

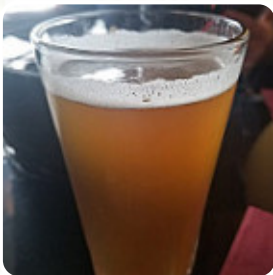
DAVID'S
(388)



David's 388 Menu

<https://menuweb.menu>

388 Cottage Rd ME 04106, South Portland, United States
+12073477388 - <http://davidsrestaurant.com/>



The menu of David's 388 from South Portland comprises about **414** different menus and drinks. On average you pay about \$35.1 for a dish / drink. Davids 388 Restaurant in Portland, ME, is a delightful American eatery boasting an impressive average rating of 4.5 stars. Open every evening from 5:00 PM to 9:00 PM, this restaurant invites you to indulge in a memorable dining experience. To ensure you secure a table, it's best to call ahead at (207) 347-7388. Prefer to enjoy your meal at home? You can conveniently place your order through OpenTable. The menu features a variety of enticing options, including a selection of refreshing beers. If you're intrigued and would like to explore similar culinary delights, consider checking out Free Range Fish Lobster and The Maine Lobsterbake Co. We encourage you to share your culinary journey by leaving a review!.

David's 388 Menu



Desserts

CHOCOLATE CAKE

Alcoholic Drinks

SANGRIA

Sashimi

TUNA TARTAR

Vegetarian

PARMESAN ASPARAGUS

Salad

CAESAR

Extras

BRAISED GREENS \$3.0

Gnocchi

GNOCCHI

Snacks

BREADSTICKS

Wraps

CARIBBEAN JERK CHICKEN

Daily Special

OMELET OF THE DAY

Rice

RISOTTO

Antipasti - Starters

CARPACCIO

Spirits

MARTINI

Special Rolls

LOBSTER ROLL \$28.0

Duck Dishes

DUCK

Omelettes

OMELETTES \$12.0

Dipping Sauces

MAPLE SYRUP

Seafood

ROASTED GARLIC SHRIMP \$22.0

Wine

WHITE WINE

Duck Meat

CRISPY DUCK

American Food

EGGS BENEDICT

Brunch

MAPLE LEAF

David's 388 Menu



Blends

CHIVAS 12 YR \$12.0

Healthy Drinks

LOVELY GREENS \$11.5

Seafood Dishes

FRIED CALAMARI \$15.0

Signature Drinks

THE OBSERVATORY

Sweet Treats

CINNAMON BUN \$4.0

Healthy Choices

FRIED HADDOCK SANDWICH \$16.0

Beer & Cider

PEAK ORGANIC IPA

Popular Items

CHEDDAR JALAPEÑO BISCUIT \$4.0

White

ZENATO

White Wines

CAPOSALDO, PINOT GRIGIO, ITALY \$17.0

Signature Cocktails

SPICY MARGARITA

Meritage

OPUS ONE, MONDAVI-ROTHCHILD, ST HELENA, CA, BV \$350.0

Brunch Sides

APPLE MAPLE CHICKEN SAUSAGE \$4.0

Dessert Wine

CHATEAU PROST, SAUTERNES, FRANCE

Non-Alcoholic

ELI'S ROOT BEER \$3.0

Imported Bottles

HEINEKEN, HOLLAND

Sake

SAKE-TINI

Steaks & Chops

BACON WRAPPED FILET MIGNON \$26.0

Sparkling & Rosé

PROSECCO, VENETO, ITALY

Burgundy

ALBERT BICHOT V.V. BOURGOGNE

White Wines By The Glass

