

APPETIZERS

SEAFOOD CHOWDER

A medley of seafood and fish, with an arugula drizzle
17

BRUSCHETTA

Marinated Roma tomatoes with garlic, red onions,
fresh basil and balsamic, served over toasted baguette
12

CAESAR WITH A TWIST

Crisp romaine, air dried prosciutto, fried capers,
and a cornbread crouton,
tossed in a creamy lemon garlic dressing
19

GLASS NOODLE CHICKEN SALAD BOWL

Slow roasted smoked chicken with
heritage greens, noodles, edamame, radish, sprouts,
and seasonal vegetables, with white balsamic dressing
22

THAI VEGETABLE SPRING ROLLS

Filled with Asian vegetables, coconut, and rice
noodles, served with sweet chili lime dipping sauce.
20

GRILLED CALAMARI

Served over roasted sweet peppers, eggplant, arugula
and balsamic basil infusion.
23

KING CRAB CAKES

Alaskan crab served over a mango red onion slaw,
with chipotle ranch sauce.
24

AHI TUNA POKE

Fresh tuna with bulgogi marinate, pickled vegetables,
and taro root crisps, in a fluffy bao buns.
26

THE DOCK STEAK SLIDER

Grilled Striploin over a Bermuda onion ring stuffed
with garlic mashed potato, topped with a mushroom
cap, and sundried tomato gorgonzola sauce.
26

HOUSE MADE PASTAS

SHRIMP AND SCALLOPS

Spaghettini noodles with goat cheese and spinach, in a
rose tomato, arugula pesto sauce
34

LINGUINE PESCATORI

Shrimp, baby clams, mussels, and calamari, simmered
with our house tomato basil sauce
33

FETTUCCINE VERDE

Fresh house made spinach noodles,
with forest mushrooms, roasted garlic,
and chardonnay cream sauce
30

CRESTE DI GALLO CARBONARA

Smoked pork belly, shiitake mushroom,
and leeks in a garlic Grana Padano cream sauce.
31

ADD TO YOUR MEAL

6oz grilled chicken	14
Tiger shrimp 5 pcs	20
Seared scallops 4 pcs	24
Roasted garlic mushrooms	7
7oz Lobster tail	Market Price

Dietary Notes: Many items can be made gluten friendly. We are sensitive to all allergies and dietary needs. Make known to your server your needs and expectations. Dock of the bay culinary staff would be happy to cater to your requests

Prices and Products are subject to change based on market availability. Taxes and gratuity are not included in the prices.
Corkage fee is \$25. Groups of 8 or more people are subject to 18% automatic gratuity

ENTRÉES

PORK TENDERLION

Slow roasted, then glaze with burnt blood orange caramel, dried peach chutney, grilled mini potatoes and seasonal vegetables

40

SMOKED CHICKEN MASALA

Roasted with a tamarind glaze, forbidden black rice, seasonal vegetables and madras, sweet potato, curry sauce

39

ATLANTIC SALMON

Seared over glass noodles, rice Asian red sauce, seasonal vegetables and crisp ginger scallions

41

SOUTH AMERICAN LAMB RACK

Alberta big eye lamb with a chimichurri sauce, red potato smash, and seasonal vegetables

60

BEEF TENDERLOIN TOWER 8oz

Over Yukon gold mash leek bundle, with Marsala jus,

60

CHEFS FEATURE CHOP

Market price

DOCK STEAKS

Our steaks and chops are of the highest AAA. USDA and Canadian Prime, aged over 40 days.

NY Striploin USDA choice 8oz

48

NY Striploin USDA choice 12oz

59

Rib Eye USDA choice 12oz

66

Prime Striploin 12oz

69

Prime Rib 10oz

46

Steak come with steamed or mashed potato, seasonal vegetables and choice of our signature sauces.

Signature Sauces

Peppercorn stilton, Marsala jus,
Cabernet rosemary, Wild mushroom,
Roasted tarragon garlic butter

DINNER FEATURES

CHEF'S CHOICE