

Specials Menu



SOUP

Cup of French Onion 6.50

APPETIZER

Oysters on the Half Shell 18/36- Malpeque Conway Royal PEI, Half or whole dozen, cocktail sauce, mignonette & lemon

Steamed PEI Mussels 15- mussels in a white wine olive oil broth with garlic, lemon & fresh herbs

Mocktails

Lemon Fizz \$8

Soda Water, Lemon Juice & Simple

Add Your Favorite Flavor Classic Lime, Desert Pear, Coconut, Blackberry, Lychee, White Peach, Watermelon, Lavender

Cherry Limeade \$8

Fresh Squeezed Lime, Sprite & Cherry Juice

N/A Beer Available

Featured Cocktail

Docksides Mai Tai \$13

Rum, Lime Juice, Orange Juice, Pineapple Juice, Orange Liqueur & Almond Simple - served in a Tiki Glass

Additional Flavors

Coconut, Blackberry, Lychee, White Peach & Watermelon

FEATURED WING FLAVOR (menu price)

Loganberry BBQ- Fried wings tossed in our house-made loganberry BBQ sauce, “pitted” & served with celery, carrots, and bleu cheese

FEATURED HAND-HELD

Chicken Caesar Wrap 15- Grilled Chicken, Crispy Romaine, House-Made Caesar Dressing & Parmesan Cheese, served in a Pita Wrap

ENTRÉE

Orange Roughy 25- A Delicate, Mild & Slightly Sweet Fish, Pan Seared & finished with a White Wine Butter Sauce, served with Vegetable & Roasted Red Potatoes

Linguine 22- Shrimp, Garlic, Tomato & Fresh Basil, tossed with Olive Oil White Wine Sauce & finished with Parmesan Cheese

Prime Rib Dinner 36 (available Saturday @4pm) 16 oz slow roasted prime rib served with horseradish gremolata, mashed potatoes, green beans & au jus