

APPETIZERS

SOUP OF THE MOMENT

Seasonally Inspired 7

ONION SOUP AU GRATIN

A classic, rich and flavorful 8

CRAB CAKES

Mango salsa, chipotle aioli 18

GF PRINCE EDWARD ISLAND MUSSELS

tomato, garlic, wine, herbs 16

GF SHRIMP COCKTAIL

Jumbo shrimp, house made cocktail sauce 16

CRISPY CALAMARI

Served with Italian plum tomato marinara 15

COCONUT SHRIMP

sweet fruit glaze 16

SESAME SEARED TUNA

wasabi, pickled ginger 16

GF ESCARGOT

A French classic, garlic butter 15

LITTLE NECK CLAMS

Choice of Oreganato- garlic breadcrumbs or Casino- onion, pepper, & bacon 15

ARTICHOKE OREGANATO

Herb, crumb, & garlic stuffed fresh artichoke Seasonal

GF GRILLED PORTOBELLO MUSHROOM

Balsamic reduction 10

SALADS

*Add Grilled or Blackened to any salad:
Salmon 12, Chicken 8, Steak 12, Shrimp 12*

GF ARUGULA

Arugula, endive, Gorgonzola, pecans,
pear vinaigrette 14

GF HOUSE

Baby field greens, cucumber, tomato, red onion,
white balsamic vinaigrette 10

GF FRUIT

Baby field greens, fresh fruit of the season,
raspberry vinaigrette 15

CAESAR

House made dressing, garlic croutons,
Parmigiano cheese 13

SANDWICHES

Served with hand cut fries

ANGUS HAMBURGER

1/2 lb Angus beef, 14

+ American, Swiss, Gorgonzola, Cheddar, Portobello,
Bacon, sautéed Onions, or Sautéed Mushrooms \$2 +

GRILLED STEAK

Marinated grilled sliced steak, sautéed onions,
mozzarella, Portuguese roll 19

JERK CHICKEN WRAP

Mango BBQ sauce 15

GRILLED VEGETABLE WRAP

14

DAVENPORT BURGER

American, Bacon, & Swiss 16

GRILLED CHICKEN DAVENPORT

Portuguese roll 15

ROAST BEEF OR TURKEY

16

SPICY CRUNCHY TUNA WRAP

pickled ginger, wasabi, & soy 18

ENTRÉES

Served with chef's seasonal sides

GF SIRLOIN STEAK

Mashed potatoes, vegetables of the season 29

SHRIMP SCAMPI

lemon, white wine, garlic, fresh herbs, over linguine 26

CHICKEN SHIITAKE

shiitake mushrooms, garlic, hot cherry peppers,
fresh tomato 19

STUFFED GIANT SHRIMP

seafood stuffing, wrapped in bacon 25

CHICKEN OR VEAL SCALOPPINE

Francaise, Marsala, or Picatta 19/24

RIGATONI A LA VODKA

Pancetta, peas 18

DAVENPORT'S OWN LOIN OF PORK

Lightly breaded, sautéed with onions, sweet or hot peppers, mashed
potatoes 21

SEAFOOD STUFFED CHICKEN BREAST

roasted pepper coulis 22

VEAL MEDITERRANEAN

Sun dried tomatoes, artichokes, spinach, Kalamata olives, Madeira
wine, mashed potatoes 24

LITTLE NECK CLAMS & LINGUINE

red or white, fresh herbs 24

CHICKEN PARMIGIANA

linguine, vegetables of the season 20

CHICKEN DAVENPORT

Roasted peppers, fresh mozzarella, light tomato sauce 20