

STARTERS

AHI TUNA SASHIMI*	15
<i>seared ultra rare, wakame, wasabi, soy</i>	
TEMPURA CALAMARI	12
<i>toasted peanuts, scallion, shanghai bbq</i>	
AVOCADO SPRING ROLLS	7.5
<i>sesame cucumber salad, sweet & sour</i>	
CRAB CAKE	14.5
<i>napa slaw, honey mustard</i>	
APPETIZER PLATTER	25
<i>calamari, avocado spring rolls mini crab cakes</i>	

PENN COVE BLUE SHELL MUSSELS

specially raised to our specifications, these large sweet mussels are shipped fresh to us daily from the cold waters of Puget Sound

CLASSIC

shallots, thyme, white wine tomato broth

PACIFIC

coconut curry, lemon grass, cilantro, lime

CLEVELAND

*smoked kielbasa, roasted garlic,
Dortmunder beer broth*

12

RAW BAR

JUMBO SHRIMP COCKTAIL	2.5 ea.	OYSTERS ON THE 1/2 SHELL*	2.5 ea.
~ Minimum order of three pieces ~			
BLUE CRAB COCKTAIL	14	CEVICHE MARTINI*	11
<i>jumbo blue crab meat, creole mustard aioli</i>		<i>bay scallops, rock shrimp, avocado, tomato, jalapeno</i>	

SOUPS & SALADS

LOBSTER BISQUE ~ Dave's award winning recipe	7/9.5
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	13
STEAK SALAD* ~ strawberries, pickled red onion, tomato, blue cheese, balsamic	16
ICEBERG WEDGE ~ hard boiled egg, red onion, applewood smoked bacon, 1000 isl.	7
<i>w/ lump blue crab</i>	14

STEVE FELDPUSCH - GENERAL MANAGER

MARIO BROWN - EXECUTIVE CHEF

* AN INCREASED DANGER OF FOOD-BORNE ILLNESS EXISTS
WHEN CONSUMING RAW OR UNDER-COOKED MEAT AND SEAFOOD

FISH

CASHEW CRUSTED HALIBUT* ~ fingerlings, red peppers, spinach, citrus sweet & sour	33
HAWAIIAN MAHI MAHI* ~ forbidden black rice, Szechuan broccolini, ginger pineapple glaze	26
SHRIMP & SCALLOPS* ~ toasted almond basmati, French beans, lemon butter sauce	29
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, cavatelli 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 sauce	20
PAN ROASTED SALMON ~ lobster & chive risotto, green beans, chardonnay cream	26

NOT FISH

COLEMAN FARMS CHICKEN ~ mushrooms, chard, mashed potatoes, maple marsala jus	19
<small>CAB®</small> FILET MIGNON* ~ seven oz., mashed potatoes, asparagus, cabernet demi glace	33
<small>CAB®</small> BLACKENED FLAT IRON STEAK* ~ roasted potatoes, blue cheese butter, garlic greens	25
SURF AND TURF* ~ twin filet medallions, lobster tail, mashed potatoes, asparagus	39
FILET OSCAR* ~ twin medallions, lump blue crab, mashed potatoes, asparagus, béarnaise	32

SIMPLY PREPARED SEAFOOD

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

STEAMED SALMON*	20
ROASTED HALIBUT*	30
BLACKENED MAHI MAHI*	25
SAUTEED SHRIMP	18
SEARED SCALLOPS*	28
FRESH MARKET CATCH*	AQ

SIDES & ADDITIONS

LOBSTER RISOTTO	10
SAUTEED WILD MUSHROOMS	7
SZECHUAN CARROTS & SNOW PEAS	6
VEGETABLE & POTATO SIDES	5
1/2 LB. KING CRAB	20
add a 6oz. LOBSTER TAIL	17

