



It's time for an authentic slice of Old Florida.

Fresh Squeezed Orange Juice

Glass 6

SOUPS

New England Clam Chowder

Cup 4 Bowl 6
With Potatoes, Corn and Smoky Bacon

Bahamian Style Conch Chowder

Cup 4 Bowl 6

SALADS

Lauderdale Marina Salad.....14

Romaine Lettuce, Shrimp, Snow Crab Meat, Artichokes, Hearts of Palm, Grape Tomatoes, Hard Boiled Egg, and Papaya Chutney Dressing. A Marina staple for more than 30 years.

Baby Spinach12

Goat Cheese, Candied Nuts, Mandarin Oranges, Grape Tomatoes, Red Onion, Balsamic Vinaigrette

Caesar Salad8

Crisp Romaine Hearts, House Croutons
Add Chicken \$5.00
Add Shrimp \$8.00

SIDES

Small Caesar or House Salad4

Cole Slaw4

Steak Fries.....4

Plantain Chips.....4

Green Vegetable5

Rice Pilaf5

Yuca Fries and Mojo.....5

DESSERTS

Key Lime Pie6

Triple Chocolate Brownie6

Ice Cream or Sorbet of the Day.6

Snowball.....6

Cheesecake.....6



TARPON FEEDING

Enjoy one of the special attractions of the Dockside Café our “Tarpon Feeding” along the restaurant dock. Tarpon food is available at the Marina store.

WARNING

Consumer Information Act: According to Florida State Food Code Section 3-603.11. There is a risk of contracting food borne illness associated with the consumption of raw or under cooked MEATS, POULTRY, SEAFOOD or EGGS.

This facility offers raw oysters from the Gulf of Mexico. Eating these oysters may cause severe illness and even death in persons who have liver disease (For example, Alcoholic Cirrhosis), cancer or other chronic illnesses that weaken the immune system.

DOCKSIDE CAFÉ MENU

Starters

Prince Edward Island Black Mussels 13

Pan roasted with garlic and white wine

Cedar Key Clams 1 Dozen 11 2 Dozen 18

Steamed and served with lemon and butter

Smoked Fish Dip 8

With sesame crackers and vegetable crudités

Bahamian Conch Fritters 9

Our own special recipe, served with our very own “secret sauce”

Caribbean Conch Salad 9

Made with fresh squeezed lime juice and Cilantro

Peel and Eat Shrimp 13

These are Wild Florida Shrimp from Cape Canaveral, served with cocktail sauce

Jumbo Buffalo Chicken Wings 10

Mild, medium, or hot, blue cheese and celery sticks

Fried Calamari..... 11

Lightly dusted in flour, fried until crispy and tender, and served with a wasabi ginger aioli

Farm Raised Florida Gator..... 11

Golden brown and delicious, served with horseradish sauce, A FISHERIES FAVORITE FOR OVER 20 YEARS

Seared RARE Ahi Tuna 13

With baby Bok Choy and honey soy aioli

Cheesy Bread 4

Sandwiches

All served with LTO; choice of Steak Fries, Plantain Chips, Rice Pilaf, or Daily Vegetable

Soft Shell Crab Sandwich 13

With Creole tartar sauce on a Brioche bun

Crab Cake Sandwich 15

With Creole tartar sauce on a Brioche bun

Cuban sandwich 10

With Ham, Roasted Pork, Pickles, Swiss Cheese and Mustard. Just as good as those found on Calle Ocho

Tuna Sandwich On Rye 12

All white Albacore tuna salad with celery and onion

Grilled Chicken..... 9

On a Brioche bun with Basil mayo

8 oz Hamburger 9

Our own custom blend of ground chuck and brisket

Add any of the following for \$1.00 each: Mushrooms, Bacon, Caramelized Onions, Swiss, American, Blue, or Cheddar cheese

Fresh Fish Sandwich..... Mahi 16 Salmon 17 Swordfish 20 Grouper 20

Beautiful local fish, all served on a Brioche bun with tartar sauce

Maine Lobster Roll 19

Just like they do it in the New England Coast

Dockside Entrees

Joe’s Sizzler Skillet 15

Fresh Fish, Shrimp, Scallops, Tomatoes, and Artichoke Hearts served on a Sizzling Cast Iron Skillet, with a Creamy White Wine-Sherry Sauce. This has been our Most Popular Dish for over 30 years!

Spaghetti with Alfredo Sauce 10

Add Vegetables..... 3

Add Chicken..... 5

Add Shrimp 8

Fish and Chips 12

Hand breaded Tilapia and crispy Steak Fries, excellent with a sprinkle of malt vinegar

Fried Shrimp or Coconut Fried Shrimp 13

With Choice of Rice Pilaf, Steak Fries, Plantain Chips, or Daily Vegetable

Sampler Basket..... 16

3 Fried Shrimp, Fried Fish, Calamari, and Fries and a trio of sauces

Chicken Tenders 11

With choice of Rice Pilaf, Steak Fries, Plantain Chips, or Daily Vegetable— So good they are not just for kids anymore

Grilled Skirt Steak..... 16

With Yuca Fries, Chimichurri, and Cuban Mojo

Fresh Fish(Grilled, Blackened or Pan Seared) . Mahi 15 Salmon 17 Swordfish 19 Grouper 19

Served with tartar sauce and choice of Rice Pilaf, Steak Fries, Plantain Chips, or Daily Vegetable

Florida Lobster Tail (8 ounces).....MKP

Served with butter, lemon and choice of Rice Pilaf, Steak Fries, Plantain Chips, or Daily Vegetable

An 18% gratuity will be added on all parties of 6 or more.

