



On the Lite Side

* **Raw Bar** *Jumbo Shrimp Cocktail ~ Oysters* • *Market Price*

Clam Chowder creamy New England style with bacon and thyme • \$6

Miso Soup with black mushrooms, vegetables julienne and tofu • \$6

Soup of the Day • *Priced Daily*

David's Famous Lobster Cakes made with Maine lobster, scallops and sweet potato, served with roasted red pepper lobster sauce and julienne vegetable salad • \$9

Baked Brie wrapped in buttery puff pastry dough, served with seasonal fruit and assorted crackers • \$8.50

Quesadilla with Vermont Cheddar, Havarti and smoked Gouda, vine-ripened tomatoes, accompanied with fresh avocado relish and mango salsa • \$8
— *with grilled chicken* • \$10

Crispy Packets of Herbed Goat Cheese in Philo dough, with grilled vegetables and frizzled leaks, drizzled with honey balsamic vinaigrette • \$8

Shrimp & Vegetables Tempura Style with rice wine soy dip and sweet Thai chili cucumber salad • \$9

Native Crab & Artichoke Dip warmed and served with assorted homemade breads and crackers • \$9.25

Prince Edward Island Mussels steamed in white wine and garlic with tomato and fresh basil, served with garlic toast • \$9

Tempura Style Buffalo Chicken Tenders served with blue cheese, carrots and celery sticks • \$8

Skewers of Chicken Satay served with a Thai peanut sauce • \$8

David's Own Nachos with Vermont Cheddar, shredded Havarti and smoked Gouda, fresh tomato salsa, avocado relish and sour cream • \$8

Eggplant Ravioli handmade ravioli stuffed with eggplant, sundried tomatoes, roasted garlic and Pecorino Romano & Asiago cheeses, in Alfredo sauce with fresh basil & garlic • \$8

* *Items might contain raw or undercooked ingredients.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



Fresh Crust Pizza

A light dinner for one or appetizer to share. All pizzas prepared with our own homemade crust.

Mediterranean Pizza with fresh vine-ripened tomato, garlic, spinach, fresh basil, Feta cheese and Kalamata olives • \$12

Pizza of the Day creative pizza preparations • *Priced Daily*

Pesto Pizza white pizza with David's fresh pesto & Parmesan cheese blend • \$11
— *with grilled chicken* • \$13

Traditional Cheese Pizza • \$10

Choice of Toppings: mushrooms ~ fire-roasted peppers ~ Bermuda onions ~ Kalamata olives ~ pepperoni ~ anchovies ~ spinach ~ bacon • 75¢ ea.

Salads

** Any salad may be prepared with grilled chicken, shrimp, salmon filet or steak tips.*

Garden Salad with mixed field greens and garden vegetables • \$6
— *with grilled chicken* • \$9
— ** with grilled shrimp, salmon filet or steak tips* • \$12

Caesar Salad with garlic croutons and David's Caesar dressing • \$7
— *with grilled chicken* • \$9.75
— ** with grilled shrimp, salmon filet or steak tips* • \$14

Endive & Arugula Salad with vine-ripened tomatoes, Danish Bleu cheese, tossed with our chive and shallot vinaigrette and sugared almonds • \$8

Caprese Salad with sliced vine-ripened tomato, fresh mozzarella and basil, drizzled with imported olive oil • \$9

House Smoked Turkey Cobb Salad garnished with chopped avocado, iceberg lettuce, vine-ripened tomatoes and chopped egg & bacon, drizzled with traditional Cobb salad dressing • \$13

Traditional Spinach Salad with hard-boiled eggs, vine-ripened tomatoes, bacon, Bermuda onions and Shiitake mushrooms, with warm chive and shallot vinaigrette • \$9

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Pastas

/ Smaller portions available

Lobster Triangoli handmade triangular ravioli stuffed with Maine lobster meat & simmered in a rich lobster Sherry cream with vegetables julienne • \$20 / \$13.95

Fettuccine Carbonara with sautéed sea scallops, prosciutto, minced scallions, and peas in Parmesan cream sauce • \$20 / \$13.95

Chicken & Broccoli Alfredo pan-seared chicken and steamed fresh broccoli, in a creamy white wine Alfredo sauce with aged Parmesan, tossed in Penne pasta • \$18 / \$12.95

Fettuccine Mediterranean served in a light garlic white wine sauce w/ roasted red peppers, tomato concasse, fresh basil, Kalamata olives, fresh spinach & imported Feta cheese • \$16 / \$10.95

