

APPETIZERS

PEEL & EAT SHRIMP One dozen Steamed Shrimp served chilled with Cocktail Sauce and Lemon.	15	
BLACK AND BLUE TUNA Yellowfin Tuna, Blackened Rare, Sashimi Style, served with Dijon Soy Sauce.	14	
BAKED OYSTERS ROCKEFELLER Six Oysters with Pernod and Spinach Topping. Finished with Sauce Hollandaise and Parmesan Cheese.	19	
WARM PRETZEL STICKS & QUESO Freshly Baked Pretzel Sticks served with Queso Dipping Sauce.	11	
BUFFALO WINGS One Pound of Buffalo Wings Fried Crispy and tossed in your choice of Sauce; Traditional Buffalo, Sweet Thai Chili Glaze or Chipotle BBQ.	16	
COCONUT SHRIMP Deep Fried and Served with a Citrus Horseradish Sauce.	14	
PARMESAN ONION RINGS Crispy fried Homestyle Breaded Onion Rings Toasted in Our House Seasoning and Parmesan Cheese, Served with a Zesty Ranch Dipping Sauce.	12	
CHICKEN QUESADILLA Prepared with Jack Cheddar Cheese and Pico de Gallo, served with our Housemade Salsa, Sour Cream and Guacamole.	13	
TORTILLA BASKET with the following Salsa /Dip Options		
Fresh Salsa	8	
Queso Cheese Dip	10	
Smoked Fish Dip	12	
Guacamole	12	

SALADS

BABY SPINACH SALAD Baby Spinach, Crispy Smoked Bacon, Red Onion, Petite Tomatoes, Chopped Egg, Toasted Walnuts and Mandarin Oranges. Tossed in our Poppysseed Dressing.	13	
CLASSIC CAESAR SALAD Crisp Romaine Lettuce tossed with homemade Caesar Dressing, Croutons and Shaved Grana Padano Cheese.	12	
ASIAN SALAD Mix of Seaweed Salad, Asian Slaw and Sesame Seeds. Tossed in Cusabi Dressing.	13	
PROTEINS (ADD TO ANY SALAD)		
Grilled or Blackened Chicken	5	
Grilled or Blackened Salmon	8	
Grilled or Blackened Grouper	11	
Black & Blue Rare Tuna	8	
4 Jumbo Prawns	9	
Colossal Crabmeat	11	
LOUIS SALAD Chopped Romaine, Asparagus, Artichokes, Tomato, Olives and Egg, accompanied with a Side of 1000 Island Dressing.	20	
STUFFED TOMATO Vine Ripe Tomato Stuffed with your choice of Tuna, Chicken or Seafood Salad on a Fruit Plate. Served with a Fruit Muffin.	Tuna or Chicken 14 Seafood Salad 18	
TACO SALAD BOWL Fried Herb Tortilla Shell filled with Rice Pilaf, Black Beans, Iceberg Lettuce, Diced Tomatoes, Black Olives, Jack Cheddar Cheese tossed in a zesty Cilantro Ranch Dressing. Topped with Green Onions, Pickled Jalapeños and our signature house prepared Salsa.	14	
DOCK SIDE SALAD Romaine and Iceberg Lettuce with Red Onion, Tomato, Cucumber, Bleu Cheese Crumbles, Candied Walnuts and Fresh Strawberries, Served with a Raspberry Honey Dressing.	13	

SOUPS

SEAFOOD CHOWDER	Cup 5	Bowl 7	NEW ENGLAND CLAM CHOWDER	Cup 5	Bowl 7
TOMATO BASIL BISQUE	Cup 5	Bowl 7	CARIBBEAN CONCH CHOWDER	Cup 5	Bowl 7

