

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

Appetizers

David's Clam Chowder
thyme • brown sugar • bacon
cup 8 bowl 10

Lobster Bisque
with fresh lobster meat 14

Mussels 15 daily prep

Grilled Corn VG+
bacon dust • grilled jalapeño
cilantro lime crema • smoked paprika 10

Summer Bruschetta VG+
white bean hummus • corn relish
whipped feta • micro cilantro • herb oil 11

Chicken Andouille Sausage Meatballs
sweet corn cream 10

Seafood Cake
scallop • haddock • roasted jalapeño aioli
black bean & corn salsa 15

Caesar Salad 10.5 GF

Green Salad VG GF
greens • veggies • maple mustard vinaigrette 10

Sides

6
Quinoa Salad
Potato Salad
Garlic Mashed Potatoes
Grilled Asparagus
Green Beans
Cabbage coleslaw

Luncheon Salads

Grilled Shrimp Caprese GF
citrus-garlic shrimp • heirloom tomato
avocado • fresh mozzarella • arugula
fig vincotta • citrus EVOO • micro basil 17

Mediterranean Grilled Tuna* GF
yellow fin • artichoke hearts • tomatoes
fresh mozzarella • kalamata olives • greens 17

Fried Calamari Salad
tomatoes • greens • pickled cherry pepper aioli 18

Lobster Salad GF
tomatoes • greens • mayo • vinaigrette 24

White Meat Chicken Salad GF
tomatoes • greens • mayo • vinaigrette 16

Blackened Chicken Salad GF
avocado • tomato • goat cheese
warm bacon tomato dressing 16.5

Crispy Potsticker and Asian Beef Salad*
arugula • scallion • peppers • peking 16.5

Caesar or Green Salad 9.5 GF+
with grilled chicken 17
with grilled sirloin 18

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

The Veggie VG+
spinach • roasted red peppers • artichoke hearts
kalamata olives • feta • house cheese 16/28

Steak & Cheese
smoky mornay • caramelized onions • sirloin
pickled cherry peppers • roasted shiitake
house cheese • green onions 17/32



LUNCH MENU

Chef/Proprietor
David Turin

Chef de Cuisine
Taylor Stanton

Main Courses

Steamed Maine Lobster GF
butter • garlic mashed potato • slaw
market price
add a twin lobster for market \$
as lazy lobster add \$5 per lobster

Scottish Salmon* GF
sustainable salmon
sweet pea & mint purée
potato & watermelon radish salad
pea shoots 19.5

Haddock & Crab GF
local haddock • hand-picked maine crab sweet
corn cream • garlic mashed potato 19.5

Pepper Crusted Sushi Rare Tuna*
sesame peanut soba noodles
szechwan citrus sauce • sesame asparagus 19.5

Grilled Chicken Breast GF
grilled chicken • garlic mashed potato
pineapple-honey BBQ sauce 18

Skewers of Shrimp & Scallops GF
gulf shrimp • day-boat scallops
garlic mashed potato • tarragon oil 20

Blackened Swordfish GF
skewers of swordfish
sweet & spicy mango-pineapple pico
cool cucumber spaghetti squash slaw 19.5

Classic Fish & Chips
local haddock • fries • slaw
tartar sauce 18

Grilled "Portland" Sirloin*
signature secret marinade
maine blueberry & port reduction
garlic mashed potato 19.5
add a skewer of shrimp and scallops 11

Open Faced Lobster "Ravioli"
maine lobster • day-boat scallops • gulf shrimp
herbed ricotta • sherry lobster cream 26

Smoky Mac & Cheese V
classic shell pasta • gruyère • aged cheddar
parmigiano reggiano • smoked gouda
garlic bread crumbs 16
with lobster 28

Sandwiches

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 fries 18

Grilled Flatbread V • VG+
white bean hummus • avocado
pickled red onion • tomatoes
roasted red peppers • fresh mozzarella 16

Grilled Chicken Melt
chicken breast • cheddar
side of pineapple-honey BBQ sauce
butter toasted roll • hand cut fries 16

Salmon Burger
butter toasted roll • jalapeño & mango ketchup
hand cut fries 16

Chicken Salad
white meat • celery • onion • mayo • butter
toasted roll • hand cut fries 15

Fish Sandwich
gulf of maine haddock • butter toasted roll
slaw • hand cut fries • tartar 16

Roast Beef Baguette
cheddar • caramelized onions • arugula
side of horseradish mayo • hand cut fries 16

½ Roast Beef Baguette
choice of:
chowder
garden salad
caesar salad
16.5

- 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** or **GF** fryer
- *** • consumption of raw or undercooked foods may cause health issues

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