

# boneless WINGS

**SMALL \$8 | LARGE \$14**  
all GF and served with ranch

## SAUCES

pineapple teriyaki, cayenne butter, garlic cotija,  
kona bbq, spicy agave

# SMASH

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

## ISLAND 2.0 \$17

colossal onion ring, pineapple pico, colby jack,  
shaved romaine, island sauce

## BOURBON BBQ \$20

pork belly ribs, shaved romaine, onion,  
smoked gouda, bourbon-tomato jam

## TERIYAKI \$18

teriyaki-glazed portabella, hot chili pickle,  
toasted sesame, american, fried egg

## STEAK OSCAR \$23

lumb crab cake, sautéed asparagus,  
béarnaise, baby swiss, mixed greens

## BRUNCH \$20

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

## SPICY TACO \$17

veggie black bean burger, tomato, shaved  
romaine, crispy tostada, colby jack, house  
taco sauce

## BASIC B \$16

lettuce, tomato, onion, pickle, american

# BURGERS

sides

SEA SALT FRIES \$6 GF • SWEET POTATO TOTS \$7 GF • FRIED MAC N' CHEESE \$7 • GREEN GODDESS  
SLAW \$6 GF • BBQ BAKED BLACK BEANS \$6 GF • MANHATTAN CRAB BISQUE \$7

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

# DOXIE SIGNATURES

## PORK CARNITAS NACHOS \$17 GF

house queso, pickled vidalia, jalapeño, radish,  
cilantro gremolata

## FISH N' CHIPS \$23

fried wild caught grouper, dill caper tartar,  
brûléed lemon, + green goddess slaw; served  
with sea salt fries

## SHRIMP + LOBSTER BOIL \$32 GF

gulf shrimp, lobster tail, baby potatoes, corn  
medallions, asparagus, cajun lemon butter

## TRUFFLE VEGGIE FRIED RICE \$15 GF

sautéed carrot, asparagus, portabella, +  
edamame; truffle yum yum, toasted sesame,  
cilantro

crispy chicken +\$6, pork belly ribs +\$7,  
sauteed shrimp +\$8

## SOURDOUGH GRILLED CHEESE \$16

swiss, smoked gouda, + bourbon-tomato jam;  
served with manhattan crab bisque

## COCONUT SHRIMP TOTCHOS \$22

sweet potato tots, thai chili, monterey jack,  
pineapple pico, roasted garlic, green onion

## STRAWBERRY MACADAMIA SALAD \$15 GF

mixed greens, sliced strawberry, feta, toasted  
macadamia nut, english cucumber, strawberry  
white balsamic vinaigrette

crispy chicken +\$6, coconut shrimp +\$9

## SWEET + SPICY CHICKEN SANDWICH \$16

agave crispy chicken, green goddess slaw,  
jalapeño, + colby jack; served with sea salt fries

# something SWEET

## OUR FAMOUS SPRINKLE COOKIES \$3

from scratch daily

