

LUNCH

* Items with a choice of salad, soup or fries

***OPEN-FACE PRIME RIB SANDWICH**

Shaved beef with peppers, onions, and rosemary jus,
over a garlic Havarti baguette
24

***TEXAS BRISKET SANDWICH**

Mesquite slow smoked beef, with Cajun slaw,
sweet pickles, onion crisps, house maple BBQ sauce,
on an Ace Bakery bun
25

***FRIED KOREAN CHICKEN SANDWICH**

Spicy, sweet, glazed, breaded chicken breast
on a toasted potato bun, with pickled slaw and
Korean gochujang mayo
23

***PANKO FISH TACOS**

Crusted pickerel with Asian dill pickled cucumber
slaw, soy onion mayo and pea tendrils
24

***DOCK SIDE BURGER**

House made 8oz sirloin served with lettuce, tomato,
onion, dill pickle and aged cheddar
23

RAINBOW TROUT

Pan seared fillet, served over Jasmin rice, with
seasonal vegetables, and cucumber sweet pepper salsa
27

FISH AND CHIPS

Beer battered haddock with creamy house slaw, fresh
cut fries and dill ranch sauce
23

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

Steak come with fries, seasonal vegetables and choice
of our signature sauces.

Sauce includes:

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

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

LUNCH FEATURES

Chef's Choice

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

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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