

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

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 & 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	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

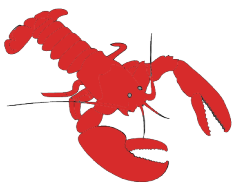
DAVE'S SIGNATURE SALMON*

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

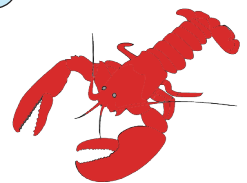
NOT FISH

PACIFIC CHICKEN ~ cashew rice, snow peas, peppers, pineapple, korean bbq glaze	18
^{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

THE MAINE EVENT



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



New England Style Lobster Bake \$39⁹⁵

Save \$15 • Every Sunday on the New England Lobster Bake • Save \$15

Open Sundays at 1 pm