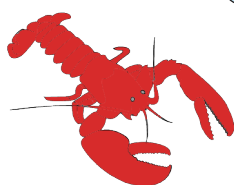
### DAVE'S SIGNATURE SALMON\*

|  |    |
|--|----|
| SEARED SOY-GINGER MARINATED ~ basmati rice, glazed carrots & snow peas | 22 |
| FIRE GRILLED ~ mashed potatoes, broccoli, lemon dill butter            | 20 |
| PAN ROASTED SALMON ~ lobster risotto, green beans, chardonnay cream    | 25 |

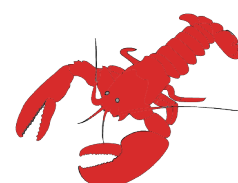
## NOT FISH

|  |    |
|--|----|
| GRILLED COLEMAN FARMS CHICKEN ~ sweet potatoes, bok choy, kimchi apples, korean bbq            | 18 |
| <sup>CAB</sup> FILET MIGNON* ~ seven oz., mashed potatoes, asparagus, cabernet demi glace      | 33 |
| <sup>CAB</sup> BLACKENED STRIP STEAK* ~ green beans, onion straws, blue cheese mashed potatoes | 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 |

### THE MAINE EVENT



WHOLE MAINE LOBSTER  
GRILLED HALF CHICKEN  
STEAMED CLAMS  
REDSKIN POTATOES  
ROASTED CORN ON THE COB



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