

RESTAURANT  
*David's*

## LOBSTER FEST MENU

### APPETIZERS

AVAILABLE ALL DAY

#### LOBSTER BISQUE | \$12

from lobster shells with a hint of cognac

#### SEA-SAR SALAD | \$19

with double smoked bacon, Parmesan, house made croutons and lobster knuckle meat

#### SEA-CUTERIE PLATTER | \$62

Shareable if you "sea" fit - chilled Atlantic lobster, prosciutto wrapped shrimp, smoked salmon, Atlantic oysters, assorted dips, house pickling and house made melba toasts

### LUNCH

AVAILABLE FROM 11AM - 3PM DAILY

#### LOBSTER BURGER | \$21

VG Meats beef patty topped with lobster, tarragon aioli and battered onion ring - baked and served open face on a brioche bun

#### LOBSTER PO'BOY | \$19

corn flour battered lobster served on a brioche bun with tarragon aioli and fennel slaw

Lunch Options Include Choice of Side  
Mixed Greens - Soup - Frites - Caesar (add\$3)

### DINNER

AVAILABLE DAILY AT 5PM

#### LOBSTER DINNER | \$ MARKET PRICE \$

whole lobster served with today's vegetables, your choice of side, drawn butter and lemon

#### LAMB & SEA | \$55

3oz butter poached lobster, 2 jumbo shrimp and lamb chops served with today's vegetables and your choice of side

#### LOBSTER COUS COUS MAC & CHEESE | \$34

Israeli cous cous combined in a decadent house cream and cheese sauce with fresh Atlantic Lobster

#### SURF N' TURF | \$52

3oz butter poached lobster and 6oz beef tenderloin served with today's vegetables and your choice of side

### COCKTAIL

#### Lobster Claw Caesar | \$18

TRADITIONAL VODKA CAESAR  
WITH A LOBSTER CLAW HOLDING ON