David's KPT

Dinner Menu

From the Raw Bar *

Market priced by origin
Cajun cocktail sauce • Asian mignonette

Oysters on the half shell **GF**
Count neck clams on the half shell **GF**
Giant cocktail prawns **GF**
Seafood tower **GF**
Full -12 oysters • 6 clams • 6 prawns
Half - 6 oysters • 3 clams • 3 prawns

Shares and Sides

Cheese plate **V**
three types chef selected • grapes • crostini 14

Asian bbq pork steam bun (3) *
grilled pork ribeye • asian bbq
sesame-sweet chili slaw 15

Hand-cut truffle fries 6 **GF • VG • !**

Hand-cut potato chips 5 **GF • VG • !**

Sides 6
blue cheese mashed cauliflower **V • GF**
all spiced sweet potatoes **V • GF**
cider braised kale **V VG+**
roasted fingerling potatoes **VG • GF**
garlic mashed potatoes **V • GF**
bacon brussels **GF**
sesame asparagus **VG • GF**

Maine Rolls & Burgers

David's lobster roll
fresh maine lobster • butter toasted roll
drawn butter or mayo • potato chips
roll 23 with double lobster 34

Classic burger *
certified black angus beef • cheddar
apple wood bacon • hand cut truffle fries 15

Starters

Chicken andouille chicken arancini
fried maple jasmine rice balls • stuffed with house-made sausage • cheddar • almond-tomato romesco 13

Seafood & roasted corn cake
scallop • haddock • salmon
apple-arugula-fennel salad • tabasco aioli 13

Steak tartar* **GF • !**
caper • scallion • truffle • gaufrettes
garlic • olive oil • lemon 14

David's clam chowder
thyme • brown sugar • bacon 8

Mussels - daily prep - market $

Bruschetta **V • !**
chévre • roasted butternut squash • roasted red pepper
maple-balsamic • fried sage 13

Tuna tartar* **GF • !**
yellowfin pacific rim flavors • truffle oil 14

Fried calamari
thai style • pickled cherry pepper • pickled red onion
sweet & sour • peanut • cilantro 13

Cajun grilled Gulf shrimp "cocktail" **GF**
honey-cajun cocktail sauce 13

Cup of chowder and blackened shrimp 14

Salads

Crispy potsticker & asian sliced beef salad *
peking sauce • arugula • red pepper • scallions 13

Roasted beets & arugula **V • GF**
golden and red beets • candied pecans • whipped
honey goat cheese • white balsamic vinaigrette 13

Warm kale & bacon
bacon • shallots • roasted cauliflower • cranberry
vinaigrette • granny smith apple 13

Caesar **GF+**
panko-parmesan chip 11

Chef/Proprietor David Turin
Chef Taylor Stanton

Main Courses

Ginger & scallion crusted salmon*
scottish sustainable fish • sesame asparagus
maple–jasmine rice • japanese soy glaze 28

Haddock with mussels **GF**
wine • garlic • butter • roasted tomato • spinach
roasted fingerling potato 28

Pepper crusted sushi rare tuna*
sesame-peanut soba noodles • szechuan citrus sauce
sesame asparagus 28

Skewers of shrimp & scallops **GF**
gulf shrimp • day-boat scallops • garlic mashed potato
tarragon oil 28

KPT meatloaf
ground beef and pork • bacon • mushroom jus
garlic mashed • crispy cumin onions • braised kale 22

Vegetable napoleon **V • GF • !**
braised kale • roasted squash • brussels • cauliflower
parmesan • fresh mozzarella • beet purée 23

Roasted chicken
crystal valley natural air-chilled statler breast • savory
mushroom bread pudding • roasted butternut squash
cranberry–apple chutney 26

Grilled pork ribeye* **GF**
all spiced sweets • bacon brussels
maple–white balsamic glaze 25

Grilled "portland" sirloin*
signature secret marinade • ruby port reduction
garlic mashed potato 27
add a skewer of shrimp and scallops 14

Blackened filet mignon*
grass fed beef • blue cheese mashed cauliflower
ruby port reduction • bacon brussels 32

The David's lobster dinner **GF**
Starter • chowder and blackened shrimp cocktail
Entrée • steamed Maine lobster • butter
roasted garlic mashed potato • vegetable
market $
add a twin lobster for market $
as lazy lobster, add 5 per lobster

Pasta

Open faced lobster "ravioli"
maine lobster • day-boat scallops • gulf shrimp
herbed ricotta • sherry lobster cream 32

Mac and cheese **V**
classic shell pasta • gruyére • aged cheddar
parmigiano reggiano • garlic bread crumbs 16
add lobster 31

Pizza

Steak & lobster
grilled sirloin • maine lobster meat • goat cheese
garlic butter • caramelized onions • arugula 16/30

Cajun reggae
blackened chicken • caramelized onion
cilantro • goat cheese
sweet and spicy chili coconut milk • arugula 14/23

The meat
pepperoni • sausage • hamburger
caramelized onion 14/23

Napoletana margherita **V**
white pizza • tomato • garlic
fresh mozzarella • parmesan • basil 14/23

The veggie **V**
blue cheese cauliflower purée • roasted butternut
squash • roasted cauliflower • kale • caramelized onion
house cheese • cranberry-apple chutney 14/23

BBQ chicken
house bbq sauce • caramelized onions • bacon
queso fresco • green onions
house made buttermilk ranch 14/23

V	•	Vegetarian
V+	•	Can be made vegetarian
VG	•	Vegan
VG+	•	Can be made vegan
GF	•	Gluten free
GF+	•	Can be made gluten free
!	•	We do not have a dedicated **V**, **VG** of **GF** fryer
*	•	Consumption of raw or undercooked foods may result in health issues

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