TACOS

BLACKENED MAHI TACOS 2 Grilled Flour Tortillas Stuffed with Blackened Mahi, Lemon, Garlic Aioli and a Creamy Jalapeno Vinaigrette Slaw and Fresh Lime.	14		THAI CHICKEN TACOS Hand Pulled Roasted Chicken Marinated in Sweet Thai Chili Sauce, Stuffed Inside 2 Grilled Flour Tortillas with Sesame Ginger Slaw and Fresh Lime.	13	
BLACKENED GROUPE TACOS 2 Grilled Flour Tortillas Stuffed with Blackened Grouper, Chipotle Slaw and Fresh Lime.	16				

SANDWICHES & WRAPS

All Sandwiches & Wraps are Served with French Fries and a Pickle Spear. Substitute with Fresh Seasonal Fruit, Waffle Cut Sweet Potato Fries or Onion Rings for 2.

CUBAN Fresh Ham, Genoa Salami, Roast Pork Loin, Swiss Cheese, Sliced Pickles, Mild Mustard and Mayonnaise and Pressed on Cuban Bread.	14	ANGUS DOUBLE CHEESEBURGER Double Cheeseburger served with your choice of American, Swiss or Pepper Jack Cheese on a Sesame Seed Bun. Add Sautéed Mushrooms 1.00 Add Crispy Bacon 1.50	14
GRILLED GROUPE SANDWICH Fresh Gulf Grouper served on a Sesame Seed Bun, accompanied with Lettuce, Tomato and Ancho Remoulade Sauce.	19	BLT TURKEY MELT Toasted Sourdough Bread with Bacon, Lettuce, Tomato, Swiss Cheese, Sliced Turkey and Chipotle Mayo.	14
CUP OF SOUP & HALF SANDWICH Half Chicken Salad or Tuna Salad on Croissant with Soup Half Seafood Salad on Croissant with Soup Half Cuban or Reuben with Soup	13 18 14	BLT CALIFORNIA WRAP Guacamole, Bacon, Tomato, Jack Cheese and Lettuce with Sundried Tomato Aioli wrapped in a Herb Tortilla.	13
CLASSIC REUBEN SANDWICH Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing on Grilled Marble Rye.	13	BUTTERMILK BUFFALO CHICKEN STRIP SANDWICH Fresh Chicken Strips In Buttermilk & Buffalo Sauce, Double Breaded and Fried Crispy, Served on a Toasted Sesame Bun with Lettuce, Tomato, Bleu Cheese Dressing and Hot Sauce Served on the Side	14
BBQ CHEDDAR IMPOSSIBLE BURGER A 4oz. Impossible Burger that is made from plants, topped with Sweet Baby Ray BBQ Sauce and Cheddar Cheese, Served on a Toasted Brioche Bun with Lettuce and Tomato.	17	CALIFORNIA CHICKEN SANDWICH Grilled Chicken Breast Topped with Guacamole, Crispy Bacon, Swiss Cheese, lettuce, Tomato and Lemon Garlic Aioli on a Toasted Pretzel Bun.	15

SPECIALTY ENTRÉES

Entrées are Served with Choice of Two Sides

CHIPOTLE BBQ DANISH BABY BACK RIBS One pound full rack of slow cooked Danish Baby Back Ribs basted with our Chipotle BBQ Sauce	18	FRIED SHRIMP BASKET Hand breaded Shrimp Fried Golden Crispy and Served with Cocktail Sauce and Fresh Lemon.	19
SIGNATURE BROASTED CHICKEN Fried Half Chicken cooked in our in-house "Broaster". This pressure fryer method of preparing chicken is incredible	17	POLLACK FISH & CHIPS Handbreaded Pollack fried to a golden crisp, Served with Lemon and House Tartar Sauce	16

SIDES: French Fries 4 • Sweet Potato Waffle Fries 4 • Apple Sauce 2 • Creamy Veggie Slaw 3
Fresh Fruit 4 • Rice Pilaf 3 • Asparagus 4 • Onion Rings 4

= GLUTEN FREE

Split Plate Charge for 2.00 for all Sandwiches & Salads

THERE IS A RISK ASSOCIATED IN CONSUMING ANY RAW ANIMAL PROTEIN