



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 14.

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

Shrimp Cocktail 15.

five jumbo shrimp served with cocktail sauce and lemon

Cajun Shrimp Nachos 14.

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

Coconut Shrimp 13.5

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

Steamed PEI Mussels 13.5

Prince Edward Island mussels thai coconut garlic and wine or marinara

Baked Stuffed Clams 14.

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

Blackened Ahi Tuna Bites 13.

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

Crispy Fried Calamari 14.

fresh hand cut calamari served with marinara sauce and lime aioli

Oysters on the half shell

½ dz - 1dz market price
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 20.

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

Seared Tuna Seaweed Salad 18.

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

Grilled Caesar Salad 10.

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

Mixed Green Salad 10.

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

Iceberg Wedge Salad 10.5

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

Asian Chopped Salad 10.5

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

Dockside Salad 11.

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

**Add - Chicken 8. - Shrimp 10.5 - Salmon 13.
Crab Cake 15. - Lump Crab Meat 15.
Seared Ahi Tuna 13.5**

SANDWICHES

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

Fresh Fish Sandwich 15.

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

Crab Cake Sandwich 18.

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

Fish Tacos 15.

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

Grilled Angus Beef Burger 14.

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

DOCKSIDE ENTREES

Day Boat Sea Scallops 30.

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

Fisherman's Platter 31.

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

Cedar Plank Salmon 27.

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 24.

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

Grilled Lemon Honey BBQ Chicken 23.

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

Vegetarian Entree 20.

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

Lump Crab Tower (market price)

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

Panko Crusted Jumbo Shrimp 25.

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

Shrimp and Crab Linguini 29.

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

Filet Tips and Shrimp 28.

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

Grilled Jumbo Shrimp 25.

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

Teriyaki Glazed Mahi - Mahi 25.

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

Surf & Turf 35.

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

Thai Shrimp and Chicken 25.

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
SAUTEED BROCCOLI - SPANISH GARBANZO BEANS

CHILDREN'S MENU

- served with french fries -

Grilled or Fried Shrimp 10.

Cod Fish Nuggets 10.

Chicken Tenders 10.

Grilled Cheese 8.

Linguini with Marinara 8.

DESSERTS

Fruit Cobbler a la Mode 8.5

Vanilla Bean Crème Brûlée 8.5

Key Lime Pie 8.5

Chocolate Lava Cake 8.5

Specialty Seasonal Desserts

BEVERAGES

Coke, Diet Pepsi, Sprite, Ginger Ale 2.5.

Bottled Water 1.5

Fresh Raspberry Lemonade 2.5

Fresh Brewed Iced Tea 2.5

Pellegrino 2.5

Tea and Coffee 2.5

BYOB



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