

"best appetizers"
Cleveland Magazine's
Silver Spoon Awards



she-crab soup ~ 5 / 7
fresh jonah crab, dry sherry cream

lobster bisque ~ 6 / 8
dave's incredibly delicious award-winning recipe

SMALL BITES

chilled shrimp stack ~ w/house cocktail sauce 10

blue crab cake ~ sautéed, lobster truffle sauce, fresh summer red pepper relish 12

steamed mussels ~ shallots, garlic, white wine butter sauce 8

grilled bruschetta ~ goat cheese fondue, roasted tomatoes, tapenade 6

king crab rangoons ~ crispy fried wontons, alaskan king crab & cream cheese filling,
sweet chili dipping sauce, fresh bell pepper relish 9



SMALL PLATES

crispy fried oysters ~ flash fried breaded oysters, citrus salsa, jalapeño tartar 10

blackened dayboat scallops ~ pan-seared, creamy cucumber salad, rémoulade 12

ahi sashimi ~ sushi-grade tuna, sticky rice, sesame cukes, fresh oregon wasabi 11

crispy calamari basket ~ tossed in spicy asian bbq w/toasted peanuts 10

avocado blue crab rolls ~ soba noodles, wasabi ponzu dipping sauce 11



the hot-plate sampler platter 21
king crab rangoons, crispy calamari,
blackened dayboat scallops with rémoulade sauce

SALADS

house ~ cucumber wrap, sunflower seeds, honey-lemon chardonnay 4

wedge ~ applewood smoked bacon, chopped egg, bermuda onion, 1000 island 5

caesar ~ romaine hearts, black olives, sourdough croutons 4

chopped lobster bowl ~

lobster meat tossed with chopped iceberg, smoked bacon, baby shrimp,
olives, egg, 1000 island dressing & crispy fried onions side ~ 8 entree ~ 14

grilled salmon ~

mixed greens, gorgonzola blue, artichokes, hearts of palm, bacon, pine nuts,
honey-lemon chardonnay 13

grilled chicken w/berries & blue ~

spinach, walnuts, ohio strawberries, cranberry stilton,
honey balsamic dressing 12

BOWLS

honolulu chicken ~

tender chicken, glazed vegetables, jasmine rice, pineapple 15

coconut curry seafood ~

shrimp, blue crab, mussels, white fish w/jasmine rice & crushed peanuts 18

spicy seafood lo mein ~

stir-fried shrimp, scallops, salmon & veggies w/lo mein noodles, szechuan sauce 19



SIDES

king crab risotto 5
crab coconut curry jasmine rice 4

steamed asparagus 6
szechuan green beans 4

HOUSE SPECIALTIES

chipotle salmon ~ chipotle honey-glazed fillet topped with fresh summer salsa over sweet corn cakes & green beans 20

fire-grilled ginger soy salmon ~ marinated & glazed boneless steak w/caramelized walla walla onions, jasmine rice pilaf, broccoli florets 18

cedar-planked salmon ~ prime cut fillet slowly baked on a cedar-wood plank w/lemon dill butter, whipped idahos, broccoli 19

shrimp & scallops ~ pan-seared and served w/roasted garlic beurre blanc, lobster mashers & sautéed green beans 23

crab-stuffed tiger shrimp ~ herb risotto, veggie ratatouille, roasted red pepper vinaigrette & basil oil 20



great lakes walleye ~ lightly breaded, over baby shrimp & goat cheese ravioli w/sautéed spinach, fresh tomato relish 22

champagne surf & turf ~ five oz. coldwater lobster tail w/champagne cream & char-grilled tenderloin tournedo w/cabernet demi-glace 29

spiced ahi tuna ~ soba noodles, citrus & greens salad, sweet soy drizzle 23

chicken marsala ~ whipped potatoes, spinach, mushroom marsala sauce 17

filet mignon, oscar style ~ center-cut filet mignon topped w/blue crab meat, asparagus, garlic mashers, fresh béarnaise 25



spinach & chèvre ravioli ~ topped w/veggie ratatouille, roasted red pepper vinaigrette & basil oil 14

salmon dave's enormous alaskan king crab feasts

- begin with a cup of she-crab soup or house salad \$3 -
- served with whipped potatoes & broccoli -



legs, legs, legs 29 / 38

one or one & one-half lbs. king crab legs

crab legs & crab cakes feast 37

one lb. king crab legs, crab cakes

surf & turf feast 39

one lb. king crab legs, six oz. filet

crab & salmon feast 35

one lb. king crab legs, ginger soy salmon

STEAKS & SHELLFISH

blackened bleu strip steak ~ pan-seared twelve oz. cut, gorgonzola topping 22

centercut filet mignon ~ seven oz, char-grilled w/cabernet demi-glace 23

twin lobster tails ~ baked coldwater tails, drawn butter 30

steak & shellfish entrees are accompanied by roasted garlic mashers & seasonal veggies

GUARANTEED SEAFOOD - SIMPLY PREPARED

CHAR-GRILLED
lemon-herb butter

BLACKENED
n'awlins rémoulade

atlantic salmon 17

fresh catch AQ

great lakes walleye 21

ahi tuna 23

served with seasonal veggies & house mashers or dave's rice pilaf

AN INCREASED DANGER OF FOOD-BORNE ILLNESS EXISTS
WHEN CONSUMING RAW OR UNDER-COOKED MEAT AND SEAFOOD
GUESTS WITH FOOD ALLERGIES, PLEASE ALERT YOUR SERVER