Soups & Warm Appetizers

Lobster Bisque

Sherried cream broth 12 GF

Seafood Chowder

Fish & shellfish, bacon & herbs 9

Coconut Curry Mussels

Shallots, garlic, cilantro 13

Flatbread

Grilled chicken, roasted corn, black beans, red peppers, cheddar, avocado crème 12

Crispy Calamari

Smoked jalapeño aioli 12

Thai Pork Ribs

Jalapeño, mango salsa 12 GF

Crab Cakes

Pickled cucumbers & onions, cilantro, sesame lime rémoulade 14

House Smoked Salmon Dip

Capers, shallots, cheddar, crostini 12

Chilled Appetizers

Raw Bar*

Small- 4 Oysters, 4 Littleneck Clams, 4 Cocktail Shrimp 32 ^{GF} Large- 6 Oysters, 8 Littleneck Clams, 6 Cocktail Shrimp 53 ^{GF} Add Lobster mkt ^{GF}

Local Oysters*

Blood orange mignonette 6/18, 12/33 GF

Littleneck Clams*

Blood orange mignonette 6/12, 12/22 GF

Shrimp Cocktail

Cocktail sauce, horseradish 12 GF

Dockside Cheese Board*

Artisanal cheeses and cured meats, crostini 18

<u>Salads</u>

Strawberry Goat Cheese Salad

Mixed greens, candied walnuts, sherry vinaigrette 10 GF

Baby Iceberg Wedge Salad

Grape tomatoes, applewood smoked bacon, red onion, gorgonzola crumbles, blue cheese dressing 10

Caprese

Tomatoes, mozzarella, basil, pesto, olive oil, balsamic reduction 11 GF

Mixed Greens Salad

Mixed greens, cucumbers, tomatoes, balsamic vinaigrette $g^{\it GF}$

Hearts of Romaine

White balsamic & white anchovy, asiago & frico 10 GF

Add a protein:

Chicken 6 GF Salmon* 10 GF Shrimp 8 GF Crab Cakes 10 Lobster mkt GF