

Specials Menu



SOUP

New England Clam Chowder 8

APPETIZER

Oysters on the Half Shell 18/36 - Blue Point Oysters source from Copps Island, CT. Half or whole dozen, cocktail sauce, mignonette & lemon

Steamed PEI Mussels 15- Fresh mussels in a Mango Curry broth & served with grilled toast

Feelin' Tropical



Frozen Lynchburg Lemonade (Featured Slushy)

Fresh Lemonade Blended with Southern Tier Distilling Company Bourbon for a Sweet & Sour Taste with a Punch of Whiskey

Frozen Loganberry Wine Slushy

Created with Crystal Beach Loganberry, Red Wine & Frozen to Perfection

Frozen Margarita

Frozen Strawberry Daiquiri

Frozen Piña Colada



WEEKLY WING FLAVOR

Blackberry Habanero BBQ- Fried wings tossed in our house made Blackberry Habanero, served with celery, carrots, and bleu cheese

ENTRÉE

Swordfish 28- Grilled and finished with Pineapple Salsa, and served with roasted potatoes and sautéed green beans

Steak Frites 28- Spice rubbed and grilled USDA Choice NY Strip Steak finished with Truffle Butter served with Hand Cut Idaho Fries & Vegetable Du Jour

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

DESSERT 9

Chocolate Mousse Cake/Peanut Butter Chocolate Torte/Pistachio Cake/Banana Cream Pie

Lemon Sorbet 7

NOW OFFERING MILKSHAKES!

Keep The Dockside Signature Cup

Vanilla

Peanut Butter

Chocolate

Cool Mint

Strawberry

Banana

Mocha Cappuccino

Birthday Cake