Shrimp Scampi medium tiger shrimp, tossed with fresh chopped basil, garlic and white wine, over Penne pasta • \$19 / \$12.95

Seasonal Ravioli made by hand and served in a savory sauce of our chef's creation • \$18 / \$12.95

From the Grill

Served with fresh vegetables & your choice of starch.

garlic fine herb demi-glaze ~ Merlot glaze ~ Bleu cheese ~ sautéed mushrooms

* **Filet Mignon** 10 oz., wrapped in bacon, with crispy tempura onion rings • \$32

* **New York Sirloin** grilled certified Angus beef, cut 14 oz., with fine herb demi-glaze and crispy tempura onion rings • \$26

* **Petite Sirloin** 7 oz. certified Angus beef grilled to your liking • \$18.50

* **Bloody Mary Marinated Steak Tips** with horseradish sun-dried tomato garlic butter • \$16

Served on a sesame seed bun with french fries, lettuce, tomato, onion, olives and pickles.

* **Hamburger** half-pound of fresh chopped certified Angus sirloin • \$8.95

Chicken Sandwich: plain ~ jerk ~ Cajun • \$8.95

Additional Toppings: Cheddar ~ Bleu cheese ~ Swiss ~ bacon ~ sautéed mushrooms or onions • 75¢ ea.

From the Sea

/ Smaller portions available

Served with fresh vegetables and our starch accompaniment for the day.

rubs: lemon pepper ~ jerk ~ Cajun sauces: lemon herb butter ~ mango salsa ~ lobster Sherry cream

* **Grilled Salmon** • \$18 / \$12.95

* **Grilled Skewers of Gulf Shrimp & Jumbo Sea Scallops** • \$27.95 / \$18.95

Baked Haddock with wine and garlic herb butter • \$18 / \$12.95

* **Sautéed Jumbo Sea Scallops** • \$22 / \$16.95

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David's House Specialties

- Grilled Portobello Vegetarian** grilled Portobello mushrooms on a bed of roasted root vegetables & wilted spinach, finished with frizzled leeks and garlic soy drizzle • \$18
- * **Surf & Turf** 7 oz. certified Angus sirloin and grilled half lobster, with garlic mashed potato and sautéed fresh garden vegetables • \$34
- * **Mixed Grill** 7 oz. certified Angus NY sirloin & skewer of jumbo shrimp & sea scallops, grilled and served on garlic mashed potatoes with sautéed fresh garden vegetables • \$26.⁵⁰
- * **Half Lobster with Jumbo Scallops** lightly pan-seared in a rich lobster Sherry cream sauce with asparagus spears on garden vegetable risotto • \$27.⁵⁰
- Pork Scaloppine** breaded in panko flakes, served golden brown with garlic soy drizzle on garlic mashed potatoes and sautéed garden vegetables • \$19
- * **Bronzed Salmon** pan-seared with fire-roasted peppers in a dashi lemongrass court bouillon, served with braised spinach and garden vegetable risotto • \$22
- * **Sesame Crusted Yellowfin Tuna** served rare on peanut scallion rice noodle salad with Szechwan citrus dipping sauce and asparagus spears • \$23
- Bouillabaisse** David's celebrated classic French-inspired seafood stew, with an assortment of fresh fish and shellfish, tomatoes, white wine, garlic, saffron and herbs • \$25
- * **Wasabi Sea Scallops** pan-seared on wilted spinach with creamy garden vegetable risotto, fried wonton threads and Szechwan citrus sauce • \$23
- Tilapia Piccata** sweet, fine-textured white filet, sautéed with coarse crumbs & prosciutto, finished with capers, lemon & white wine, served with rice pilaf and sautéed garden vegetables • \$19
- * **New Zealand Rack of Lamb** fresh herb & garlic crusted and oven roasted, finished with demi glace & served with asparagus and garlic mashed potato • \$28 / *smaller portion*: \$17
- Catch of the Day** creative seafood preparations • *Priced Daily*

Accompaniments

French Fries	Vegetable Risotto	Peanut Scallion Rice Noodle Salad	• \$3. ⁷⁵ ea.
Baked Idaho Potato	Rice of the day	Fresh Garden Vegetables, sautéed	
Garlic Mashed Potato	Spinach, sautéed	Asparagus Spears	Steamed Broccoli

18% gratuity will be added to parties of 6 or more

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