

## **Soups & Appetizers**

### **Lobster Bisque**

Sherried cream broth 12

### **Seafood Chowder**

Fish & shellfish, bacon & herbs 9

### **Coconut Curry Mussels**

Shallots, garlic, cilantro, grilled bread 13

### **Crispy Calamari**

Smoked jalapeño aioli 12

### **Crab Cakes**

Pickled cucumbers & onions, cilantro,  
sesame lime rémoulade 14

### **Smoked Salmon & Artichoke Dip**

Capers, shallots, cheddar, crostinis 12

### **Flatbread**

Mozzarella, marinara, prosciutto, basil,  
balsamic reduction 13

### **Dockside Cheese Board\***

Manchego, gorgonzola, brie, salami,  
berry compote, crostinis 18

## **Chilled Seafood**

### **Halibut Ceviche 16<sup>GF</sup>**

Onions, tomatoes, cilantro, jalapeño, avocado,  
citrus vinaigrette, tortilla chips

### **Raw Bar\***

Small- 4 oysters, 4 littleneck clams, 4 cocktail shrimp 32<sup>GF</sup>

Large- 6 oysters, 8 littleneck clams, 6 cocktail shrimp 53<sup>GF</sup>

Add Ceviche \$8<sup>GF</sup> Add Lobster ~mkt<sup>GF</sup>

### **Local Oysters\***

Blood orange mignonette 6/18, 12/33<sup>GF</sup>

### **Littleneck Clams\***

Blood orange mignonette 6/12, 12/22<sup>GF</sup>

### **Shrimp Cocktail**

Cocktail sauce, horseradish 12<sup>GF</sup>

## **Salads**

### **Strawberry Goat Cheese Salad**

Mixed greens, candied walnuts, red onions, sherry vinaigrette 10<sup>GF</sup>

### **Mixed Greens Salad**

Mixed greens, cucumbers, tomatoes, red onions, balsamic vinaigrette 9<sup>GF</sup>

### **Hearts of Romaine**

White balsamic & white anchovy, asiago & frico 10

### **Miso Grilled Shrimp Salad**

Miso glazed shrimp, spinach, kale, cabbage, carrots, edamame, onions,  
red pepper, almonds, sesame ginger vinaigrette 20<sup>GF</sup>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
20% gratuity will be added to parties of 6 or more.

## Entrees

**Steamed Maine Lobster** 1 ¼ lobster, steamed littleneck clams, seasonal vegetable <sup>MKT</sup>

**Filet of Beef**\* potato gratin, grilled summer squash, béarnaise 36 <sup>GF</sup>

**Steak Frites**\* grilled hanger steak, shoestring fries, peppercorn sauce 32

**Crab Stuffed Sole** local sole, asparagus, mashed potatoes, choron sauce 30

**Haddock** herb panko crusted, mushroom risotto, grilled asparagus, caper beurre blanc 24

**Yellowfin Tuna**\* sesame encrusted, herb risotto, roasted cabbage, carrots, crispy leeks, honey ginger soy 28 <sup>GF</sup>

**Salmon**\* miso glazed, jasmine rice, baby kale & carrot curry 25 <sup>GF</sup>

**Statler Chicken** polenta cake, garlic spinach, mushroom madeira 24

**Beef Short Rib** braised sirloin tip, garlic mashed potatoes, glazed carrots, red wine jus 28 <sup>GF</sup>

**Clams & Linguini** littleneck clams, tomatoes, white wine sauce 22

**Vegetable Curry** carrots, kale, cauliflower, jasmine rice, red curry 22

**Dockside Creation:** choice of protein, sauce and two sides

**Salmon**\* grilled 28 <sup>GF</sup>

**Haddock** herb panko crusted 27

**Scallops**\* pan seared 29 <sup>GF</sup>

**Hanger Steak**\* grilled 34 <sup>GF</sup>

**Filet of Beef**\* seared 38 <sup>GF</sup>

**Statler Chicken** seared 27 <sup>GF</sup>

**Add a demi salad for \$5 -**

**Mixed Greens** cucumbers, tomatoes, balsamic <sup>GF</sup>

**Hearts of Romaine** white balsamic, asiago <sup>GF</sup>

### Sauces

**Béarnaise** <sup>GF</sup>

**Chimichurri** <sup>GF</sup>

**Caper Beurre Blanc** <sup>GF</sup>

**Mushroom Maderia**

**Honey Ginger Soy** <sup>GF</sup>

**Peppercorn Sauce** <sup>GF</sup>

### Sides

**Whipped Potatoes** roasted garlic <sup>GF</sup>

**Roasted Potatoes** garlic oil, herbs <sup>GF</sup>

**Glazed Carrots**

**Asparagus** <sup>GF</sup>

**Mushroom Risotto** <sup>GF</sup>

**Seasonal Vegetable** <sup>GF</sup>

*GF- Gluten Free, Gluten free bread is available upon request*

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