

ENTRÉES

GRILLED PORK CHOP SOUS VIDE

with rhubarb BBQ glaze, apple siracha chutney, five
spice smashed sweet potato, and seasonal vegetables
40

SMOKED CHICKEN PIRI-PIRI SUPREME

Lightly mesquite smoked chicken breast, over
Grana Padano sticky rice, with zesty Portuguese sauce
and seasonal vegetables
39

PERSIAN LAMB RACK

Alberta big eye lamb with a Shiraz honey glaze,
purple potato, and seasonal vegetables
57

ATLANTIC SALMON

Seared fillet, over black rice, with a maple soy roasted
onion glaze, and seasonal vegetables
41

BEEF TENDERLOIN TOWER 8oz

Over Yukon gold mash leek bundle, with Marsala jus,
59

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

Soup

App

Land

Sea

Dessert

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

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

CAPRESE RAVIOLI BOCCONCINI

Smoked pork belly, red onions, cherry tomatoes, fresh basil and roasted garlic, with virgin olive oil white wine sauce.
31

ADD TO YOUR MEAL

6oz grilled chicken	14
Tiger shrimp 5 pcs	20
Seared scallops 4 pcs	23
Roasted garlic mushrooms	8
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