

# Specials Menu



## SOUP

New England Clam Chowder 8

## APPETIZER

Oysters on the Half Shell 18/36- Wellfleet Oysters sourced from Massachusetts. Half or whole dozen, cocktail sauce, mignonette & lemon

Steamed PEI Mussels 15- mussels in a Jalapeño Margarita broth, served with grilled bread

## NOW OFFERING MILKSHAKES 10

\*Keep The Docksides Signature Cup\*



Vanilla  
Chocolate

Strawberry  
Peanut Butter

Mocha Cappuccino  
Birthday Cake

\*Boozy Milkshakes Available\*

## FEATURED WING FLAVOR (menu price)

Maple Bacon- Fried wings tossed in our house made Maple Bacon sauce, served with celery, carrots, and bleu cheese

## ENTRÉE

Mahi Mahi 25- Pan roasted to perfection, served with Sweet Potato Purée, Grilled Asparagus and finished with Stout Reduction

Gnocchi 23- Served in a Ragu of Italian Sausage, Roasted Red Peppers, Onion, Garlic & topped with Ricotta & Parmesan

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

## DESSERT 9

Peanut Butter Chocolate Torte/Pistachio Cake/ Lemon Souffle Cheesecake

# Feelin' Tropical



## Frozen Strawberry Paloma (Featured Slushy).

Fresh Blended Strawberries & Grapefruit Juice, combined with Stoli Crushed Grapefruit Vodka.

Perfect to beat the Summer Heat!

## Frozen Loganberry Wine Slushy.

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

## Frozen Strawberry Daiquiri

## Frozen Piña Colada

## Frozen Margarita

## Miami Vice

*Pina Colada & Strawberry Daiquiri*

