

# STEAKS AND SEAFOOD

Dinners are served with a choice of Baked Potato, Mashed, Fries, Rice, Pasta, Broccoli or Vegetable of the Day and a choice of Soup, Salad, Homemade Coleslaw, Cottage Cheese or Applesauce (except Dock Special).  
Chicken Tortilla Soup – add \$ .99

## TOP SIRLOIN

Petite \$15.99 Large \$24.99

## FILET MIGNON

Petite \$24.99 Large \$34.99

## RIBEYE

Petite \$23.99 Large \$31.99

## NEW YORK STRIP

\$34.99

**BURGER PLATTER \$12.99**

**COUNTRY FRIED STEAK \$12.99**

## PRIME RIB 12 OZ

\$26.99

**ADD: 3 Shrimp Fried or Grilled**

\$5.99

## House Specialties

### SOUTHWESTERN SALMON

Salmon grilled with Gator Spices, smothered with a Chipotle Bacon Cream Sauce and topped with tumbling onions. \$19.99

### ROCKEFELLER SALMON

Salmon grilled with Gator Spices, smothered with a Spinach Artichoke Sauce, and topped with Parmesan. \$19.99

### DOCK SPECIAL

Fried Catfish and Spaghetti with Garlic bread. Choice of soup, salad or homemade coleslaw. \$15.99

### OUR PLEDGE TO YOU

We only use USDA choice or better meat. Our meat is aged to perfection a minimum of 22 days. Our chefs take great pride in hand-cutting every steak. We suggest a medium or less steak temperature. Sorry we cannot be responsible for medium well or well steaks. Enjoy your dining experience! Thank You!

## S E A F O O D

New

### TRY A HOMEMADE SIGNATURE SAUCE ON YOUR STEAK:

#### THE BOURBON STREET \$2.99 New

Our succulent homemade Bourbon bacon mushroom sauce with a tumbling onion topper.

#### THE RAGIN' SPICE \$2.99

A smooth homemade chipotle cream sauce mixed with fajita peppers then topped with a trail of tumbling onions.

#### THE GORGONZOLA BLAST \$2.99

Bleu cheese lovers beware – this one's for you! A scratch recipe of Gorgonzola cream sauce with bleu cheese crumbles.

#### THE ROCKEFELLER \$2.99

House made Spinach Artichoke Cream Sauce topped with Parmesan cheese.

### GRILLED SALMON

Choice of Cajun, garlic butter, lemon pepper or plain. \$18.99

### GRILLED SHRIMP

Choice Cajun, garlic butter, lemon pepper or plain. \$18.99

### FRIED JUMBO SHRIMP \$17.99

### FRIED COD \$14.99

### FRIED CATFISH \$14.49

### FRIED CLAMS \$20.99

### SHRIMP JAMMERS

Breaded shrimp stuffed with Jalapeno cream cheese. \$20.99

### NAKED CATFISH

Pan Fried in Olive Oil. Choice of Naked, Lemon Pepper or Cajun. \$15.99

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked. Consult your physician or public health official for more information.