



2012
BEST SEAFOOD

Salmon Daves

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PACIFIC GRILLE



starters

shrimp cocktail
grated horseradish, bloody mary sauce 11

ahi sashimi
seared-rare, sushi rice, fresh wasabi 13

crispy calamari basket
spicy asian bbq,
toasted peanuts 9.5

crawfish etouffee
rich & zesty
with dirty rice 13

soup

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

salad

petite caesar
house salad
iceberg wedge

sandwich

sandwich du jour
asian bbq pork w/slaw
bacon & cheddar mini burger

salads

crabby wedge "louis"
iceberg, 1,000 island,
blue lump crab meat,
cucumber, tomato,
egg & caperberry 13

grilled salmon
mixed greens, gorgonzola blue,
artichokes, hearts of palm,
bacon, honey-lemon chardonnay 14

tuna nicoise
seared ahi, green beans, egg,
tomatoe, olives, potato,
white balsamic vinaigrette 15

grilled oriental chicken
mango, avocado, red pepper,
toasted peanuts, wontons, lo mein,
sesame-ginger dressing 11

classic caesar
kalamata olives, sourdough croutons
w/chicken 9 w/steak 14

southwestern chicken cobb
mango, avocado, peppers,
tomato, corn, black beans,
chipotle ranch, tortilla strips 12

hellfire crawfish
spicy fried crawfish,
candied pecans, tomato,
blue cheese, buttermilk dressing 14

chopped lobster
iceberg, lobster meat, bacon,
kalamata olives, egg,
crispy vidalia onions, 1,000 island 14

THE EXPRESS LUNCH

three courses served "on the fly"
10

soup calendar

gumbo ya-ya
chicken, smoked andouille,
okra & rice
cup 5 bowl 7

lobster bisque
dave's incredibly rich & delicious
award-winning recipe
cup 6 bowl 8

MONDAY
french onion

TUESDAY
chicken tortilla

WEDNESDAY
wild mushroom-barley

THURSDAY
tomato-basil

FRIDAY
new england style
seafood chowder
CUP 3 or BOWL 5

sandwiches

house-made veggie burger
black beans, brown rice
& other secret stuff
w/alpine lace swiss,
creamy cuke salad 9

grilled chicken club
bacon, swiss cheese & avocado,
1000 island, pretzel bun
w/hand-cut fries 9

"rosewood red" battered walleye
dave's slaw, remoulade,
orlando bakery challah roll
w/hand-cut fries 14

mushroom swiss burger
shiitakes,
alpine lace baby swiss,
challah roll w/hand-cut fries 10

bayou burger
andouille & smoked gouda whiz,
fried green tomatoes,
slaw w/hand-cut fries 12

bacon & egg burger
sunny side egg,
Widmer 4 yr. aged cheddar,
stewed sweet bell peppers
w/hand-cut fries 13

fresh tuna salad
poached ahi, 8 grain ciabatta,
slaw, hard boiled egg & tomato
w/hand-cut fries 14.5

house specialties

today's fresh catch
available "simply prepared"
w/jasmine rice and
julienne vegetable saute

po'boy of the day
chef's daily selection

ADD A HOUSE OR WEDGE SALAD 4

voodoo salmon
grilled faroe island salmon,
red beans & dirty rice,
crawfish etouffee, fried green tomatoes 14

cedar planked salmon
baked w/lemon-dill butter,
whipped potatoes & broccoli 13



shrimp & scallops
pan-seared with
roasted garlic beurre blanc,
lobster mashers, sauteed green beans 15

crab cakes
lump atlantic blue crab,
roasted yukon golds, dave's slaw
oriental honey mustard 16

creole strip steak
certified angus beef®, "french onion"
mashers, garlic spinach, creole demi 17

spicy seafood lo mein
shrimp, sea scallop, salmon,
asian veggies, lo mein egg noodles,
tangy szechuan sauce 14

creole mussels
p.e.i. mussels, andouille,
cajun tomato ragout,
linguine 13

chicken marsala
whipped potatoes, spinach,
mushroom marsala sauce 10

ERIC KENNEDY - GENERAL MANAGER

MARK CAMERON - EXECUTIVE CHEF