



## *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 • hot honey  
mustard • pb miso • 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 \$24**

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

### **SALMON + SWEET POTATO TACOS (3) \$18**

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) \$19**

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

### **LOBSTER CORN DOGS (2) \$30**

butter-poached lobster tails in a house cornmeal  
batter; served with tabasco tarragon aioli + sea  
salt fries

## *sides*

**SEA SALT FRIES \$6 GF**

**CREAMY COLESLAW \$6 GF**

**POBLANO CAESAR SALAD \$8**

**CRAB CROQUETTES \$13**

**LOBSTER BISQUE \$12**

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