

A large, light blue and yellow fish illustration, similar to the one in the logo, is centered in the background. The fish is facing left and has its tail curved upwards.

DINNER MENU

"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 13.

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

Shrimp Cocktail 13.

five jumbo shrimp served with cocktail sauce and lemon

Cajun Shrimp Nachos 13.

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

Coconut Shrimp 12.

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

Steamed PEI Mussels 12.5

Prince Edward Island mussels thai coconut garlic and wine or marinara

Baked Stuffed Clams 12.

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

Blackened Ahi Tuna Bites 11.

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

Crispy Fried Calamari 12.5

fresh hand cut calamari served with marinara sauce and lime aioli

Oysters on the half shell

½ dz 15. ... 1dz 30.
served with lemon and cocktail sauce

Steamed Edamame 8.5

sprinkled with smoked sea salt

SOUPS & SALADS

Seafood Chowder 6.00 / 8.00

Seafood Cobb Salad 18.5

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

Seared Tuna Seaweed Salad 17.

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

Grilled Caesar Salad 9.5

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

Mixed Green Salad 9.5

spring mix, tomatoes, carrots, cucumbers, roasted red peppers, tossed with balsamic dressing

Iceberg Wedge Salad 10.

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

Asian Chopped Salad 10.

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

Dockside Salad 10.

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

**Add Chicken 7. - Shrimp 9. - Salmon 12.
Crab Cake 13. - Lump Crab Meat 13.
Seared Ahi Tuna 11.**

SANDWICHES

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

Fresh Fish Sandwich 12.5

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

Crab Cake Sandwich 16.

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

Fish Tacos 14.

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

Grilled Angus Beef Burger 11.5

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

DOCKSIDE ENTREES

Day Boat Sea Scallops 28.

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

Fisherman's Platter 29.

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

Cedar Plank Salmon 26.

our finest Scottish salmon baked on a cedar plank for a natural infused smoked flavor served with two sides

Wasabi Crusted Ahi Tuna 28.

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

Lump Crab Cakes (market price)

two golden pan seared lump crab cakes served with remoulade sauce and two sides

Wild Caught Alaskan Cod 21.

fresh Alaskan cod baked with lemon and wine, served with two sides

Grilled Lemon Honey BBQ Chicken 22.

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

Vegetarian Entree 18.

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

Lump Crab Tower 29.

a tower of color and flavor topped with chilled lump crab meat, avocado, and mango, served with two sides

Panko Crusted Jumbo Shrimp 23.

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

Shrimp and Crab Linguini 26.

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

Filet Tips and Shrimp 27.

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

Grilled Jumbo Shrimp 23.

six jumbo shrimp grilled with olive oil, parsley and garlic, served with two sides

Teriyaki Glazed Mahi - Mahi 24.

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

Surf & Turf 34.

grilled hanger steak with cabernet demi-glace three grilled jumbo shrimp, served with potato and vegetable du jour

Thai Shrimp and Chicken 24.

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

Sides

SPANISH BROWN RICE - JASMINE RICE - SWEET POTATO WEDGES -
FRENCH FRIES - COLESLAW - ASIAN VEGETABLE MEDLEY - GARLIC KALE -
SAUTEED BROCCOLI - SPANISH GARBANZO BEANS

CHILDREN'S MENU

- served with french fries -

Grilled or Fried Shrimp 8.

Cod Fish Nuggets 8.

Chicken Tenders 7.

Grilled Cheese 6.

Linguini with Marinara 7.

DESSERT

Fruit Cobbler a la Mode 8.

Vanilla Bean Crème Brûlée 8.

Key Lime Pie 8.

Chocolate Lava Cake 8.

Specialty Seasonal Desserts

BEVERAGES

Coke, Diet Pepsi, Sprite, Ginger Ale 2.

Bottled Water 1.5

Fresh Raspberry Lemonade 2.5

Fresh Brewed Iced Tea 2.5

Pellegrino 2.5

Tea and Coffee 2.5



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