

## 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

### **FETTUCCHINE 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**