CHATEAU GRAVILLE-LACOSTE, GRAVES, FRANCE \$52.0

David's 388 Menu



Barbaresco

TÜFO BLU, COLLE DEI VENT, ITALY

Ripasso

REMO FARINA, VALPOLICELLA, VERONA \$53.0

Shiraz

YANGARRA, MCLAREN VALE AUSTRALIA

Classic Desserts

WARM CHOCOLATE CHIP COOKIES

Entree Additions

3 GRILLED SHRIMP \$8.0

Cava

NAVERAN, SPAIN \$40.0

Islands

TALISKER 10 YR \$14.0

Pinot Noir / Burgundy

CARMEL ROAD, MONTEREY, CA \$36.0

Pinot Gris

SOLENA, WILLAMETTE VALLEY, OR \$53.0

Tuscany

LUIANO, CHIANTI CLASSICO

Cocktail

MARGARITA

Bloody Marys

TRADITIONAL BLOODY MARY \$9.0

Champagne / Sparkling

NIVOLE MOSCATO D'ASTI, ITALY

Beaujolais

ALBERT BICHOT, CHATEAU DE JARNIOUX, FRANCE \$32.0

Super Tuscan

TOMMASI ROMPICOLLO, NECK BREAKER, TUSCANY, ITALY

Vinho Verde

LAS LILAS, PORTUGAL \$34.0

Viognier

ALBAN VINEYARDS, CENTRAL COAST, CA \$66.0

No Bubbles

DELUXE BLOODY MARY \$12.0

Beer Selection

BASS ALE, ENGLAND

Muscadet

CHATEAU LA BERRIERE, LOIRE, FRANCE \$36.0

David's 388 Menu



Chenin Blanc

CUVEE DE LA GUICHARDIERE,
SAUMUR, FRANCE \$55.0

Blush Wine

REGALEALI, ROSATO, SICILY \$18.0

Grüner Veltliner

GOBELSBERGER, AUSTRIA \$42.0

Lighter

DOWNEAST CIDER

Assorted Desserts

APPLE PIE

Lunch Soups & Salads

ADD TO ANY SALAD \$14.0

Albariño

ARCAN, RIAS BAIXAS, SPAIN \$46.0

Sancerre

DOMAINE DURAND RESERVE,
FRANCE \$54.0

Kerner

CASTELFEDER, ALTO ADIGE,
ITALY \$54.0

Hh Cocktails

BLOOD ORANGE MARTINI

Breakfast - Toasted Bagels And More

MULTIGRAIN WHEAT TOAST \$2.0

Boosts

COCONUT SUNRISE

Half Bottle Chardonnay

MIGRATION, RUSSIAN RIVER VALLEY

Eggs & Alternatives

CHILAQUILES^ \$13.0

Ports & Dessert Wine

FONSECA BIN 27 PORT \$8.0

Mexican-American Food

EMPANADAS

Cabernet Sauvigno

EARTHQUAKE, LODI, CA \$71.0

Mencía

ALBAMAR FUSCO, RIBIERA
SACRA, SPAIN \$54.0

Port Cognac - Dessert Wine

DRY SAC SHERRY \$7.0

Swell Sodas

WILD BLUEBERRY

David's 388 Menu



Gewurtztraminer

TRIMBACH, ALSACE, BV \$49.0

St Laurent

SATTLER, AUSTRIA \$49.0

Burgundy (Red)

LOUIS LATOUR, MARSANNAY, BURGUNDY, BV \$58.0

Primativo

FATALONE, PUGLIA, ITALY \$50.0

Malbec/Cabernet Blend

AMANCAYA, GRAN RESERVA, ARGENTINA

Fancy Toasts

NORTH SPORE TOAST \$12.0

Morning Spirits

MIMOSA WITH ORGANIC BUBBLES \$8.5

Provision Drafts

ALLAGASH WHITE \$7.0

6-Pack Of Beer

BUD LITE \$4.8

Burgers - To Add

THICK CUT BACON \$5.0

Casa Wedges

THE ATHENA

Biscuits From Heaven

GLUTEN FREE BISCUIT \$2.0

Classical Cocktails

GIN BASIL SMASH

Potato Bacon Pies - 19"

