

"best appetizers"
Cleveland Magazine's
Silver Spoon Awards



gumbo ya-ya ~ 4 / 7
smoked andouille sausage, chicken,
okra & southern veggies

lobster bisque ~ 6 / 8
dave's incredibly delicious award-winning recipe

SMALL BITES

chilled shrimp stack ~ w/house cocktail sauce 10

rice krispie crab cakes ~ "snap crackle pop" coated blue crab,
honey mustard sauce, apple cranberry chutney 8

mussels mardi gras ~ andouille sausage, caper-tomato broth 8

grilled bruschetta ~ goat cheese fondue, roasted tomatoes, tapenade 6

HOT! HOT! HOT! stuffed hungarian pepper ~ andouille sausage, cheddar cheese,
red pepper cream sauce, cumin scented crème fraîche 6

SMALL PLATES

crispy fried oysters ~ flash fried breaded oysters, citrus salsa, jalapeño tartar 11

blackened dayboat scallops ~ pan-seared, creamy cucumber salad, rémoulade 12

ahi sashimi ~ sushi-grade tuna, sticky rice, sesame cukes, fresh oregon wasabi 11

crispy calamari basket ~ tossed in spicy asian bbq w/toasted peanuts 10

crawfish étouffée ~ a rich sauce of sweet peppers & herbs over confetti rice 9

the hot-plate sampler platter 19

mussels mardi gras, blackened scallops, fried crawfish
with creole mustard and remoulade sauces



SALADS

house ~ cucumber wrap, sunflower seeds, honey-lemon chardonnay 4

caesar ~ romaine hearts, black olives, sourdough croutons 4

wedge ~ applewood smoked bacon, chopped egg, bermuda onion, 1000 island 5

chopped lobster bowl ~

lobster meat tossed with chopped iceberg, smoked bacon, baby shrimp,
olives, egg, 1000 island dressing & crispy fried onions side ~ 8 entree ~ 14

grilled salmon ~

mixed greens, gorgonzola blue, artichokes, hearts of palm, bacon, pine nuts,
honey-lemon chardonnay 13

hell-fire crawfish salad ~

spicy fried crawfish, pecans, tomatoes, bleu cheese, buttermilk dressing,
jalapeño cornbread 13

BOWLS

honolulu chicken ~

tender chicken, glazed vegetables, jasmine rice, pineapple 15

seafood gumbo ~

shrimp, mussels, scallops, calamari & white fish
tossed in a rich creole gumbo over cavatappi pasta 19

spicy seafood lo mein ~

stir-fried shrimp, scallops, salmon & veggies w/lo mein noodles, szechuan sauce 18



HOUSE SPECIALTIES



dave's voodoo salmon ~ bronzed fillet over crawfish risotto
w/andouille cream & fried green tomatoes 20

fire-grilled ginger soy salmon ~ marinated & glazed boneless steak
w/caramelized walla walla onions, jasmine rice pilaf, broccoli florets 18

cedar-planked salmon ~ prime cut fillet slowly baked on a cedar-wood plank
w/lemon dill butter, whipped idahos, broccoli 19

bourbon street shrimp ~ sautéed w/cajun tomato ragout, okra, rice pilaf,
grilled french bread 19

shrimp & scallops ~ pan-seared and served w/roasted garlic beurre blanc,
lobster mashers & sautéed green beans 23

stuffed rainbow trout ~ stuffed w/bell pepper, andouille sausage & cheese,
w/fresh herb risotto & red pepper cream sauce 20

champagne surf & turf ~ five oz. coldwater lobster tail w/champagne cream &
char-grilled tenderloin tournedo w/cabernet demi-glace 29

seared ahi tuna ~ sesame crusted, soba noodles & cucumber medley,
spicy peanut sauce 24

chicken marsala ~ whipped potatoes, spinach,
mushroom marsala sauce 17

tenderloin creole ~ petite filet mignon, crawfish risotto,
onion rings, creole demi-glace 21

vegetable pasta ~ cavatappi pasta, daily selection of fresh steamed vegetables 14



TASTE OF N'AWLINS FEAST ~ 34

~ a heapin' platter of n'awlins favorites ~
tenderloin creole, bourbon street shrimp & voodoo salmon
served with confetti rice & topped with a fried green tomato



STEAKS & SHELLFISH

blackened bleu strip steak ~ pan-seared twelve oz. cut, gorgonzola topping 22

centercut filet mignon ~ seven oz. tenderloin,
char-grilled w/cabernet demi-glace 21

twin lobster tails ~ baked coldwater tails, drawn butter 30

alaskan king crab legs ~ one & one half lbs. steamed 35

steak & shellfish entrees are accompanied by roasted garlic mashers & seasonal veggies



GUARANTEED SEAFOOD - SIMPLY PREPARED

CHAR-GRILLED
lemon-herb butter

BLACKENED
n'awlins rémoulade

atlantic salmon 17

fresh catch AQ

idaho rainbow trout 17

served with seasonal veggies & house mashers or dave's rice pilaf

SIDES

crawfish risotto 4

fried green tomatoes 4

sweet thai chili fries 5

szechuan green beans 4

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