



“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.”

APPETIZERS

Korean Beef Skewers 18.

grilled beef tenderloin marinated with soy and ginger finished with Korean bbq sauce

Shrimp Cocktail 17.

five jumbo shrimp served with cocktail sauce and lemon

Cajun Shrimp Nachos 16.

blue corn tortilla chips topped with blackened shrimp, salsa fresca and cheese sauce

Coconut Shrimp 18.

four coconut crusted jumbo shrimp with mango salsa and thai coconut sauce

Crabmeat Tostada 18.

blue corn tortilla with lump crab meat, salsa fresca, lettuce, avocado and chipotle aioli

Baked Stuffed Clams 15.

clams baked with lump crab meat, crispy bacon, peppers and shallots

Blackened Ahi Tuna Bites 14.

Ahi pan seared with cajun spices, seaweed mango salad and wasabi aioli

Crispy Fried Calamari 16.

fresh hand cut calamari served with marinara sauce and lime aioli

Oysters on the half shell

1/2 dz - 1 dz market price
served with lemon and cocktail sauce

Steamed Edamame 9.

sprinkled with smoked sea salt

SOUPS & SALADS

Seafood Chowder 7.00 / 9.00

Seafood Cobb Salad 22.

jumbo shrimp, lump crab meat, avocado, bacon, eggs, tomato, and romaine, served with citrus vinaigrette

Seared Tuna Seaweed Salad 20.

sushi grade Ahi tuna seared with avocado, nori seaweed and lettuce tossed in sesame ginger dressing, served with wasabi and soy

Grilled Caesar Salad 12.

romaine lettuce lightly grilled with our caesar dressing, croutons and shaved parmesan

Today's Salad Special mp.

see our Specials Board

Iceberg Wedge Salad 13.

topped with crumbled blue cheese, tomato, red onion, and crispy bacon blue cheese dressing

Asian Chopped Salad 13.

chopped vegetable medley and romaine, cucumbers, mandarin oranges, wonton crisps, cashews, sesame ginger dressing

Dockside Salad 14.

spring mix, roasted beets, toasted almonds, goat cheese, tomatoes, cucumbers and carrots tossed with honey truffle vinaigrette

Add - Chicken 8. - Shrimp 11. - Salmon 15.
Crab Cake 16. Lump Crab Meat 16.
Seared Ahi Tuna 16.

SANDWICHES

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

Fresh Fish Sandwich 16.

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

Crab Cake Sandwich 18.5

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

Fish Tacos 18.

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

Grilled Angus Beef Burger 16.

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

DOCKSIDE ENTREES

Panko Crusted Jumbo Shrimp 28.

crispy panko crusted shrimp served
with cocktail sauce, french fries
and coleslaw

Day Boat Sea Scallops mp.

pan seared or panko crusted sea scallops
served with lime aioli and vegetable risotto

Fisherman's Platter 36.

baked or fried - Alaskan cod, two sea scallops two
jumbo shrimp and crab meat stuffed clams, served
with coleslaw and french fries

Wasabi Crusted Ahi Tuna 33.

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

Lump Crab Cakes mp.

two golden pan seared lump crab cakes served
with remoulade sauce, jasmine rice and asian
vegetable medley

Wild Caught Alaskan Cod 30.

fresh Alaskan cod baked with lemon and wine,
served with spanish brown rice and broccoli

Shrimp and Crab Linguini 33.

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

Vegetarian Entree 24.

organic udon noodles with thai coconut sweet chili
sauce, asian vegetables, cashews and topped with
peanuts

Surf & Turf mp.

today's steak special with three grilled jumbo
shrimp, served with potato and vegetable du jour.

Filet Tips and Shrimp mp.

beef tenderloin tips with cabernet demi-glace
and grilled jumbo shrimp over vegetable risotto

Cajun Shrimp Tower 29.

blackened shrimp layered with avocado, salsa fresca
served with jasmine rice and spanish garbanzo beans

Grilled Jumbo Shrimp 28.

six jumbo shrimp grilled with olive oil, parsley,
garlic served with spanish brown rice and broccoli

Cedar Plank Salmon 31.

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

Teriyaki Glazed Mahi - Mahi 30.

teriyaki pineapple glazed mahi-mahi with mango salsa
served with Asian vegetable medley and jasmine rice

Grilled Lemon Honey BBQ Chicken 26.

grilled chicken breast with bbq sauce, served with
jasmine rice spanish garbanzo beans and sweet
plantains

Thai Shrimp and Chicken 29.

jumbo shrimp and chicken tenderloins
coconut sweet chili sauce served with
jasmine rice and broccoli

Sides

SPANISH BROWN RICE 6. - JASMINE RICE 6. - SWEET POTATO WEDGES 6.

FRENCH FRIES 6. - COLESLAW 6. - ASIAN VEGETABLE MEDLEY 7.5

SAUTEED BROCCOLI 7.5 - SPANISH GARBANZO BEANS 6.

CHILDREN'S

MENU

-served with french fries

Grilled or Fried Shrimp 12.

Cod Fish Nuggets 13.

Chicken Tenders 12.

Grilled Cheese 9.5

Linguini with Marinara 9.5

DESSERT

Fruit Cobbler ala Mode 10.

Vanilla Bean Crème Brûlée 9.5

Key Lime Pie 9.5

Chocolate Lava Cake 9.5

Specialty Seasonal Desserts

BEVERAGES

Coke, Diet Pepsi, Sprite, Ginger Ale 3.

Bottled Water 2.5

Fresh Raspberry Lemonade 3.5

Fresh Brewed Iced Tea 3.

Pellegrino 4.

Tea and Coffee 3.5

BYOB



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