POTATO BACON

Non Alcoholic Drinks

PELLEGRINO \$3.0

CLAUSTHALER \$5.3

Soups

LOBSTER BISQUE

FISH SOUP

Pizza

THE MEAT

PIZZA MARGHERITA

Burger

CLASSIC BURGER \$15.0

THE MUSHROOM

Sandwiches

BLTA \$15.0

MEATLOAF SANDWICH \$15.5

Breakfast

BUTTERMILK PANCAKES \$9.0

HASH AND EGGS \$15.0

David's 388 Menu



Drinks

DRINKS

BEER

Starters & Salads

ANTIPASTO

FRENCH FRIES

Sauces

HOLLANDAISE

TRUFFLE KETCHUP

Appetizer

TARTARE

SMOKED SALMON AVOCADO \$12.0

Beef Dishes

FILET MIGNON

BEEF CARPACCIO

Prosecco

CA FURLAN CUVEE BEATRICE, ITALY \$36.0

ROSE SPUMANTE, VENETO, ITALY \$36.0

White Wine

MOHUA, SAUVIGNON BLANC, NZ \$20.0

JADOT, UNBAKED CHARDONNAY, FRANCE \$20.0

Alkoholische Cocktails

STRAWBERRY MOJITO

COSMOPOLITAN

Beverages

NATALIE'S FRESH SQUEEZED OJ \$4.0

CAPPUCCINO, LATTE OR MOCHA \$4.0

Hot Drinks

TEA

COFFEE

Mocktails

LEMON BASIL SODA

STRAWBERRY MINT SPRITZ

Coffee

ESPRESSO

CAPPUCCINO

Red Wines

ANGELINE, PINOT NOIR, CA \$20.0

COTES DU RHONE, E. GUIGAL, FRANCE \$45.0

Sparkling

LAMBERTI, PROSECCO

DOMAINE BOUSQUET, ORGANIC BRUT

Sauvignon Blanc

ARONA, NEW ZEALAND \$34.0

QUINCY, DOMAINE PIERRE DURET, LOIRE VALLEY, FRANCE \$48.0

Italian Specialties

FOCACCIA

ARANCINI

David's 388 Menu



Port

TAYLOR FLADGATE LATE BOTTLE VINTAGE \$8.0

TAYLOR-FLADGATE TAWNY PORT (20 YEAR) \$10.0

Amarone

SARTORI, CORTE BRA, VENETO, BV \$90.0

TOMASSI, CLASSICO

Barolo

DAMILANO LECINQUEVIGNE, PIEDMONT \$95.0

FONTANAFREDDA, PIEDMONT, BV

Valpolicella

MASI BONACOSTA, ITALY

ALLEGRI, PALAZZO DELLA TORRE VERONESE, ITALY

Single Malt Scotch

GLEN LIVET 12 YR \$14.0

DALWHINIE 15 YR \$15.0

Rioja

VEGA, SPAIN

MARQUES DE RISCAL, RESERVA, SPAIN

Draft

SHIPYARD ROTATING TAP \$6.5

AUSTIN STREET PATINA APA \$8.0

Tempranillo

BARCOS DE PIEDRA, RIBIERA DEL DUERO, SPAIN \$40.0

VALDE LACIERVA, RIOJA, SPAIN \$47.0

Scotch

BALVENIE 12 YR \$14.5

MCCALLAN 12 YR \$14.0

Red Blends

CELLARDOOR NED SAID RED (CAB FRANC/ CARMENERE) LINCOLNVILLE, ME \$36.0

PETITE PETIT (PETITE SIRAH/ PETIT VERDOT) LODI, CA \$48.0

Barbera

BRICCOTONDO, PIEDMONT, ITALY \$38.0

MICHELE CHIARLO, CALAMANDARA, ITALY \$44.0

Highland

GLENFIDDICH 12 YR \$11.5

OBAN 14 YR \$15.0

Straight Up

DAVID'S ULTIMATE COSMO

SPICED COCONUT PUNCH

Syrah/Shiraz

EL NECIO RESERVE SYRAH, ARGENTINA \$48.0