REVISION SEPTEMBER 2010

DOCKSIDE WINES BY THE GLASS / BOTTLE

Chardonnay

	House Chardonnay – California	7 Glass
12	Chalone – Monterey, CA	30
15	Kendall Jackson VR – California.....	10/36
36	Rustenberg – Stellenbosch, South Africa.....	39
22	Newton Red Label – Napa, CA	12/45
19	Sonoma Cutrer – Russian River, CA	49
14	Columbia Crest – Grand Estates Columbia Valley, WA.....	30
23	Kim Crawford – Eastern New Zealand	33
17	Casa Lapostolle – Rapel Valley, Chile	37
45	Saintsbury Unfiltered – Carneros Napa, CA.....	50

Sauvignon Blanc

155	Sterling – Napa Valley, CA	8/28
152	New Harbor – Marlborough, New Zealand.....	35
154	Kim Crawford – Marlborough, New Zealand.....	12/43
178	Cakebread Cellars – Napa Valley, CA	53

Other Whites

360	Beringer White Zinfandel – CA	7/25
250	Mezzacorona Pinot Grigio – Italy	8/30
251	Trimbach Pinot Gris – France	45
300	Sagelands Riesling – Washington.....	29
301	Urban Riesling – Mosel, Germany	9/32
342	Martin Codax Albarino – Spain	30
341	Conundrum White Table Wine – California	48

Cabernet Sauvignon

	House Cabernet – California.....	7 Glass
405	Chalone – Monterey, CA	34
415	Dynamite Vineyards – California.....	36
417	J Lohr Seven Oaks – Pasa Robles, CA.....	11/39
400	Sterling Vineyards – Napa Valley	13/48
422	Casa Lapostolle – Rapel Valley, Chile	37
424	Beaulieu “BV” Vineyards – Napa Valley, CA	39
421	Merryvale Starmont – Napa Valley, CA	46
450	Jordan – Alexander Valley, CA	89
456	Grgich Hills – Napa Valley, CA	94

Pinot Noir

603	Beaulieu “BV” Vineyards Coastal Estates Napa Valley, CA	30
602	Chalone Vineyards – Monterey, CA.....	10/38
609	Acacia Vineyards – Napa Valley, CA	12/45
600	Meiomi – Sonoma, CA.....	52
606	Benton-Lane Winery – Willamette Valley, Oregon	48
620	Flowers – Sonoma, CA.....	89
614	Merry Edwards – Sonoma Coast, CA.....	95

Merlot

	House Merlot – California	7 Glass
502	14 Hands Winery – Washington.....	32
500	Chalone Vineyards – Monterey, CA.....	34
519	Sterling Vineyards – Napa Valley, CA.....	12/45
505	Stonestreet – Alexander Valley, CA.....	52
525	Sterling Vineyards – “Three Palms” Napa Valley, CA.....	97

Other Reds

739	Stellina di Notte Chianti – Italy	30
768	Santa Ema Carmenere Reserve – Cachapoal, Chile	30
701	Archetype Shiraz – Barossa, Australia.....	9/33
766	Don Miguel Gascon Malbec – Mendoza, Argentina	9/32
769	Navaro Correas “Alegoria” Malbec Mendoza, Argentina.....	44
765	Rosenblum Cellars Petite Syrah – San Francisco, CA	42
763	Rosenblum Cellars Zinfandel – Carla’s Vineyard, CA.....	45

Champagne / Sparkling

Freixenet Cordon Negro Brut – Spain.....	Split 7
Chandon Rose – California	Split 12
Moet Imperial – France	Split 18
Domaine St. Michelle Frizzante – Columbia Valley, WA.....	30
Chandon Brut – California.....	55
Veuve Cliquot Yellow Label Brut – France.....	88

Specialty Drinks

Bahama Mama Rum Punch.....	10
Malibu Coconut Rum, Myers’s Dark Rum, Banana Liqueur, pineapple juice, and Grenadine with a splash of orange juice	
House Made Sangria	8
Made in house daily – a wine “punch” with assorted fresh fruits and citrus	
The Grand Margarita.....	12
Patron Anejo, Grand Marnier floater, splash of freshly squeezed orange juice and sour mix.	
The 15th St. Bloody Mary	10
Absolut Peppar and Zing Zang Bloody Mary mix, garnished with a jumbo shrimp, pepperoncini, lime wedge, celery stalk and finished with Old Bay seasoning.	
15 Street Chiller	8
Jeremiah Weed Sweet Tea Vodka and lemonade. An adult version of the Arnold Palmer.	
Tarpontini	10
House Specialty Martini with Belvedere Vodka, Peach Schnapps, cranberry juice, pineapple and splash of sour	
Pink Lemonade.....	8
Ketel One Citroen and pink lemonade	
Classic Mojito	10
10 Cane Rum muddled with fresh mint, lime and simple syrup topped with club soda	

Cocktail Pitchers (Serves Four)

The Classic Margarita.....	30
Made with Jose Cuervo Gold	
Classic Mojito	38
Made with premium 10 Cane Rum	
House Made Sangria	20
Made in house daily – a wine “punch” with assorted fresh fruit and citrus.	
Pink Lemonade.....	30
Made with Ketel One Citroen	

Beers

Import.....	4.75
Amstel Light, Corona, Heineken, Kalik	
Domestic	3.95
Bud, Bud Light, Coors Light	
Domestic Premium	4.5
Blue Moon, Land Shark, Michelob Ultra, Sam Adams, Sierra Nevada	
Draft	
Amber Bock, Miller Lite, Yueng Ling.....	3.95
Stella	5.5

A more complete wine list is available, please ask your server.