

STARTERS

TEMPURA CALAMARI	13.5
<i>toasted peanuts, scallion, shanghai bbq</i>	
OYSTERS ROCKEFELLER	12
<i>bacon, parmesean, spinach & 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>	
KUROBUTA PORK DUMPLINGS	10
<i>scallions, sesame ginger ponzu</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, kurobuta pork dumplings, 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

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

PAN SEARED BLACK GROUPER* ~ sweet potato hash, brussels sprouts, red pepper cream	34
HERB-CRUSTED DAY BOAT COD ~ morrocan mushroom cous cous, spinach, beurre blanc	25
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

COLEMAN FARMS PACIFIC CHICKEN ~ almond basmati rice, broccoli, korean bbq glaze	18
^{CAB} FILET MIGNON* ~ seven oz., mashed potatoes, asparagus, cabernet demi glace	34
^{CAB} 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

SIDES & ADDITIONS

LOBSTER FRIED RICE	9
SAUTEED WILD MUSHROOMS	7
SZECHUAN CARROTS & SNOW PEAS	6
VEGETABLE & POTATO SIDES	5
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 GROUPER*	34
BAKED COD*	24
SAUTÉED SHRIMP	18
SEARED SCALLOPS*	29
FRESH MARKET CATCH*	AQ