YANGARA, SHIRAZ AUSTRALIA \$62.0

David's 388 Menu



Sides

GARLIC KNOTS

SOY SAUCE

Special Coffee Drinks

DAVID'S 388 SPECIAL COFFEES

AFTER D

Egg Things

THE PILLSBURY STREET
BREAKFAST \$9.0

DAVID'S FAVORITE EGG SANDWICH \$9.0

Uncategorized

BAROSSA VALLEY SHIRAZ,
AUSTRALIA \$36.0

MONUMENT MULE

Entrées

SEAFOOD CAKES \$16.0

CRISPY FRIED BRUSSEL
SPROUTS \$13.5

POTSTICKERS

Pasta



PAPPARDELLE

SEAFOOD PASTA

PASTA BOLOGNESE

Antipasti

ROSEMARY GARLIC FOCACCIA \$3.5

MUSHROOM RAVIOLI \$24.0

BURRATA

Fish



SMOKED SALMON \$6.0

GRILLED SALMON \$7.0

SEA BASS

Main

MAINE BLUEBERRY SORBET

CHOCOLATE PECAN TARTLETS

CRISPY SKIN DUCK BREAST \$29.0

Beers

ALLAGASH, WHITE

LONE PINE, BRIGHTSIDE IPA

GEARYS, PORTER

Rose

TERRES ANTIQUES, FRANCE \$35.5

VIN GRIS DE CIGARE, BONNY
DOON, CA \$49.0

ADELSHEIM, WILLAMETTE VALLEY,
OREGON

Whites

CAMBRIA CHARDONNAY, SANTA MARIA,
CA

ARONA, SAUVIGNON BLANC, NEW
ZEALAND

BENVOLIO, PINOT GRIGIO, FRUILI, ITALY

Reds

STERLING, CABERNET SAUVIGNON,
NAPA, CA

DOMAINE BOUSQUET, MALBEC,
MENDOZA

BAROSSA VALLEY, SHIRAZ, AUSTRALIA

David's 388 Menu



Add To Any Salad

20Z FRESH MAINE LOBSTER MEAT	\$12.0
JERK SEASONED ORGANIC CHICKEN	\$5.0
ASIAN MARINATED SLICED SIRLOIN	\$6.0

Cans

RISING TIDE, ISHMAEL COPPER ALE
BISSELL BROTHERS, SUBSTANCE IPA
WHITE CLAW, SPIKED SELTZERS

Riesling

S.A. PRUM ESSENCE, MOSEL	\$38.0
ANTON BAUER BERG , AUSTRIA	\$54.0
TRIMBACH, CUVÉE FREDERIC EMILE, ALSACE, BV	\$85.0

Beer & Special Drinks

CASCO BAY MOVER
CAPE ELIZABETH
POMMARITA

Restaurant Category



DESSERT
GLUTEN FREE
VEGAN

Champagne

AUBRY BRUT ROSE, CHAMPAGNE, BV	\$98.0
MOET ET CHANDON, BV	
DOM PERIGNON, BV	\$210.0

1999 SALON BLANC DE BLANC, LE MESNIL, BV	\$550.0
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Merlot

LIBERTY SCHOOL, CENTRAL COAST, CA	\$38.0
ROMBAUER, NAPA, BV	\$96.0
CALLAWAY CELLAR SELECTION, CA	
FROG'S LEAP, NAPA, CA	

Chardonnay

LA CREMA, SONOMA, CA	\$45.0
MICHAEL DAVID, LODI, CA	\$38.0
KENDALL JACKSON, CALIFORNIA	\$40.0
ROMBAUER, CARNEROS, CA	\$85.0

Pinot Grigio

BENVOLIO, FRUILI, ITALY	\$30.0
BORTOLUZZI, FRUILI, ITALY	\$36.0
BORGIO CONVENTI, COLLIO, ITALY	\$30.0
TOMASSI, CARIANO, ITALY	\$34.0

Malbec

DOM BOUSQUET, MENDOZA, ARGENTINA	\$36.0
TRIVENTO GOLDEN RESERVE, MENDOZA, BV	\$54.0
ACORDEON, ARGENTINA	
TERRAZAS RESERVA, ARGENTINA	

