

DAVID DUNCAN HOUSE

PRIME STEAK • SEAFOOD

WELCOME



• RAW •

DDH SEAFOOD TOWER LARGE GF	255
Lobster, king crab, snow crab, 12 oysters, 4 tiger shrimp seafood salad, crab salad, smoked salmon, cocktail sauce, fresh horseradish, apple mignonette, hot sauce	
SMALL	130
JUMBO SHRIMP COCKTAIL GF	39
3 iced tiger shrimp, spicy cocktail sauce	
EAST COAST OYSTERS GF	(6pc)21 (12pcs)42
Horseradish, lemon, apple mignonette, hot sauce	
ARTISANAL MEAT BOARD	30
ARTISANAL CHEESE BOARD	28
CHILLED SEAFOOD SALAD GF	26
lemon vinaigrette	

• APPETIZERS •

SEARED SCALLOPS GF	39
Deep sea scallops, parsnip puree, micro greens, beurre blanc	
GARLIC SHRIMP GF	39
3 pan seared jumbo shrimp, garlic & sherry wine emulsion	
CALAMARI FRITTI	21
Golden fried calamari, baby arugula, lemon garlic aioli	
BAKED FETA	18
Baked feta wrapped in filo pastry, honey drizzle	
CAULIFLOWER LOUKOUMADES	18
Tempura batter, kalbi dressing	

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Book your next event in one of our 5 Private Rooms.

DavidDuncanHouse.com
TAKEOUT • OFF-PREMISE CATERING

GF GLUTEN FREE | V VEGETARIAN

Made with Love

GIFT CARDS AVAILABLE

PETER & PAULS
hospitality group

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• LAND •

ROAST PRIME RIB AU JUS	(12oz) 44 (16oz) 58
NEW YORK STRIP STEAK 12oz GF	60
FILET MIGNON (bacon wrapped) 8oz GF	62
RIB EYE STEAK 16oz GF	68
PROVIMI VEAL CHOP (BONE IN) 16oz	64
Port Madeira mushroom sauce	
PETER'S GRILLED LAMB CHOPS 4pc GF	55
Grilled lemon and herb marinated lamb chop, oregano essence	
LIVER & ONIONS	37
Provimi liver with caramelized onions, crispy bacon	
CHICKEN SUPREME GF	34
Free range chicken, potato cake, lemon garlic pan jus	

• PASTA •

LOBSTER PASTA	42
Lobster, tomato sugo, chili, basil, My Mother's Olive Oil	
VEGETARIAN PASTA V	28
SHRIMP TAGLIATELLE	39
concasse tomato, sea asparagus, tarragon, lemon butter emulsion	
*Gluten free pasta available	

• SIDES •

MUSHROOMS GF, V	16
Sautéed, thyme, Maldon	
ASPARAGUS GF, V	17
Grilled, roasted garlic, lemon butter	
STEAK HOUSE FRIES GF, V	10
Thick cut steakhouse style fries, lemon garlic aioli	
BAKED IDAHO POTATO GF	13
Baked russet potato, butter, sour cream, bacon, scallions	
GARLIC MASHED POTATO	13

• SEA •

Visit our fish display to select today's catch delivered fresh daily	
WHOLE GRILLED FISH	MP
Lemon, fresh herbs, My Mother's Olive Oil	
ATLANTIC SALMON GF	39
Parsnip puree, french green beans, sautéed oyster mushroom, champagne beurre blanc	
ALASKAN KING CRAB 9oz GF	110
King crab legs, clarified butter	
LOBSTER TAIL GF	MP
Single broiled Atlantic lobster, clarified butter	
PAN-SEARED HALIBUT GF	52
Creamy crab sauce, asparagus, shallots, chives	

• DESSERTS •

BAKLAVA CHEESECAKE	15
Home made cheesecake with walnuts and pistachios, wrapped in filo pastry and drizzled with honey	
BAKLAVA ICECREAM	12
NEW YORK STYLE CHEESECAKE	14
Semi baked fluffed cheesecake, sour cream icing, rich graham crust	
CREME BRÛLÉE	14
Rich bourbon vanilla custard, topped hard candy, fresh berries	
CHOCOLATE HAZELNUT TORTE	12
BANANAS FOSTER FOR 2	27
Flambé of bananas, rum, egg crepe, French vanilla ice cream	
CHERRIES JUBILEE FOR 2 GF	27
Flambé of bing and Amarena cherries, brandy, French vanilla ice cream	
EK-MEK	15
layers of katife, custard, infused with honey and topped with cream	
• SPECIALTY COFFEE •	
DAVID DUNCAN HOUSE COFFEE	16
Remy Martin, Grand Marnier, Amaretto	
IRISH COFFEE	16
Irish whiskey, Irish mist	
SPANISH COFFEE	16
Brandy, Kahlúa	



Head Chef: Derrick Brampton
August 2023

Not all ingredients are listed. Please let us know of any allergies or food sensitivities.

MP MARKET PRICE
GF GLUTEN FREE | V VEGETARIAN

All prices are subject to applicable taxes. 18% gratuity added to parties of 8 or more.

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