

June Specials Menu



SOUP

Cup of Dockside Signature Clam Chowder 7.00

APPETIZER

Oysters on the Half Shell (market price)- Malpeque Conway Royal PEI, Half or whole dozen, cocktail sauce, mignonette & lemon

PEI Steamed Mussels 15 - (available at 4pm) Green Curry Coconut Broth & served with a toasted baguette

June Cocktail Features

Featuring Colonel E.H Taylor Small Batch

Single \$8 Double \$14 - Adored for its spicy, caramel & sweet vanilla flavor notes

Enjoy as a Manhattan or Old Fashion

Frozen Espresso Martini \$14- Double-brewed espresso, vodka, and rich coffee liqueur blended & topped with creamy vanilla ice cream. A chilled, velvety spin on the classic that's equal parts bold and indulgent.

Lychee Martini \$12- Island bright lychee juice, crisp vodka, lime & orange liqueur. refreshing & bright

Electric Lemonade \$13- Svedka Blue Raspberry Vodka, Lemonade & Lemon Lime Soda. Sweet, Tangy & Refreshing!

FEATURED WING FLAVOR (Menu Price)

Dockside Nashville Hot- Fried wings tossed in our house-made Nashville Hot Sauce - This fiery sauce brings the heat with a kick, spice & just enough sweetness! Served with celery, carrots, and bleu cheese

Entrée

Blackened Mahi Mahi 26- (Available at 4pm)

Finished with a lemon herb butter, served with roasted potatoes & sautéed green beans

DESSERT 9

Peanut Butter Chocolate Torte / Pistachio Cake/ Oreo Cheesecake