

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^{GF}

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

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 Ceviche \$8^{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}

Salads

Strawberry Goat Cheese Salad

Mixed greens, candied walnuts, red onions, sherry vinaigrette 10^{GF}

Mixed Greens Salad

Mixed greens, cucumbers, tomatoes, red onions, balsamic vinaigrette 9^{GF}

Hearts of Romaine

White balsamic & white anchovy, asiago & frico 10

Add a protein:

Chicken 6^{GF} Salmon* 10^{GF} Shrimp 8^{GF} Crab Cakes 10 Lobster ~mkt^{GF}

GF- Gluten Free, Gluten free bread is available upon request for \$1

*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.

Dockside Grill Lunch

Lunch Salads

Tuna Poke Salad*

Baby kale, purple cabbage, carrot, avocado & sesame soy dressing 18 ^{GF}

Wood Smoked Chicken Salad

Apple, candied walnuts, over mixed greens 15 ^{GF}

Miso Grilled Shrimp Salad

Miso glazed shrimp, spinach, kale, cabbage, carrots, edamame, onions, red pepper, almonds, sesame ginger vinaigrette 17 ^{GF}

Sandwiches

~Choice of Fries or Greek Quinoa Salad~

Fish Sandwich

Pan seared haddock, lettuce, citrus aioli, brioche bun 12

Fish & Chips

Beer battered haddock, lemon & malt vinegar, slaw, classic tartar 14

Lobster Roll

Citrus aioli, local greens, on a buttery roll ~mkt

Dockside Burger*

Swiss & cheddar, lettuce, tomato, onion, brioche bun 13

Tuna Melt

Cheddar, tomato, bacon, country oval bread 14

Short Rib Melt*

Caramelized onions, fontina, dijonnaise, country oval bread 15

Grilled Chicken Wrap

Bacon, lettuce, tomato, red onion, honey mustard 13

Entrees

Fish Tacos

Beer battered haddock, shredded cabbage, salsa picante, chipotle crème 12

Haddock

Herb panko crusted, mushroom risotto, grilled asparagus, caper beurre blanc 18

Salmon*

Miso glazed, jasmine rice, baby kale & carrot curry 20 ^{GF}

Steamed Maine Lobster

1 ¼ lobster, steamed littleneck clams, seasonal vegetable ^{MKT}

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