

DOCKSIDE MARKET & GRILL



"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 15.

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 16.5

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

Crabmeat Tostada 15.

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

Baked Stuffed Clams 15.

clams baked with lump crabmeat, 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 15.

fresh hand cut calamari served with marinara sauce and lime aioli

Oysters on the half shell

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

Steamed Edamame 9.

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 19.

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

Grilled Caesar Salad 11.

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

Today's Salad Special mp

see our Specials Board

Iceberg Wedge Salad 11.5

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

Asian Chopped Salad 11.5

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

Dockside Salad 12.

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 17.

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

Grilled Angus Beef Burger 15.

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

DOCKSIDE ENTREES

Panko Crusted Jumbo Shrimp 26.

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

Day Boat Sea Scallops 32.

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

Fisherman's Platter 33.

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

Wasabi Crusted Ahi Tuna 30.

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 26.

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

Shrimp and Crab Linguini 30.

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

Vegetarian Entree 23.

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

Surf & Turf mp

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

Filet Tips and Shrimp 33.

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

Cajun Shrimp Tower 28.

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

Grilled Jumbo Shrimp 26.

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

Cedar Plank Salmon 29.

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 27.

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

Grilled Lemon Honey BBQ Chicken 24.

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

Thai Shrimp and Chicken 27.

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.
SAUTEED BROCCOLI 7. - SPANISH GARBANZO BEANS 6.

CHILDREN'S MENU

- served with french fries -

Grilled or Fried Shrimp 11.

Cod Fish Nuggets 11.

Chicken Tenders 11.

Grilled Cheese 9.

Linguini with Marinara 9.

DESSERTS

Fruit Cobbler a la Mode 9.

Vanilla Bean Crème Brûlée 9.

Key Lime Pie 9.

Chocolate Lava Cake 9.

Specialty Seasonal Desserts

BEVERAGES

Coke, Diet Pepsi, Sprite, Ginger Ale 2.5.

Bottled Water 2.5

Fresh Raspberry Lemonade 3.

Fresh Brewed Iced Tea 3.

Pellegrino 3.5

Tea and Coffee 3.

BYOB



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