



DOCKSIDE
MARKET & GRILL



LUNCH MENU

APPETIZERS

Vegetable Spring Rolls 7.

with soy ginger dipping sauce

Crabmeat Nachos 12.

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

Steamed PEI Mussels 11.5

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

Shrimp Cocktail 13.

five jumbo shrimp served
with cocktail sauce and lemon

Oysters on the half shell

½ dz 15 ... 1dz 30.

served with lemon and cocktail sauce

Crispy Fried Calamari 11.5

fresh hand cut calamari served with
marinara sauce and lime aioli

Steamed Edamame 8.

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 crab meat, 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 16.

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

Blackened Chicken Salad 14.

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

Seared Salmon Chopped Salad 16.

pan seared salmon with chopped kale and vegetable medley, tomatoes, cucumbers, tossed with caesar dressing topped with sunflower seeds

Dockside Salad 15.

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

Beef Filet Tips Salad 16.

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

SANDWICHES & WRAPS

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

Fresh Fish Sandwich 12.

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

Crab Cake Sandwich 13.

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

Fish Tacos 13.

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

Korean Beef Tacos 13.

two tortillas grilled Korean bbq beef tenderloin topped with asian slaw and avocado

Vegetable Burger 11.

quinoa vegetable burger on a 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 11.

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

DOCKSIDE ENTREES

Panko Crusted Sea Scallops 18.

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

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

Seared Beef Filet Tips 18.

beef tenderloin tips with cabernet demi-glace served with jasmine rice and fried plantains

Thai Shrimp 16.

jumbo shrimp sautéed with coconut 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 smoke flavor
Served with broccoli and sweet potato wedges

Grilled Jumbo Shrimp 19.

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

Alaskan Cod 17.

fresh wild caught Alaskan cod baked with lemon and wine served with two sides

Parmesan Crusted Peruvian Tilapia 19.

fresh peruvian tilapia parmesan crusted served with two sides

Shrimp and Crab Linguini 18.

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

Wasabi Crusted Ahi Tuna 18.

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

Crispy Coconut Shrimp 18.

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

SPANISH BROWN RICE | BAKED 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.

DESSERTS

Fruit Cobbler a la Mode 7.5

Vanilla Bean Crème Brûlée 8.

Key Lime Pie 8.

Chocolate Lava Cake 8.

Specialty Seasonal Desserts

BEVERAGES

Stewart's Root Beer, Cream Soda, Diet Root Beer 2.5

Coke, Diet Pepsi, Sprite, Ginger Ale 2.

Fresh Raspberry Lemonade 2.5

Fresh Brewed Iced Tea 2.5

Bottled Water 1.5

Pellegrino 2.5

Tea and Coffee 2.50

"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 - Thursday 11:30 - 8:00

Friday - Saturday 11:30 - 9:00

Sunday 12:00 - 7:00