



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, roasted tomato
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