

Ice

Osetra Caviar * North Carolina

This Osetra caviar is produced from Russian sturgeon originating from the Caspian Sea. The hatchlings are farm raised in the mountains of North Carolina. This caviar is nutty & buttery in flavor and its color ranges from amber to dark chocolate.

153.00 per ounce



Siberian Caviar * Florida

This Siberian sturgeon caviar is sourced from the very best Russian sturgeon and processed in the purest water relying on the Malossol method to attain the perfect hint of ocean-like brine. 120.00 per ounce



Kaluga Caviar * Siberia & Northern China

This delicious farm raised caviar is produced from a hybrid of Kaluga and Shrenke sturgeon and produces large, firm pearls with a wonderful delicate and buttery flavor with a slight hint of the sea. 100.00 per ounce



Hackleback * Kentucky

Harvested wild from the world's smallest sturgeon this caviar is small and firm with a classic wild sturgeon taste. Pronounced flavors of roasted hazelnut and toasted caramel on the palate. It is the most popular American sturgeon caviar. 70.00 per ounce



ACCOUTREMENTS:

Whipped Crème Fraiche, Chopped Red Onion, Wasabi Whipped Crème Fresh, Chopped Egg Yolk, Marinated Capers, Chopped Egg White & 8 Blini Pancakes.



David's
RESTAURANT & LOUNGE

Wind

Brie En Croute 14

Brie Cheese wrapped in Puff Pastry, Baked to a Golden Brown and served with a Berry Puree & Apples

Biloxi Clams 13

Sautéed Fresh Middle Neck Clams served with a mixture of Onions, Peppers and Smoked Bacon topped with Parmesan Cheese and Herb Butter Sauce

Amelia Crab Cakes 15

Made fresh with Lump Crab Meat and sautéed to perfection, served over Red Pepper Aioli and Mixed Greens

David's Escargots 14

Six Escargots baked in Garlic, Onion, Tomato & Bacon Bits topped with Parmesan Cheese

Shrimp Cocktail 13

Six served with Cocktail Sauce and a Wedge of Lemon

Seared Ahi Tuna 15

Pan seared Citrus Sesame Ahi Tuna with a Cucumber Mango & Jalapeño Slaw finished with a Ginger Sirach Aioli



Crab Bisque

A creamy Crab Bisque prepared with Lump Crab Meat, Vegetables & Herbs

14

Loaded Potato Soup

Loaded Bacon Potato Soup garnished with Bacon, Cheddar Cheese & Green Onion

12

Alaskan King Crab Clusters

Straight from the Bering Sea

Served with Choice of Two Sides

Subject to availability

(Market Price)

NO CAPS IN ANY DINING-ROOM AREA. NO CELLPHONE OR LIVE STREAMING IN ANY DINING AREA.