



STARTERS

JUMBO SHRIMP COCKTAIL ~ 4 or 8 pc. bloody mary cocktail sauce	12 / 20
OYSTERS ON THE 1/2 SHELL* ~ 1/2 or full dz. mignonette, cocktail sauce	15 / 24
AHI TUNA SASHIMI* ~ carrot seaweed salad, wasabi, soy sauce	15.5
TEMPURA CALAMARI ~ toasted peanuts, scallions, shanghai bbq	14
BOURBON STREET SHRIMP ~ louisiana basmati, spicy shrimp gravy	13
FRIED GREEN TOMATOES ~ smoked andouille sausage, cajun cream	10
STEAMED MUSSELS ~ white wine, creole tomato broth	12.5



HOT APPETIZER PLATTER 29.5

tempura calamari, fried green tomatoes, bourbon street shrimp

SOUP & SALADS



LOBSTER BISQUE ~ dave's award winning recipe	7.5 / 9.5
GUMBO YAYA ~ chicken, andouille sausage, rice, okra	6 / 8
MIXED GREENS ~ grape tomato, sunflower seeds, cucumber, honey lemon chardonnay	7
CAESAR ~ olives, shaved parmesan, white anchovies, sourdough croutons	7.5
ICEBERG WEDGE ~ hard boiled egg, red onion, applewood smoked bacon, 1000 island	8
GRILLED SALMON SALAD* ~ mixed greens, gorgonzola, artichokes, bacon, almonds	18
HELL FIRE SALAD ~ tabasco fried shrimp, crisp greens, cucumber, grape tomato, red onion, russian dressing	17

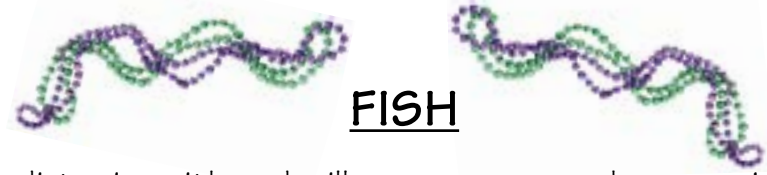
THE HAPPIEST HOURS ARE AT SALMON DAVE'S

weekdays 3:00 till 6:30 & ALL DAY sunday 3:00 till 9:00
salmon dave's welcomes you to the west side's favorite happy hour
get a taste at salmondaves.com

CAROLYN MILLER - GENERAL MANAGER

MARIO BROWN - EXECUTIVE CHEF

* AN INCREASED DANGER OF FOODBORNE ILLNESS EXISTS
WHEN CONSUMING RAW OR UNDER-COOKED MEAT AND SEAFOOD
GUESTS WITH FOOD ALLERGIES, PLEASE ALERT YOUR SERVER



FISH

BRONZED REDFISH* ~ dirty rice with andouille sausage, green beans, cajun cream sauce	29
CORNMEAL CRUSTED ORGANIC CATFISH ~ crawfish jambalaya, baby spinach, remoulade	23
SHRIMP & SCALLOPS* ~ mushroom & sweet pea risotto, green beans, lemon butter sauce	32
SPICY SEAFOOD LO MEIN* ~ salmon, shrimp, bay scallops, stir fried vegetables, cashews	25
ÉTOUFFÉE ~ market fish, gulf shrimp, crawfish, mussels, andouille, louisiana basmati	26
CAJUN PASTA ~ gulf shrimp, blackened chicken, torchio pasta, trinity, cajun cream	23
ALASKAN KING CRAB ~ one lb. roasted potatoes, broccoli, drawn butter	MKT
TWIN MAINE LOBSTER TAILS* ~ mashed potatoes, asparagus, drawn butter	42



DAVE'S SIGNATURE SALMON*

VOODOO SALMON ~ fried green tomatoes, crawfish risotto, sauce étouffée	28
SEARED SOY-GINGER MARINATED* ~ basmati rice, soy onions, julienne vegetables	24
FIRE GRILLED* ~ mashed potatoes, broccoli, lemon dill butter	25

NOT FISH

COLEMAN FARMS CHICKEN FRIED CHICKEN ~ red beans & rice, creole cream gravy	19
CAB® FILET MIGNON* ~ seven ounce, mashed potatoes, asparagus, bearnaise	37
CAB® BLACKENED STRIP STEAK* ~ bleu cheese crust, onion straws, green beans, fingerling hash	27
SURF AND TURF* ~ twin filet medallions, lobster tail, mashed potatoes, asparagus	42

TASTE OF N'AWLINS FEAST 36.95

~ heapin' platter of N'awlins favorites ~

Cajun filet mignon,
Bourbon street shrimp
Voodoo salmon

served with
fried green tomatoes,
jalapeño cornbread & louisiana basmati



SIDES & ADDITIONS

CRAWFISH RISOTTO	8
SAUTEED WILD MUSHROOMS	7
JALAPEÑO CORNBREAD	6
RED BEANS AND RICE	5
add a 6 oz. LOBSTER TAIL	19
add a 1/2 lb. KING CRAB	26

