



DOCKSIDE
MARKET & GRILL



LUNCH MENU

APPETIZERS

Vegetable Spring Rolls 7.

with soy ginger dipping sauce

Crabmeat Nachos 10.

blue corn tortillas chips topped with lump crab, shredded lettuce, salsa fresca and cheese sauce

Steamed PEI Mussels 10.5

Prince Edward Island mussels with your choice of thai coconut sauce, garlic and wine or marinara

Baked Stuffed Clams 12.

clams baked with lump crabmeat, crispy bacon, peppers and shallots

Shrimp Cocktail 13.

five jumbo shrimp served with cocktail sauce and lemon

Oysters on the half shell

½ dz 16.5 ... 1dz 33.

with lemon and cocktail sauce

Crispy Fried Calamari 11.

fresh hand cut calamari served with marinara sauce and garlic lime aioli

Steamed Edamame 7.

sprinkled with smoked sea salt

Ahi Tuna Bites 10.

blackened Ahi tuna pan seared served with wasabi aioli

Seafood Chowder 5.25 / 7.25

Soup of the day

SALADS

Seafood Cobb Salad 17.

jumbo shrimp, lump crabmeat, avocado, chopped bacon, eggs, tomato, and romaine served with citrus vinaigrette

Seared Ahi Tuna Salad 17.

seared sushi grade Ahi tuna with avocado, Nori seaweed and lettuce, tossed with sesame ginger dressing, wasabi and soy sauce

Grilled Shrimp Caesar Salad 15.

grilled jumbo shrimp and lightly grilled romaine with caesar dressing, croutons and shaved parmesan

Baby Spinach & Lump Crab Salad 15.

baby spinach, lump crab meat, mango, avocado, roasted red peppers, tomatoes and cucumbers, tossed with citrus vinaigrette

Blackened Chicken Salad 14.

blackened chicken breast, spring mix, tomatoes, carrots, cucumbers, roasted red peppers, tossed with balsamic vinaigrette

Asian Teriyaki Salmon Salad 15.

chopped asian slaw and romaine lettuce, glazed teriyaki salmon, mandarin oranges, cucumbers, tossed with sesame ginger dressing, topped with crispy wonton strips and cashews

Beef Filet Tips Salad 16.

balsamic glazed filet tips with baby spinach, apples, almonds, crumbled Maytag blue cheese, cucumbers and tomatoes, tossed with balsamic vinaigrette

SANDWICHES & WRAPS

- choice of french fries, coleslaw or sweet potato wedges -

Fresh Fish Sandwich 11.

panko crusted Alaskan cod served on a brioche roll with lettuce tomato and tartar sauce

Crab Cake Sandwich 12.

golden pan seared lump crab cake served on a brioche roll with lettuce, tomato and remoulade sauce

Grilled Tuna BLT 14.

grilled Ahi tuna steak served on a brioche roll with bacon, lettuce, tomato, and wasabi mayo

Latin Short Rib Tacos 13.

two flour tortillas stuffed with pulled beef short ribs, topped with red onion, cilantro and chipotle aioli

Fish Tacos 13.

two flour tortillas stuffed with seasoned cod and salmon, napa cabbage slaw, and sliced avocado, salsa fresca or mango salsa

Clam Strips Roll 10.

tender fried clam strips served on a toasted roll with tartar sauce

Grilled Vegetable Burger 11.

quinoa vegetable burger on brioche roll topped with beets, lettuce, avocado and chipotle aioli

Grilled Angus Beef Burger 11.

served on a brioche roll with lettuce and tomato
Add cheese 1. or bacon 1.5

Asian Shrimp Wrap 13.

panko crusted shrimp and asian stir fry vegetables with wasabi aioli

Chipotle Chicken Wrap 10.5

grilled bbq chipotle chicken with crispy bacon, cheddar cheese, avocado and chipotle ranch

DOCKSIDE LUNCH ENTREEES

Panko Crusted Sea Scallops 18.

golden panko crusted scallops served with lime aioli, french fries and cole slaw

Shrimp Udon Noodles 15.

jumbo shrimp with udon noodles, asian vegetables, coconut sweet chili sauce, topped with peanut brittle

Chicken Parmesan 13.

herb crusted chicken breast topped with marinara sauce and mozzarella cheese, served with mixed green salad

Latin Beef Short Ribs 18.

tender beef short ribs served with fried plantains and coleslaw

Thai Shrimp 16.

jumbo shrimp sauteed with sweet chili sauce, served with jasmine rice and broccoli

Cedar Plank Salmon 21.

our finest Scottish salmon baked on a cedar plank for a natural infused smoked flavor, served with broccoli and sweet potato wedges

Shrimp and Crab Linguini 17.

jumbo shrimp and lump crabmeat finished with a light, fresh tomato, garlic, basil sauce

Wasabi Crusted Ahi Tuna 17.

pan seared sushi grade tuna served with jasmine rice and asian vegetable medley, soy sauce and wasabi

Crispy Coconut Shrimp 17.

jumbo coconut crusted shrimp served with coconut sweet chili sauce, mango salsa, jasmine rice and asian vegetable medley

FRESH SEAFOOD ENTREEES

- served with your choice of two side dishes -

SPANISH BROWN RICE | BAKED SWEET POTATO WEDGES | FRENCH FRIES | COLE SLAW
ASIAN VEGETABLE MEDLEY | GARLIC KALE | SAUTEED BROCCOLI | SPANISH GARBANZO BEANS

- choice of mango salsa, salsa fresca or
thai coconut sauce -

Grilled Jumbo Shrimp 19.

Parmesan Crusted Tilapia 19.

Alaskan Cod 16.

Atlantic Salmon 19.

CHILDREN'S MENU

- served with french fries -

Grilled or Fried Shrimp 8.

Cod Fish Nuggets 7.

Chicken Tenders 7.

Grilled Cheese 6.

Linguini with Marinara 6.

DESSERTS

Fruit Cobbler a la Mode 7.5

Vanilla Bean Creme Brulee 8.

Key Lime Pie 7.5

Chocolate Lava Cake 7.5

Specialty Seasonal Desserts

BEVERAGES

- Wine by the bottle or ½ bottle from
Unionville Vineyards -

Stewart's Root Beer, Cream Soda, Diet Root Beer 2.

Coke, Diet Pepsi, Sprite, Ginger Ale 1.5

Bottled Water 1.5

Fresh Raspberry Lemonade 2.

Fresh Brewed Iced Tea 2.

Pellegrino 2.5

Tea and Coffee 2.

"AT DOCKSIDE MARKET AND GRILL OUR
FOODS ARE ALWAYS FRESHLY PREPARED AND
COOKED TO ORDER. PLEASE UNDERSTAND
THAT THIS MAY TAKE A FEW EXTRA MINUTES.

ENJOY OUR AMBIENCE
AS WE CREATE YOUR MEAL."



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DocksideMarketandGrill.com

Business Hours

Monday - closed

Tuesday - Thursday 11:30 - 8:00

Friday and Saturday 11:30 - 9:00

Sunday 12:00 - 7:00