



## boneless WINGS

SMALL \$8 | LARGE \$15

*all served with ranch  
GF upon request*

### SAUCES

pineapple teriyaki • mild buffalo • kona coffee bbq  
• spicy agave • garlic parmesan • pb miso •  
hot honey mustard • chipotle habanero

## SMASH

*all doubles; served with sea salt fries  
make it a triple +\$3  
sub GF bun +\$2*

### MUSHROOM GRUYÈRE \$19

with mushroom duxelle, garlic breadcrumb,  
bourbon tomato jam, + gruyère

### CUBAN \$21

with roast pork, pickles, hot honey mustard,  
havarti, + pickled red onion

### ISLAND PATTY MELT \$18

on toasted sourdough; with beer braised  
onions, island sauce, havarti, + grilled  
pineapple

### CLASSIC \$16

with lettuce, tomato, onion, pickle, + american

### BRUNCH \$20

with bacon, crispy hash brown, fried egg,  
american, + brown sugar-sriracha aioli

## BURGERS

## DOXIE SIGNATURES

### PORK NACHOS \$19 GF

on house-made chips; with queso, tomatillo salsa,  
pickled red onion, jalapeño, + sour cream

### FISH N' CHIPS \$25

fried wild-caught grouper; served with dill caper  
tartar, creamy coleslaw, + sea salt fries

### SALMON + SWEET POTATO TACOS (3) \$19

on warm corn tortillas; with sweet pepper pico,  
chipotle lime aioli, + avocado

### SHRIMP + GRITS \$23 GF

blistered tomatoes + andouille pepper cream  
sauce over brown butter grits + sautéed shrimp

### LOBSTER CLAW GRILLED CHEESE \$32

with gruyère, havarti, white cheddar, + fresh thyme  
on sourdough; served with lobster bisque

### CITRUS FIELD GREEN SALAD \$16 GF

with orange, toasted almond, dried cranberries,  
red onion, bacon, boursin, + citrus-dijon  
vinaigrette

*crispy chicken +\$7, grilled shrimp +\$10*

### GARLIC FRIED RICE \$17 GF

with sautéed seasonal vegetables, toasted  
sesame, tamari butter, + cilantro

*fried egg +\$2, crispy chicken +\$7, pork +\$7*

### CRISPY SHRIMP CAESAR TACOS (3) \$20

on parmesan-crust corn tortillas; with lettuce,  
poblano caesar, charred corn, heart of palm, +  
radish

### SWEET + SPICY CHICKEN SANDWICH \$16

fried chicken tossed in spicy agave wing sauce,  
topped with creamy coleslaw + havarti; served  
with sea salt fries

### BUFFALO FISH TACOS (3) \$21

on warm corn tortillas; with tabasco tarragon aioli,  
lettuce, celery, pickled red onion, + fried carrot  
nest

## sides

SEA SALT FRIES \$6 GF

CREAMY COLESLAW \$6 GF

POBLANO CAESAR SALAD \$8

CRAB CAKE BITES W/ COCKTAIL SAUCE \$13

LOBSTER BISQUE \$12 GF

\*consuming raw or undercooked meats, poultry, seafood, shellfish or  
eggs may increase your risk of foodborne illness