Chianti

CASTELLARE, CHIANTI CLASSICO, BV	\$59.0
NIPOZZANO, CHIANTI RUFINA	\$66.0
DONNA LAUREN	

David's 388 Menu



CLASSICO RISERVA, MONSANTO

Zinfandel

BRAZIN, LODI, CA \$40.0

SEGHESIO, SONOMA, CA \$61.0

CELLAR NO. 8, SONOMA, CA

TARA D'ORO, AMADOR, CA

Chardonna

BUTTER, JAM CELLARS, CA \$45.0

MORGAN, SANTA LUCIA
HIGHLANDS, CA \$68.0

CAKE BREAD, NAPA, BV \$70.0

STARMONT MERRYVALE, CA

Specialties

DUCK, POTSTICKERS EGGS* \$15.0

MEDITERRANEAN VEGGIE HOME
FRIES AND EGGS \$12.0

CRÉME BRULÉE LOST BREAD \$11.0

ZA'ATAR VEGGIE BOWL \$12.0

SEAFOOD PAPARDELLE \$26.0

Beer



STELLA ARTOIS

ALLAGASH WHITE,
PORTLAND

WOODCHUCK HARD CIDER

HEINEKEN \$6.0

COORS LIGHT \$5.0

Red Wine

LANDER JENKINS, CABERNET, CA \$25.0

DOMAINE BOUSQUET, ORGANIC
MALBEC \$18.0

CARMEL ROAD, PINOT NOIR,
MONTEREY, CA

SANDEMAN TAWNY PORT \$8.0

TUA RITA, SUPER TUSCAN, ITALY \$25.0

Bordeaux

CHATEAU LAROSE TRINTAUDON,
HAUT-MEDOC \$70.0

CHATEAU LA TOUR DE MONS,
MARGAUX, BV \$90.0

CHATEAU LAROSE-TRINTAUDON, HAUT
MÉDOC

CHATEAU MEYNEY, ST ESTEPHE,
FRANCE

CHATEAU PIPEAU, GRAND CRU, ST.
EMILION, FRANCE

Rhone

PIEDLONG, CHATEAUNEUF-DU-
PAPE, RHONE, BV \$140.0

CHÂTEAUNEUF-DU-PAPE, LES SINARDS,
PERRIN ET FILS, FRANCE

CHAPELLE-ST-ARNOUX, VACQUEGRAS,
FRANCE

COTES DU RHONE, MONT-REDON,
FRANCE

COTES DU RHONE, LES TROIS CHEMINS

Burgundy (White) - France

MACON, LA ROCHE VINEUSE,
DOMAINE CHENE \$48.0

POUILLY-FUISSE, JOSEPH DROUHIN, BV

CHABLIS, DOMAINE CHRISTIAN
MOREAU \$74.0

MEURSAULT, DOMAINE MATROT,
BV \$76.0

David's 388 Menu



PULIGNY-MONTRACHET,
FRANCOIS CARILLON, BV \$98.0

Cocktails

BLUEBERRY BUSTLE

GIN GINGER

CAPE-HATTAN

GRAPEFRUIT MARGARITA

APRICOT FIZZ

PEARTINI

APEROL SPRITZER

Pinot Noir

CAMBRIA, SANTA MARIA, CA \$40.0

LOVE OREGON, WILLAMETTE, OR \$48.0

LA CREMA, SONOMA, CA, BV \$50.0

DOMAINE DROUHIN,
WILLAMETTE, OR, BV \$75.0

MACMURRAY RANCH, RUSSIAN
RIVER, CA \$89.0

SCHUG, CARNEROS ESTATE,
CALIFORNIAL, BV

ANGELINE, CA

Cabernet Sauvignon

STERLING, SONOMA, CA \$38.0

FERRARI CARRANO, ALEXANDER
VALLEY, SONOMA, CA \$84.0

HEITZ, NAPA, CA, BV \$90.0

LANDER-JENKINS, CA

BENNETT FAMILY, THE RESERVE, NAPA,
CA

HEITZ, NAPA, ST. HELENA, CA

MCMANIS, CA

Beers And Ales Bottles

STELLA ARTOIS, BELGIUM'S ORIGINAL
LAGER

BAXTER BREWING, STOWAWAY IPA,
PORTLAND

AMSTEL LIGHT, PREMIUM LAGER,
HOLLAND

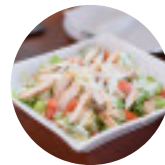
CLAUSTHALER, NON-ALCOHOLIC MALT,
GERMANY

GEARY'S PALE ALE, PORTLAND

ALLAGASH BLACK BELGIAN STYLE
STOUT, PORTLAND

