

## APPETIZERS

**Tuna Ceviche** w/ Cilantro, Lime, and Red Onion 14.

**Cheese Plate For Two** Assorted Cheeses, Crackers, Fruit, Nuts, & Chutney 14.

**Chicken Satay Skewers** (2 skewers)  
Tandoori Spiced Skewers w/ Tzatziki Mint Sauce 12.

**Crab Bruschetta** 2 Piece or 4 Piece  
Traditional Caprese with Balsamic Glaze & Topped with Lump Crab on Grilled Bread Market \$

**Dry Dock Amaretto Shrimp** (6) 16.

**Pomme Frites** w/ Spicy Sriracha Honey Sauce 6.

**Baked Brie** Melted inside Grilled Sourdough Bread w/ Chutney 12.

**Chimichurri Shrimp** (6) Served w/Cabbage Salad made with a Sour Cream, Honey, Cilantro Dressing 16.

**Bacon Wrapped Scallops** (4) Grilled & Served w/ Sweet Sesame Peanut Sauce 18.



## ENTREES

*Try Our Signature Crab Cake with any Entree - Broiled or Fried Market \$*

**TUSCAN GRILLED CHICKEN PASTA** - Penne Pasta, Tossed in a Sun Dried Tomato Cream Sauce w/ Crushed Olives, Wilted Spinach, Tuscan Spices, & Topped w/ Parmesan Shards & Red Pepper Garnish 24. (Hormone & Antibiotic Free)

**ASIAN TUNA 8 oz.** - Seared Yellowfin Tuna Topped w/ Thai Garlic Ginger Glaze, served over Coconut Basil Rice w/ a side of Mandarin Asian Slaw with Soy Ginger Lime Dressing 28. "From Dock to Plate in 48"

**BLACKENED OR GRILLED WILD CAUGHT SALMON 8oz.** - With two House Made Artichoke Cakes w/ Dijon Cream Sauce & Vegetable du Jour 24. "From Dock to Plate in 48"

**CLASSIC CRAB CAKES (2) 4 oz. ea.** - Crabcakes, Garlic Whipped Potatoes, Vegetable du Jour & Honey Horseradish Sauce (Broiled or Fried) Market \$

**OUR SIGNATURE SCALLOP AND CRAB BAKE** - Seared Scallops & Perfectly Seasoned Baked Crab, Dusted w/ Panko Flakes and Served w/ Our House Made Caper Dill Tarter Sauce, Arugula Apple Slaw & Vegetable du Jour 32.

**GRASS FED DOCKSIDE TENDERLOIN BURGER 8 oz.** - With Arugula, Tomato & Red Onions on a Grilled Brioche Roll & Pomme Frites 16. *\$2 extra per topping: Blue Cheese Crumbles, Cheddar, Swiss, Bacon or Sauteed Mushrooms & Onions*

**GRASS FED GRILLED BEEF TENDERLOIN** - Grilled to Perfection & Served w/ Our House Made Garlic Whipped Potatoes, Vegetable du Jour & House Made Mushroom Demi-Glace Served on the Side  
Petite 4 oz. ~ 32. Full 8 oz. ~ 54.

**GRASS FED BLACK PEPPER ENCRUSTED NY STRIP STEAK 12 oz.** - Black Pepper encrusted Center Cut NY Strip Steak w/ a Creamy Blue Cheese Sauce, Boursin & Bacon Stuffed Potato & Vegetable du Jour 42.

**DUCK TACOS (3)** - Three Flour Tortillas Stuffed with Beer Braised Duck. Accompanied with a Cilantro Lime Slaw, Mango Pineapple Salsa & Hoisin Infused Sour Cream 22.

**VEGETARIAN ENTREE** - Chef's Special du Jour 21.

## SOUP

*Soup du Jour Cup 6. / Bowl 8.*

## SALAD

**Caprese Salad** - Bed of Arugula, Cherry Tomatoes, Basil, Mozzarella, & a Balsamic Honey Drizzle (Full Size Only) 10.

**Caesar Salad** - Crisp Romaine w/ House Made Croutons & Shaved Parmesan Slices. (Anchovies upon request) 10. Full / 6. Half

**Dry Dock Salad** - Mixed Greens of Romaine & Arugula w/ Grape Tomatoes, English Cucumbers, Carrots, Croutons & Cheddar Cheese 10. Full / 6. Half

**Mediterranean Salad** - Romaine Lettuce, Grape Tomatoes, English Cucumbers, Kalamata Olives, Red Onion, Artichoke Hearts, & Crumbled Feta with Honey Basil Vinaigrette 10. Full / 6. Half

## PASTA

Pasta Alfredo or Pasta Marinara

*Add protein, blackened or grilled, to your choice of Salad or Pasta for an additional cost:*

Crab Cake	Market \$	
Shrimp -	Full 22.	Half 18.
Tuna -	Full 24.	Half 20.
Salmon -	Full 24.	Half 20.
Filet Mignon -	Full 26.	Half 22.
Chicken -	Full 22.	Half 18.
(Hormone & Antibiotic Free)		



Consumption of raw or undercooked seafood, beef, poultry, and eggs may increase the chance of food borne illness

A 20% Gratuity may be added to Parties that require more than one table.

"Tuna and Salmon caught and brought fresh to you within 48 hours"