

APPETIZER

SEAFOOD CHOWDER

a medley of seafood and fish with an arugula drizzle 15

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, a cornbread crouton tossed
in a creamy lemon garlic dressing 17*

GLASS NOODLE CHICKEN SALAD BOWL

*Slow roasted smoked chicken with heritage greens, noodles, edamame, radish, sprouts,
and seasonal vegetables, white balsamic dressing 19*

CRISPY THAI VEGETABLE SPRING ROLLS

filled with Asian vegetables, coconut, rice noodles and sweet chili lime dipping sauce 18

GRILLED CALAMARI

served over roasted sweet peppers, eggplant, arugula and balsamic basil infusion 20

KING CRAB CAKES

Alaskan crab served with mango red onion slaw and chipotle ranch sauce 21

THE DOCK STEAK SLIDER

*grilled striploin over a Bermuda onion ring stuffed with garlic mashed potato,
topped with mushroom cap and sundried tomatoes gorgonzola sauce 22*

PASTA

SHRIMP AND SCALLOPS

*spaghettini noodles with goat cheese and spinach
in a rosé tomato, arugula pesto sauce 30*

LINGUINE PESCATORI

*shrimp, baby clams, mussels, calamari, simmered
with our house tomato basil sauce 29*

FETTUCCINI VERDE

*fresh house spinach noodles, with forest mushrooms, roasted garlic
and chardonnay cream sauce 26*

CAPRESE RAVIOLI BOCCONCINI

*Smoked pork belly, red onions, cherry tomatoes fresh basil
and roasted garlic virgin olive oil white wine sauce 27*

Dietary Notes - Many menu 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.

LUNCH

(items) choice of fries, daily salad or soup*

OPEN FACE PRIME RIB*

*shaved beef with peppers and onions and rosemary jus,
over a garlic Havarti baguette 21*

TEXAS BRISKET*

*mesquite slow smoked beef, with Cajun slaw, sweet pickles, onion crisps with
house maple BBQ sauce, on an Ace bakery bun 22*

FRIED KOREAN CHICKEN GOCHUJANG*

*Spicy sweet glazed chicken breast on a toasted potato bun,
pickled slaw, Korean mayo 20*

PANKO PICKEREL TACO*

crusted pickerel with Asian pickled cucumber slaw, soy onion mayo and pea tendrils 21

DOCK SIDE BURGER*

*house made 8oz sirloin served with lettuce, tomato, onion, dill pickle and aged cheddar
20*

RAINBOW TROUT

*Pan seared and served over Jasmin rice, seasonal vegetables,
with a cucumber sweet pepper salsa 24*

FISH AND CHIPS

beer battered haddock with creamy house slaw, fresh cut fries and dill ranch sauce 18

ADD TO YOUR MEAL

4 seared scallops	\$20	6oz grilled chicken breast	\$12
5 tiger shrimps	\$18	roasted garlic mushrooms	\$7
7oz lobster tail	market price		

DOCK STEAKS

*our steaks and chops are of the highest AAA. USDA choice, and
Canadian prime, quality, aged over 40 days and hand cut in house*

NY Striploin	(USDA choice)	8oz	42
NY Striploin	(USDA choice)	12oz	52
Rib Eye	(USDA choice)	12oz	58
Rib Eye	(Canadian Prime)	12oz	60
Prime Rib	(USDA choice)	10oz	40

(While quantities last)

steaks come with seasoned fries, seasonal vegetables and choice of our signature sauces

CHOICE OF SIGNATURE SAUCES

*peppercorn stilton
cabernet rosemary
wild mushroom*

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Prices and Products are subject to change based on market availability,
Taxes and Gratuity are not included in price. Corkage fee \$25
Group of 8 or more people, subject to 18% automatic gratuity

June 2021