

Raw Bar * GF

market priced by origin
cajun cocktail sauce • asian mignonette

David's KPT Signature Seafood Tower

full - 12 oysters • 6 clams • 6 prawns • lobster
half - 6 oysters • 3 clams • 3 prawns • ½ lobster

Raw on the half shell Oysters- daily varieties Count Neck Clams

Giant Cocktail Prawns

Chilled Whole or Half Lobster

Sharing Plates

Cheese or Charcuterie
assorted daily chef's selected mkt \$

BBQ Pork Steam Buns (3)

pineapple-honey BBQ sauce
pickled cabbage slaw 16

Hand-Cut Truffle Fries 7 v • !

Hand-Cut Potato Chips 6 v • !

Salads

Avocado Tomato Caprese V • GF

heirloom tomato • fresh mozzarella • basil
EVOO • fig vincotto 14

Strawberry & Marcona Almond V • GF

arugula • whipped feta • watermelon radish
strawberry vinaigrette 13

Romaine Wedge

butter milk ranch • bacon lardons • heirloom tomato
pickled onion • garlic bread crumbs 13

Caesar Salad 9.5 GF-

Appetizers

David's Clam Chowder

thyme • brown sugar • bacon 10

Lobster Bisque

with fresh lobster meat 14

Steak Tartar* GF!

caper • scallion • truffle • gaufrettes
garlic • olive oil • lemon 15

Tuna Tartar GF • !

yellow fin • pacific rim flavors • truffle oil
gaufrettes 15

Crispy Potsticker and Asian Beef Salad*

peking sauce • arugula • red pepper • scallions 15

Crispy Fried Brussel Sprouts

chili-lime peanuts • japanese soy • pickled onion
siracha aioli 15

Mussels 15 daily prep

Fried Calamari

pickled cherry pepper aioli 14

Grilled Corn

bacon dust • grilled jalapeño • cilantro lime crema
smoked paprika 13

Summer Bruschetta VG+

white bean hummus • black bean & corn relish
whipped feta • micro cilantro • herb oil 14

Seafood Cake

scallop • haddock • roasted jalapeño aioli
black bean & corn relish 15

Blackened Shrimp "cocktail"

honey cajun cocktail sauce 15

Chowder & Shrimp

cup of chowder paired
with two blackened shrimp 16

Sides

7
Quinoa Salad
Potato Salad
Garlic Mashed Potatoes
Grilled Asparagus
Green beans
Cabbage coleslaw



DINNER MENU

Main Courses

Scottish Salmon* GF

sustainable fish • sweet pea & mint purée
potato & watermelon radish salad • pea shoots 32

Haddock & Crab GF

local haddock • hand-picked maine crab
sweet corn cream • garlic mashed potato 32

Pepper Crusted Sushi Rare Tuna*

sesame peanut soba noodles •
szechwan citrus sauce sesame • asparagus 32

Skewers of Shrimp & Scallops GF

shrimp • day-boat scallops • garlic mashed potato
tarragon oil 34

Blackened Swordfish

gulf of maine fish
sweet & spicy mango-pineapple pico
cool cucumber-spaghetti squash slaw 32

Classic Fish & Chips

local haddock • fries • cabbage coleslaw
tartar sauce 28

Roasted Natural Statler Chicken

house bbq sauce • potato salad
pickled shiitake mushroom • smoked paprika 28

Quinoa Black Bean Napoleon GF•VG+

black bean & garlic mash • quinoa chili • corn
totopos • feta • cilantro lime crema 25

Grilled Boneless Pork Chop*

pork rib eye • mediterranean seasoning • quinoa
salad • whipped feta • cucumber yogurt 28

Grilled "Portland" Sirloin*

signature secret marinade
maine blueberry & port reduction
garlic mashed potato 34
add a skewer of shrimp & scallops 16

Chili Crusted Filet Mignon*

grass fed beef • black bean & garlic mash • black
bean & corn relish • cilantro lime crema 35

The David's Lobster Dinner

Starter: chowder and blackened shrimp cocktail
Entree: butter • garlic mashed potato • slaw
market price
add a twin lobster for market \$
as lazy lobster add \$5 per lobster

Open Faced Lobster "Ravioli"

maine lobster • day-boat scallops • gulf shrimp
herbed ricotta sherry lobster cream 35

Smoky Mac & Cheese v

classic shell pasta • gruyère • aged cheddar
parmigiano reggiano • smoked gouda
garlic bread crumbs 18
with lobster 34

Pizza

small gluten free crust available +2

Maine Crab & Corn

corn cream • spinach • maine crab meat • red
pepper • goat cheese • green onions 17/32

Cajun Reggae

blackened chicken • caramelized onion
cilantro • goat cheese • sweet & spicy chili
coconut milk • arugula 16/28

The Meat

pepperoni • sausage • hamburger
caramelized onion 16/28

Napoletana Margherita V

white pizza • tomato • garlic
fresh mozzarella • basil 16/28

The Veggie VG+

white bean hummus • artichoke hearts • roasted
red peppers • spanish olives • feta • house cheese
16/28

Steak & Cheese

smokyy mornay • caramelized onions • sirloin
pickled cherry peppers • roasted shiitake
mushrooms house cheese • green onions 17/32

On a Bun

David's Lobster Roll

fresh maine lobster • butter toasted roll
drawn butter or mayo • potato chips
regular roll mkt \$
or with
double lobster mkt \$

David's Crab Roll

fresh hand-picked maine peekytoe crab
butter toasted roll • mayo • potato chips
regular roll 22
or with
double crab 30

Classic Burger*

certified black angus beef • cheddar
apple wood bacon • hand cut truffle fries 18

V • Vegetarian
V+ • can be made vegetarian
VG • Vegan
VG+ • Can be made vegan
GF • Gluten free
GF+ • Can be made gluten free
! • Not a dedicated V, VG of GF fryer
* • Consumption of raw or undercooked
foods may cause health issues

18% gratuity may be added to parties of 6 or more

Chef/Proprietor
David Turin

Chef de Cuisine
Taylor Stanton