

## On the Lite Side

- Clam Chowder** New England style, smoked bacon and thyme • 6
- David's Famous Lobster Cakes** Maine lobster, scallops and sweet potato, roasted red pepper lobster sauce, julienne vegetable salad, chive shallot vinaigrette • 9
- Hummus** traditional Mediterranean tapa, pita wedges, kalamata and Spanish olives, shaved onion, fresh parsley, lite extra virgin olive oil • 8
- Quesadilla** Vermont Cheddar, Havarti and smoked Gouda, vine-ripened tomatoes, fresh tomato and mango salsas, sour cream • 8      grilled chicken • 10      fresh guacamole • 1.<sup>75</sup>
- Crispy Packets of Herbed Goat Cheese** philo dough, grilled vegetables and frizzled leeks, honey balsamic vinaigrette • 8
- Coconut Crusted Jumbo Shrimp** fried to a golden brown, fresh pineapple salsa, raspberry coarse mustard drizzle • 12
- Prince Edward Island Mussels** white wine and garlic, vine ripened tomato concasse, fresh basil chiffonade, garlic toast • 9
- Tempura Style Buffalo Chicken Tenders** chunky Danish blue cheese dressing, carrot & celery sticks • 8
- Skewers of Chicken Satay** spicy chili cucumber scallion salad, Thai peanut sauce • 8
- David's Own Nachos** Vermont Cheddar, shredded Havarti, smoked Gouda, fresh tomato salsa and sour cream • 9      fresh guacamole • 1.<sup>75</sup>
- Eggplant Roulades** thinly sliced, ricotta cheese, fresh basil, marinara, Pecorino Romano • 9

## Fresh Crust Pizza

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

- Mediterranean Pizza** vine-ripened tomato, crushed garlic, spinach, fresh basil chiffonade, aged Feta and Turkish Kalamata olives • 13
- Pesto Pizza** white pizza, fresh pesto, aged Parmesan 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 6oz grilled chicken, jumbo shrimp, salmon filet or steak tips.*

- Garden Salad** with mixed field greens and garden vegetables • 6  
grilled chicken • 9      grilled jumbo shrimp • 17      salmon filet • 15      steak tips • 14
- Caesar Salad** with garlic croutons and David's Caesar dressing • 7  
grilled chicken • 9.<sup>75</sup>      grilled jumbo shrimp • 18      salmon filet • 16      steak tips • 15
- Endive & Arugula Salad** with vine-ripened tomatoes, Danish Bleu cheese, sugared almond brittle, chive and shallot vinaigrette • 8
- David's Grilled Chicken Cobb Salad** garnished with sliced avocado, iceberg lettuce, vine-ripened tomatoes, chopped egg & bacon, Danish Bleu cheese, lemon black pepper & garlic vinaigrette • 14
- Watercress** orange sections, goat cheese, shaved oven roasted Bermuda onions, grape tomatoes, candied walnuts, honey mustard lime vinaigrette with a hint of cilantro • 8

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

\* *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.*

*Before placing your order, please inform your server if a person in your party has a food allergy.*

# From the Grill & Sea

*Served with fresh vegetables and your choice of starch accompaniment.*

- \* **Filet Mignon** 8 ounces wrapped in bacon, crispy shoestring onion rings, glace de veau • 28
  - \* **New York Sirloin** 12 ounce certified Angus, crispy shoestring onion rings, glace de veau • 22
  - \* **Steak Tips** half-pound, marinated in molasses, honey, soy, garlic and herbs, Bourbon butter • 17
  - \* **Hamburger** half-pound of fresh chopped certified Angus sirloin, served on a brioche roll with french fries, lettuce, tomato, Vidalia onion and pickle • 8.<sup>95</sup>  
Additional toppings: *Cheddar ~ Bleu ~ Swiss ~ bacon ~ sautéed mushrooms or onions* • 75¢ ea.
  - \* **Grilled Salmon** 6 oz • 19
  - \* **Baked Haddock** 6 oz, wine & garlic herb butter • 18
  - \* **Sautéed Jumbo Sea Scallops** 6 oz, pan seared • 22
- |         |   |
|---------|---|
| rubs:   | <i>lemon pepper ~ jerk ~ Cajun</i>                            |
| styles: | <i>lemon herb butter ~ mango salsa ~ lobster sherry cream</i> |

## David's House Specialties

- Grilled Portobello Vegetarian** grilled Portobello mushroom, slow oven roasted carrots, parsnips, beets & sweet potatoes, wilted spinach, frizzled leeks, garlic soy drizzle • 19
- \* **Mixed Grill** 8 ounces David's molasses steak tips & jumbo shrimp and scallops, garlic mashed potatoes, sautéed fresh garden vegetables • 26
- \* **Sesame Crusted Lobster with Sea Scallops** lightly pan-seared, sweet chili drizzle, flashed asparagus spears, creamy garden vegetable risotto • 28.<sup>95</sup>
- Pork Scaloppine** pancetta crusted, golden brown, with garlic soy drizzle, smashed garlic potatoes, sautéed garden vegetables • 20
- \* **Sesame Crusted Yellowfin Tuna** pan seared sushi rare, peanut scallion rice noodle salad, Szechwan citrus dipping sauce, asparagus spears • 24
- Bouillabaisse** David's celebrated classic French-inspired seafood stew, with an assortment of fresh fish and shellfish, vine ripened tomato concasse, white wine, garlic, saffron and herbs • 27
- \* **Jumbo Sea Scallops** curry-dusted, **delicately** pan-seared, pineapple mango chutney, soy wonton crisps, creamy garden vegetable risotto, flashed asparagus • 28
- Tilapia Piccata** sweet, fine-textured white filet, sautéed with coarse crumbs & prosciutto, capers, lemon & white wine, rice pilaf, sautéed garden vegetables • 19
- Atlantic Haddock** Cajun corn meal crusted, pan seared, fresh tomato salsa, lime crème fraiche • 19

## Pastas

- Lobster Triangoli** handmade triangular ravioli stuffed with Maine lobster meat, simmered in a rich lobster Sherry cream, vegetables julienne • 22/ 14.<sup>95</sup>
- Fettuccine Carbonara** pan seared sea scallops, imported prosciutto, minced scallions, peas, parmesan cream sauce • 22 / 14.<sup>95</sup>
- Chicken Penne & Broccoli** pan-seared chicken, sautéed mushrooms, steamed fresh broccoli and snow peas, Madeira wine, garlic and herbs, aged Parmesan • 19 / 13.<sup>95</sup>
- Shrimp Scampi** five jumbo tiger shrimp, fresh basil chiffonade, garlic and white wine, penne pasta • 24      three jumbo tiger shrimp • 16.<sup>95</sup>

## Accompaniments

- |  |                           |  |
|--|---------------------------|--|
| <i>Spinach, sautéed</i>                  | <i>Asparagus Spears</i>   | <i>Steamed Broccoli</i> • 3. <sup>95</sup> ea. |
| <i>Garlic Mashed Potato</i>              | <i>Baked Idaho Potato</i> | <i>French Fries</i>                            |
| <i>Peanut Scallion Rice Noodle Salad</i> |                           | <i>Vegetable Risotto</i>                       |