

D - Signature Items

A Perfect Start

D SIGNATURE CRAB AND SHRIMP CAKES

pan seared golden brown and served with rajun-cajun remoulade and creole slaw | 8.5

CRISPY CALAMARI

rings of calamari flash fried golden brown and served with a zesty tomato sauce | 10

MUSSELS MY WAY

*one pound of Prince Edward Island mussels with your choice of preparation | 12.5
white wine, lemon, onion, garlic, and butter sauce or robust marinara*

D LOBSTER AND SWEET CORN CASSEROLE

morsels of lobster, sweet corn, roasted shallots, corn bread crumble, parmesan, and grilled crostini | 11

EGGPLANT ROLLATINI

*thin slices of eggplant stuffed with a trio of mozzarella, ricotta, and parmesan cheeses
baked golden brown and topped with robust marinara, garlic herb oil, and parmesan cheese | 9.5*

BAKED CRAB AND BRIE

crab, creamy brie, and chives wrapped in puff pastry, baked golden brown, and finished with apricot BBQ | 8.5

RIBEYE SPRINGROLLS

shaved ribeye, a trio of cheeses, and caramelized onions in a crispy shell and served with knucklehead sauce | 10

DUCK CONFIT PASTIES

slow roasted duck confit, swiss, and gouda baked in puff pastry and finished with garlic cream sauce | 9

LOBSTER MAC N' CHEESE

morsels of lobster, white cheddar, and gemelli pasta tossed in lobster cream sauce and baked golden brown | 15

From the Kettle

D LOBSTER-FULL BISQUE

this velvety bisque is loaded with succulent morsels of lobster and finished with crème fraîche - Cup | 8 Bowl | 12

RED WHITE AND BLEU

creamy tomato soup infused with bleu cheese crumbles | 4

D GARDEN FRESH GAZPACHO

chilled Mediterranean style soup with tomato, cucumber, onion, garlic, and crème fraîche | 4

SOUP DU JOUR

daily creations that will tantalize your taste buds, ask your server what the Chef has created today | Market

From the Garden

D SIGNATURE

mixed spring greens tossed in raspberry vinaigrette with red onion, bleu cheese, cashew, and grape tomato | 5.5

CLASSIC CAESAR

romaine lettuce, parmesan cheese, and focaccia croutons tossed in caesar dressing | 6

THE WONDERFUL WEDGE

iceberg lettuce, candied pepper bacon, onion, tomato, bleu cheese, balsamic glaze, and bleu cheese dressing | 9

QUINOA SALAD

arugula, bleu cheese, red onion, quinoa, and peach infused balsamic glaze | 7

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness.

Main Street

D SCALLOPS ROCKEFELLER

seared sea scallops with bacon cream, crispy spinach, and fried oysters served over a griddled potato cake | 26

GRILLED SCOTTISH SALMON

over zucchini vermicelli, topped with grape tomato, and finished with garlic herb oil and fig balsamic glaze | 24

D SEAFOOD BOUILLABAISSÉ

lobster tail, shrimp, calamari, mussels, and local gulf fish in a roasted fennel and tomato broth | 29

SIMPLY SCALLOPS

grilled sea scallops, zucchini vermicelli, grape tomatoes, and lemon herb butter | 22

DUVAL'S SEAFOOD SAMPLER

grilled lobster tail, shrimp, and sea scallops served with the Chef's selected accompaniments | Market

NEW ENGLAND FISH AND CHIPS

beer battered cod served with a trio of french, sweet, and corn fries accompanied by our signature tartar sauce
Small Catch | 14 Big Catch | 17

D OCEAN SCAMPI

lobster, shrimp, and linguini finished with lemon garlic butter sauce and grape tomato | 25



Chef Selected Fresh Catch

We offer the freshest fish in the market and fillet your fresh catch in-house.
Ask your server what the Chef is featuring tonight. | Market

ROASTED RED PEPPER PASTA

gemelli pasta, onion, sun-dried tomato, and spinach tossed in a velvety red pepper cream sauce | 15
enhance your pasta with - Blackened Chicken | 4.5 or Grilled Shrimp | 7

PETITE FILET MIGNON

center cut beef tenderloin grilled to your liking with a griddled potato cake, spinach, and garlic cream sauce | 29.5

FARMER'S MARKET MEDLEY

featuring fresh vegetables sourced from local farmers - ask your server for tonight's vegetarian selection | Market

BRAISED SHORT RIBS

braised boneless short ribs served with a five cheese potato croquette and crispy onion | 23

D SIGNATURE CRAB AND SHRIMP CAKE DINNER

served with a griddled potato cake, spinach, and accented with peach and raspberry infused balsamic glazes | 22

Light and Just Right

D OCEAN COBB

a twist on a classic cobb featuring lobster, crab, and shrimp with bacon, bleu cheese, grape tomato, red onion, hard boiled egg, mixed spring greens, and rosemary balsamic vinaigrette | 24

CHICKEN CAESAR

romaine lettuce, parmesan cheese, focaccia croutons, and caesar dressing
with your choice of grilled, blackened or cashew encrusted chicken breast | 15

D SIGNATURE DUO

Duval's signature salad featuring mixed spring greens tossed in raspberry vinaigrette with red onion, bleu cheese, cashew, and grape tomato topped with our signature crab and shrimp cake | 15

We constantly strive to improve the experience you have at Duval's, continually evolving the menu with fresh and exciting items.
If you don't see one of your old favorites, please alert your server. If possible, the Chef would be happy to prepare it for you!