

STARTERS

LOBSTER BISQUE

sherry / crème fraîche / chives
12

LITTLENECK CLAMS

chorizo / tomato / butter / scallions
charred bread
14

SMOKED TENDERLOIN TIPS* ⑧

shishito peppers / black garlic steak sauce
sesame seeds
13

FRIED CALAMARI & SHRIMP

banana peppers / fra diavolo
charred lemon
15

DEVILED EGGS* ⑧ ⑨

truffle / tarragon / chive / mustard seed
9

ARETHUSA GRILLED BRIE ⑨

grilled baguette / honey / pistachios
dates / figs
17

FISH CAMP TACOS

blackened cod / shredded vegetables
blistered serrano salsa / japanese mayo / cilantro
finger lime / charred tortilla
17

Gluten-friendly bread available upon request

⑧ Gluten-friendly ⑨ Vegetarian

**Consuming raw or undercooked meats / poultry / seafood
shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.*



john davenport's

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We strive to resource sustainable, seasonal ingredients from local farmers when available, while taking pride in products made in-house.

SALADS

add to any salad: chicken, shrimp or salmon 6

GOAT CHEESE

arethusa farms goat cheese fritter / mixed baby greens
sunflower seeds / heirloom grape tomatoes
honey & mandarin vinaigrette
13

CAESAR

baby gem / shaved parmesan / garlicky crouton
lemon / grape tomato
13

BABY GREENS

pistachios / golden raisins / green apple / celery / avocado
arethusa farms soft rind cheese / avocado ranch-dressed
12

SWEETS

WARM SKILLET COOKIE

salted caramel gelato / chantilly cream
9

ESPRESSO CRÉME BRÛLÉE ⑧

torched sugar / chocolate-covered espresso beans
10

CHOCOLATE DOME

rich chocolate / raspberry coulis / macerated raspberries
13

WARM BLUEBERRY CRISP

vanilla bean ice cream
9

DAILY ICE CREAM ⑧

7

PLATES

LOBSTER MAC & CHEESE

chorizo / blistered tomato / arethusa gouda cheese
buttery panko / fried onions
34

PAN-SEARED SCALLOP & SHRIMP* ⑧

creamy polenta / red quinoa / roasted corn
citrus oil
45

FAROE ISLANDS SALMON*

cedar plank / sautéed kale / confetti potatoes
saffron, lemon & dill butter / charred lemon
35

PRIME NY STRIP* ⑧

grilled dauphinoise potato / broccolini / onion ring
42

BRAISED SHORT RIB ⑧

horsey whipped potatoes / asparagus
natural gravy
38

GRILLED SURF & TURF* ⑧

filet / jumbo prawns / scampi butter
smashed potatoes / asparagus
black garlic demi-glace
45

LA BELLE FARMS CRISPY DUCK ⑧

pan-seared / baby potatoes / sautéed baby kale
black cherry jus
35

TORN PASTA MUSHROOM BOLOGNESE ⑨

kale / pickled tomato & onion / pecorino
roasted trumpet mushrooms
27

WINE BY THE GLASS

SPARKLING

187ML

Lunetta Prosecco Brut 9
delle Venezie, Italy

Chandon Sparkling Rosé 15
California

WHITE / ROSÉ

6 oz / 9 oz

Conundrum White Blend 11/15
California

Zenato Pinot Grigio 10/14
delle Venezie, Italy

Rose Gold Rosé 12/17
Côtes de Provence, Provence, France

Mohua Sauvignon Blanc 12/17
Marlborough, New Zealand

Wente Vineyards Estate Grown Chardonnay 12/17
Livermore Valley, California

**Kendall-Jackson Vintner's Reserve
Chardonnay** 12/17
California

RED

6 oz / 9 oz

Meomi Pinot Noir 13/18
Jumilla, Murcia, Spain

Elouan Pinot Noir 14/20
Oregon

Decoy by Duckhorn Merlot 16/22
Sonoma County, California

Joel Gott Red Blend 14/20
Columbia Valley, Washington

Triubute Cabernet Sauvignon 11/15
California

Liberty School Cabernet Sauvignon 10/14
Paso Robles, California

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COCKTAILS

VANILLA MANHATTAN 17
maker's mark 46 bourbon
vanilla-infused carpano antica formula
walnut bitters

SPICY MARGARITA 16
don julio silver tequila / ancho reyes verde liqueur
cointreau / lime juice / orange juice
monin agave nectar

WHISKEY SMASH 17
bulleit rye whiskey / blackberry real
lime juice / plum bitters

GRAPEFRUIT GIN & TONIC 17
the botanist gin / cointreau / fresh grapefruit juice
elderflower tonic / dash of white pepper

PARISIAN MULE 16
tito's handmade vodka / st-germain
lime / q ginger beer



BEERS

BOTTLES & CANS

Bud Light, Light Lager 7

Budweiser, Pale Lager 7

Coors Light, Light Lager 7

Miller Lite, Light Lager 7

Corona, Mexican Lager 8

Dos Equis, Pilsner 8

Heineken, Pale Lager 8

Heineken 0.0, Non-Alcoholic 8

Stella Artois, Pilsner 8

Amstel Light, Pale Lager 8

CRAFT 8

Blue Moon Belgian White, Wheat Ale

Samuel Adams Boston Lager, Lager

New Belgium Voodoo Ranger Juicy Haze, IPA

ON TAP 9

Samuel Adams, Seasonal

Counter Weight Headway, IPA

Two Roads Road 2 Ruin, DIPA

Stony Creek Dock Time, Lager

Rotating Tap Handles, market price