SEBAGO BREWING CO. RUNABOUT RED
ALE, PORTLAND

Salads



SPINACH AND BLUE
CHEESE V GF+ VG+ N \$14.0

BEEF AND GOAT
CHEESE GF V VG+ N \$14.0

ASIAGO CAESAR GF \$14.0

AVOCADO, TOMATO CAPRESE \$11.0

ARUGULA, CURRANTS AND BLUE
CHEESE \$11.0

QUICK PICKLED BEET SALAD* \$13.5

CAESAR SALAD

BLUE CHEESE SALAD

BEEF SALAD

ARUGULA SALAD

Side Dishes



CLAM CHOWDER

TRUFFLE FRIES

CORNED BEEF
BRISKET HASH^ \$8.0

SMASHED FINGERLING
HOMEFRIES \$3.0

David's 388 Menu



MEDITERRANEAN VEGGIE HOMEFRIES	\$7.0
CHEESY WHITE GRITS	\$3.0
ENGLISH MUFFIN	\$3.0
TRUFFLE FRIES^	\$6.0
TRUFFLE FRENCH FRIES*	\$6.0
CRISPY TATER TOTS	\$9.0
MASHED POTATOES	
RICE	

Dessert



CHOCOLATE PECAN TARTLETTE	\$8.5
CHEESECAKE	\$8.5
CREME BRULEE	\$8.5
WARM APPLE TART TATIN	
NEW YORK STYLE CHEESECAKE	
FRESH FRUIT SALAD	\$6.0
APPLE AND BERRY CRISP	\$7.0
BLUEBERRY PIE	
BREAD PUDDING	
COOKIES	
CHEESE CAKE	
SORBET	

These Types Of Dishes Are Being Served



MUSSELS	\$14.5
APPETIZER	
BREAD	
SOUP	
SALAD	
BURGER	

LAMB	
ICE CREAM	
MEATLOAF	
DESSERTS	
PASTA	
MEAT	
FISH	
OYSTERS	
LOBSTER	

Starters



MAINE MUSSELS GF	\$16.0
BEEF CARPACCIO	\$16.0
CRISPY POLENTA GF !	
ARANCINI !	\$13.0
TUNA AVOCADO CRUDO GF	\$16.0
SMOKEY SESAME SEARED TUNA GF/DAIRY FREE	\$28.5
BLACKENED SALMON GF	\$28.5
ALMOND PESTO ROASTED HADDOCK P+ GF+ • N	\$30.0
SEAFOOD PAPPARDELLE GF+	\$35.0
BACON WRAPPED FILET MIGNON GF+	\$34.0
RACK OF LAMB GF+	\$35.0
CRISPY SKIN DUCK GF	\$28.5
THE 'CLASSIC ' BURGER	\$21.0
MORRACAN VEGETABLE MEDLY GF VG	\$28.5
TOMATO GOAT CHEESE SOUP	
THE 'CLASSIC ' BURGER*	\$16.0
MOROCCAN VEGETABLES AND HUMMUS	\$21.0
SUSHI RARE SEARED TUNA	\$25.0

David's 388 Menu



CRISPY VEGETABLE
POTSTICKERS BEEF \$14.0

GINGER SCALLION CRUSTED
SALMON \$31.0

BAKED HADDOCK WITH
LOBSTER* \$31.0

PEPPER CRUSTED SUSHI RARE
TUNA* \$27.0

DAVID'S MEAT LOAF \$18.0

GRILLED PORTLAND SIRLOIN \$27.0

OPEN FACE LOBSTER RAVIOLI \$31.0

SEA SCALLOPS

CHOCOLATE

CHEESE

TUNA

CARAMEL

SCALLOP

VEGETABLES

HADDOCK

BRUSSEL SPROUTS

SEAFOOD

SHRIMP

GARLIC

PRAWNS

SCALLOPS

PORK MEAT

BEEF

MUSHROOMS

BISCUIT

PARMESAN

VEGETABLES

AVOCADO

TOMATOES

RASPBERRY

Ingredients Used



BRUSSELS SPROUTS \$16.0

BUTTER

DUCK

SALMON

ONION

CORN

ONION

BACON

PESTO

David's 388

388 Cottage Rd ME 04106, South
Portland, United States

Opening Hours:

Monday 17:00-21:00
Tuesday 17:00-21:00
Wednesday 17:00-21:00
Thursday 17:00-21:00
Friday 17:00-21:30
Saturday 17:00-21:30
Sunday 17:00-21:00

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