



Salmon Dave's



THE EXPRESS LUNCH three courses served "on the fly" \$9

sandwich

sandwich du jour
lobster & shrimp salad
crab cake

soup

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

salad

petite caesar
house salad
iceberg wedge

today's homemade soup
cup 3 / bowl 5

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

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



she-crab soup

fresh jonah crab, dry sherry cream
cup 5 bowl 7

dave's award-winning lobster bisque

cup 6 bowl 8

chilled shrimp stack
lemon & cocktail sauce 10

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

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

salads

house salad

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

the "wedge"

chilled iceberg, applewood smoked bacon,
chopped egg, bermuda onion, 1000 island 5

small caesar

romaine hearts, black olives,
housemade sourdough croutons 4

grilled salmon

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

chopped lobster bowl

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

bowls

honolulu chicken

tender chicken,
stir fried glazed vegetables,
jasmine rice, pineapple 10

spicy seafood lo mein

shrimp, sea scallops, salmon,
asian veggies, lo mein egg
noodles, tangy szechuan sauce 14

coconut curry seafood

shrimp, blue crab, mussels,
white fish w/jasmine rice
and crushed peanuts 13



sandwiches and house specialties

lobster & shrimp salad sliders

a pair of maine lobster & shrimp salad sliders
w/melted brie & sweet potato fries 12

oyster po-boy sandwich

crispy-fried oysters served w/house slaw,
jalapeño tartar sauce 11

bacon swiss burger

black angus pattied half pounder,
brioche bun, fries 9

chicken club

grilled chicken, smoked bacon, avocado,
swiss cheese, 1000 island,
pretzel bun, fries 9

cedar-planked salmon

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

fire-grilled ginger soy salmon

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

spinach & chèvre ravioli

topped w/veggie ratatouille,
roasted red pepper vinaigrette & basil oil 10

chicken marsala

whipped potatoes, spinach,
mushroom marsala sauce 10

filet mignon, oscar style

center-cut filet mignon topped
w/blue crab meat, asparagus,
garlic mashers, fresh béarnaise 17



chipotle salmon

chipotle honey-glazed fillet
topped w/fresh summer salsa
over sweet corn cakes, green beans 12

spiced ahi tuna

soba noodles, citrus & greens salad,
sweet soy drizzle 14

crab-stuffed tiger shrimp

herb risotto, veggie ratatouille, roasted
red pepper vinaigrette & basil oil 13



shrimp & scallops

pan-seared w/roasted garlic beurre blanc,
lobster mashers & sautéed green beans 14

great lakes walleye

lightly breaded, over baby shrimp &
goat cheese ravioli, sautéed spinach,
fresh tomato relish 11

simply prepared

CHAR-GRILLED
lemon-herb butter

BLACKENED
n'awlins remoulade

atlantic salmon 10

fresh catch AQ

ahi tuna 13

great lakes walleye 10

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

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.