

APPETIZERS

PRETZEL STICKS & WHITE POLBANO QUESO DIP

Baked in house and served with a side of white polbano queso dip \$12.⁰⁰

FEISTY FETA DIP **G**

Light and spicy feta cheese dip served with corn tortilla chips \$10.⁰⁰

CRAB CAKES

Two FRESH made lump blue crab cakes with Cajun aioli \$19.⁵⁰

BLACKENED MAHI SKEWER **G** without sauce

Served with zesty orange sauce \$15.⁰⁰

SPICY ISLAND SHRIMP **G**

Jumbo Cajun beer boiled shrimp served cold with our sunset blush sauce \$18.⁰⁰

SHRIMP & SCALLOP SKEWERS **G**

With clarified butter and lemon \$23.⁵⁰

LOBSTER MARTINI **G**

Three petit cold water lobster tails served with clarified butter and lemon \$25.⁵⁰

CHICKEN CHILI NACHOS **G**

Tortilla chips with chicken chili, cheese, tomato, onions, sour cream and salsa \$16.⁵⁰

PORTSIDE BRUSCHETTA

Grilled garlic bread topped with fresh tomatoes, basil, olive oil, garlic & shaved Parmesan with balsamic glaze drizzle \$12.⁵⁰

SANDWICHES

served with chips & french onion dip and a pickle

LOBSTER ROLL

Chunks of seasoned tail & claw meat tossed in garlic butter and served on a fresh toasted New England Style roll \$21.⁵⁰

ULTIMATE RIBEYE

Shaved ribeye with onions, mushrooms, pepper jack cheese and bistro sauce \$14.⁵⁰

CHEESBURGER IN PARADISE

FRESH, not frozen!

IMPOSSIBLE CHEESEBURGER

Delicious plant based burger

Cheese, lettuce, tomato, onion \$13.⁵⁰
Grilled mushrooms & onions \$ 1.⁰⁰
Fried Egg \$1.⁵⁰ Bacon \$2.⁰⁰

CRAB CAKE CLUB

Freshly made lump blue crab cake with bacon, lettuce, tomato and Cajun aioli \$15.⁵⁰

CHICKEN CORDON BLEU

Grilled chicken breast topped with ham, Swiss cheese, & honey mustard on a pretzel bun \$14.⁵⁰

GRILLED MEATLOAF

On fresh baked bread topped with marinara and mozzarella cheese \$13.⁵⁰

SOUPS & SALADS

Ranch, Blue Cheese, Balsamic, Italian, French, Honey Mustard, Homemade Honey Lemon Vinaigrette, Oil & Vinegar

DOCKERS SALAD **G**

Fresh spring mix, tomatoes, onions, & cheese \$12.⁰⁰
Chicken \$15 Crab Cake or Steak \$17 Shrimp or Salmon \$21

CAESAR SALAD **G** without croutons

Romaine lettuce, croutons, shaved Parmesan cheese and our signature Caesar dressing \$12.⁰⁰
Chicken \$15 Crab Cake or Steak \$17 Shrimp or Salmon \$21

LOBSTER BISQUE

A must have at our waterfront destination, rich, traditional & full of flavor Cup \$8.⁰⁰ Bowl \$13.⁰⁰

CHICKEN CHILI **G**

Savory and mildly spicy chili made with chicken and white beans Cup \$7.⁰⁰ Bowl \$12.⁰⁰

ENTREES

served with your choice of two sides: mashed potatoes, pierogis, side salad, vegetable of the day, NEW quinoa/kale/rice blend

SALMON **G**

A six ounce wild caught Salmon filet served with garlic butter and lemons \$21.⁰⁰

PORTSIDE GRILLED CHICKEN BRUSCHETTA **G**

Two grilled chicken breasts covered with fresh bruschetta and mozzarella cheese \$19.⁵⁰

CRAB CAKE DINNER

Two fresh made lump Blue crab cakes served with Cajun aioli \$24.⁵⁰

MEATLOAF DINNER

Homemade recipe grilled to order and served with gravy \$17.⁵⁰

SHRIMP & SCALLOP SKEWER ENTREE **G**

With clarified butter and lemon \$28.⁵⁰

DINNERS

(no sides)

MAHI TACOS

Three flour tortillas filled with Mahi Mahi and cilantro lime slaw, served with Pico de Gallo, sour cream and topped with our sunset blush sauce \$20.⁰⁰

CAJUN PENNE PASTA

Penne pasta loaded with a perfectly creamy, spicy sauce \$14.⁵⁰
Add Chicken \$18.⁵⁰ Steak \$19.⁵⁰ Shrimp \$23.⁵⁰

G Gluten Free

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

**There will be a 2.5% non cash adjustment on all card transactions