

the Dock

Fine Dining & Spirits

Seafood - Steak - Pasta

Appetizers

Crab Stuffed Mushrooms 9

Hand stuffed crimini caps stuffed with blue crab, panko and a blend of cheeses then lightly sautéed and broiled to order.

Flatbreads

Crisp flatbread is brushed with garlic, parmesan and Italian herbs then topped with your choice of:

- Shrimp & Blue Crab 13
- Margherita 12
- BBQ Chicken 12

Loaded Idaho Nachos 11

Golden cross-cut potatoes are layered with melted cheddar and jack, crispy apple wood smoked bacon, diced tomatoes and finished with scallions. Accompanied by our irresistible dipping sauce.

Ale Battered Colossal Onion 6

A Colossal onion is dipped in scratch ale batter and served with our signature sauce.

3-Bone Rib Sampler 6

Enjoy a smaller portion of our famous ribs to begin your dining experience. These are smoked in house and slow braised for the perfect tenderness.

Chicken or Steak Quesadilla 8

A large tortilla filled with shredded cheddar, jack and your choice of grilled chicken or marinated steak.

Smoked Wings 10

Our jumbo chicken wings are grilled, smoked and served with the sauce of your choice.

Calamari 9

Lightly battered and dusted with Parmesan. Complemented with a cool lemon wedge and warm marinara.

Blue Crab Cakes 10

Two made to order crab cakes are pan seared and accented with a roasted red pepper aioli.

Entrée Salads

All entree salads are made on a bed of colorful mixed greens and accompanied by warm toast points.

Grilled Chicken Caesar 9

Grilled chicken breast, shaved parmesan, Caesar dressing and cracked pepper.

Breaded Buffalo Chicken 9

Buffalo chicken, cheese blend, diced onion, roma tomatoes and homemade ranch dressing.

Skewered Shrimp 12

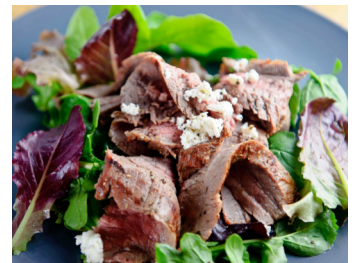
Grilled tiger shrimp, roma tomatoes, creamy peppercorn dressing, scallions and shaved asiago cheese.

Teriyaki Glazed Salmon 12

Glazed Norwegian salmon filet, grilled pineapple spears, citrus sesame dressing and scallions.

Marinated Steak & Feta 12

Soy infused flank steak, feta cheese, roma tomatoes and Italian vinaigrette.



Pasta Entrées



All pastas are accompanied by lightly baked herb & garlic toast points.

Cajun Chicken 12

Fresh chicken breast lightly rubbed with Cajun spices, red bell peppers, green onion and Andouille sausage, set atop a bed of fettuccine with creamy garlic parmesan sauce.



Shrimp Ponte Vedra Capellini 15

Black Tiger shrimp, roma tomatoes, celery and toasted pine nuts are sautéed in a light sherry butter sauce and paired with capellini pasta and finished with shaved Asiago and parmesan.

Fresh Catch

Served with your choice of one side.

Cedar Plank Grilled Salmon 19

An 8 ounce salmon filet is gently brushed with a sweet citrus teriyaki then smoked on a cedar plank to create this irresistible dish.

Stuffed Salmon with Wine and Herb Butter Sauce 18

Fresh spinach, garlic, red onion and herbs are lightly sautéed in white wine and butter then nestled inside an 8 ounce grilled salmon filet.

Parmesan and Pesto Encrusted

Mahi Mahi Filet 17

A light and savory Mahi Mahi filet is seared with our own pesto and baked with a crust of parmesan and panko.

Steaks & Chops

Served with your choice of one side.

- **12 Ounce Top Sirloin 18**
- **Hand Rubbed Ribeye 14**
- **8 Ounce Filet Mignon with cracked peppercorn demiglace 16**

Oven Baked Sausage Penne 11.0

Penne pasta, fresh marinara, sliced sausage and three cheeses are baked to order until gratin.

Chicken Marsala 12

Chicken breast is hand dredged in seasoned flour and gently browned with smoked bacon, crimini mushrooms, chicken stock and Marsala wine before coming together with tender angel hair pasta.

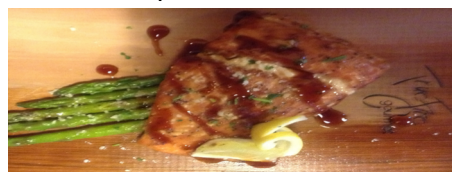
Lobster “Macaroni” and Cheese 19

Limited Availability

Fresh Maine Lobster is married with our own five cheese sauce and penne pasta, then baked with a light coating of parmesan and breadcrumbs. Your childhood favorite is back and it's all grown up.

Shrimp Scampi Pasta 15

Black tiger shrimp are broiled with capers, white wine, lemon and garlic. Finished with butter and nestled on top of fettuccine.



Crispy Southern Catfish 12

Catfish filet is hand coated with thin Creole seasoned breading and fried to bring a wonderful texture to this classic dish.

Steamed Snow Crab Legs 21

One full pound of sweet Alaskan snow crab is steamed with fresh citrus and herbs.

Half Fresh Maine Lobster Tail & Petite Filet

Limited Availability – Market Pricing

Flown in live to greet you at the peak of flavor. The lobster is seared in a browned butter sauce to highlight the amazing natural tones and paired with a petite portion of our center cut beef filet.



- **Pork Ribs – Full Rack 18 or Half Rack 12**
- **Iowa Pork Chop with roasted garlic and rosemary 19**

Add - On

- ½ Pound of Snow Crab Legs 8
- Shrimp Scampi 5
- Grilled Shrimp Skewers 5
- Oscar Style 5
(Sautéed asparagus, lump crab and Béarnaise)



Side Choices

- Additional Side Item 3
- Sautéed Asparagus
- Wild Rice Pilaf
- Waffle Fries
- Mashed Potatoes
- House Salad
- Coleslaw
- Sautéed Mushrooms
- Roasted Red Potatoes
- Seasonal Vegetables
- Baked Potato with Sea Salt

Lunch Choices

Served with a Side Salad, Waffle Fries or Coleslaw

- Buffalo Chicken Wrap – Grilled or Crispy 9
- Classic Chicken Wrap – Grilled or Crispy 9
- Hamburger 10
 - Add American or Provolone .50
 - Add Bacon .50
- Sautéed Mushroom & Provolone Burger 11
- Southwest Burger 12
- Grilled Cajun Chicken Breast 9
- Grilled Chicken Breast 10
- Crispy Catfish Hoagie 11
- Breaded Pork Tenderloin 12
- Grilled Pork Tenderloin 11

Children's

- Macaroni & Cheese 4
- Chicken Strips & Waffle Fries 6
- Penne Marinara with Garlic Bread 4
- Cheese Quesadilla Bites & Waffle Fries 6

