

RESTAURANT
David's

March is

Lobsterfest



From the sand-BAR

Lobster Claw Caesar – Polar Ice vodka, Clamato Juice, horseradish & seasonings with celery salt rim, Extreme Bean & a whole Lobster Claw

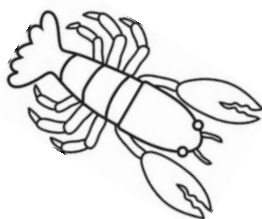
\$18

Under the Sea Dirty Martini – Absolut vodka, olive brine with seaweed asparagus & exploding seaweed

\$12



Lunch 11am - 3pm



Dinner 5pm on

Appetizer

Lobster Po' Boy – Corn flour battered lobster on brioche bun with tarragon aioli & cucumber, radish slaw

\$17

Lobster Bisque - \$11

Lobster Caesar Salad - \$18

Lobster Bundle - \$15

Entree

Lobster Burger – Home made lobster cream cheese on all beef burger with smoked bacon, Boston Bibb lettuce & fennel relish on brioche bun

\$19

Market Lobster Whole – in shell with drawn butter
Market Price

Land & Sea – 30z butter poached lobster, 2 shrimp, 2 lamb chops & 30z beef tenderloin

\$49

With your choice of; mixed greens salad, Caesar salad, frites or soup of the day

Lobster Thermidor – stuffed lobster shell with baked creamy lobster cheese filling

\$42

Lobster Risotto

\$38

