

# Salmon Daves

## THE EXPRESS LUNCH

three courses served "on the fly" \$9

### sandwich

sandwich du jour  
yellowfin tuna salad  
crab cake

### soup

today's soup  
lobster bisque  
(add \$2)

### salad

petite caesar  
house salad  
iceberg wedge

### ahi sashimi

sushi-grade tuna seared rare,  
w/sticky rice, sesame cukes &  
fresh oregon wasabi 11

### crispy calamari basket

flash fried, tossed in spicy asian bbq  
w/toasted peanuts 10

### steamed mussels

chardonnay butter w/roasted tomatoes,  
garlic & shallots 8

### grilled chicken caesar

grilled chicken breast, romaine hearts,  
topped w/shaved parmesan 8

### chef salad

turkey, bacon, eggs, olives,  
red onion, mixed greens & tomatoes  
w/buttermilk ranch dressing 9

### grilled chicken & goat cheese

mixed greens w/grilled chicken,  
dried cherries, sonoma goat cheese,  
walnuts & raspberry vinaigrette 10

### chilled shrimp gazpacho

refreshingly tangy summertime favorite  
topped w/baby shrimp & sour cream  
cup 5 bowl 8

### lobster bisque

cup 5 bowl 8

### today's homemade soup

cup 3 bowl 5

## salads

### small caesar

romaine hearts, black olives,  
housemade sourdough croutons 4

### house salad

mixed greens, cucumber wrap, sunflower  
seeds, honey-lemon chardonnay dressing 4

### iceberg "wedge"

applewood smoked bacon, chopped egg,  
bermuda onion, 1000 island dressing 5

### wine lover's cheese plate

french brie, goat cheese & herbed boursin,  
w/parmesan crisp, walnuts, tapenade &  
strawberry mango salsa 8

### grilled bruschetta

roasted red peppers, avocado,  
fresh mozz & tomato basil relish 8

### chilled shrimp stack

w/tangy house cocktail sauce  
three 6 / six 10

### champagne crab salad

sweet crab, mixed greens, crispy wontons,  
pickled onions, champagne vinaigrette 13

### steak & romaine salad

grilled flank steak, pecans,  
maytag bleu cheese, grilled peaches,  
balsamic apple vinaigrette dressing 11

### chopped lobster salad

maine lobster w/baby shrimp, egg,  
applewood bacon, chopped iceberg, olives,  
1000 island & crispy onions 13

## bowls

### cashew chicken & rice

jasmine rice, pineapple,  
broccoli florets, carrots &  
sweet peppers in chef cesar's  
sweet soy glaze 10

### spicy seafood lo mein

shrimp, sea scallops & salmon  
stir-fried w/asian veggies over  
lo mein egg noodles in a tangy  
szechuan sauce 13

### crispy mandarin pork

all natural white marble pork  
stir-fried w/sweet peppers,  
snow peas, basmati rice in  
valencia orange sweet & sour 11

## sandwiches and house specialties

### turkey club

pretzel bun, bacon, swiss cheese,  
avocado w/1000 island & fries 9

### crab melt duo

open-faced w/crab salad &  
melted brie, sweet potato fries 12

### blackened grouper sandwich

créole spices, rémoulade,  
brioche bun & fries 12

### crab cake sandwich

mustard vinaigrette,  
house slaw, pretzel bun, fries 12

### bacon swiss burger

black angus pattied half pounder,  
brioche bun, fries 8

### chicken cheddar sandwich

char-grilled chicken breast topped  
w/tillamook cheddar, fries 8

### steak sandwich

marinated & grilled w/mushrooms, onions,  
swiss cheese on a baguette w/garlic fries 12

### swordfish steak

pan-seared w/jamaican jerk rub,  
citrus bbq, roasted redskins,  
jicama apple slaw 12

### alaskan halibut

pan-seared, roasted peanut crust,  
w/chipotle honey mustard sauce,  
jicama apple slaw & peach salsa 13

### pan-roasted black grouper

walnut lobster basmati rice, chipotle honey  
mustard & strawberry mango salsa 14

### kung pao tuna

number one hawaiian ahi, jasmine rice,  
kung pao shrimp sauce 14

### fire grilled ginger-soy salmon

w/caramelized walla walla onions,  
jasmine rice pilaf & steamed broccoli 12

### cedar planked salmon

slowly baked w/lemon-dill butter,  
whipped idahos & steamed broccoli 11

### sweet crab penne pasta

blue crab & king crab tossed w/  
cherry tomatoes in a light  
garlic-herb butter sauce 12

### shrimp & scallops

pan-seared black tiger shrimp &  
sea scallops w/lobster mashers,  
green beans & roasted garlic butter 14

### cider glazed pork

all-natural white marble tenderloin,  
apple cider glaze, whipped idahos,  
julienne carrots & zucchini 12

### chicken marsala

pan-roasted breast w/baby spinach,  
shiitakes & roasted garlic mashers 9

### crab topped filet

six oz. grilled tenderloin  
w/ blue crab beurre blanc,  
garlic mashers & asparagus 17

### mongolian beef stir fry

grilled sirloin, stir-fried veggies,  
jasmine rice, sesame plum sauce 10

## simply prepared

- choose your favorite presentation -

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

**black grouper** 13

**alaskan halibut** 13

**fresh catch** AQ

**swordfish steak** 12

**atlantic salmon** 10

**shrimp & scallops** 13

CHAR-GRILLED  
lemon-herb butter

BLACKENED  
n'awlins remoulade

PAN-ROASTED  
soy-miso glaze

GUESTS WITH FOOD ALLERGIES SHOULD ALERT THEIR SERVER PRIOR TO ORDERING.

THERE IS AN INCREASED DANGER FOR FOOD-BOURNE ILLNESS WHEN CONSUMING RAW OR UNDER-COOKED MEATS & SEAFOOD PRODUCTS.