



THURSDAY SPECIALS

SOUPS OF THE DAY

Lobster & Shrimp Bisque 10
New England Clam Chowder 8

Featured Cocktail 13.00

Buffalo Trace Bourbon Manhattan

APPETIZER

Steamed PEI Mussels 15

Shallot, garlic, parsley, lemon & white wine butter broth with grilled bread

Roasted Beet Salad 14

Mixed greens, orange, crumbled blue cheese, toasted walnut & balsamic vinaigrette

Brussels Sprouts 13

Smoked bacon, dried cherries, maple & whole grain mustard

ENTRÉE

Pan Roasted Salmon 27

Roasted red potatoes, grilled asparagus, sundried tomato pesto & lemon

Scallop Scampi 24

Sweet bay scallops, garlic, shallot, parsley, parmesan, butter, lemon & white wine sauce with thin spaghetti noodles



DESSERT 9

Vanilla Bean Crème Brulee
Cheesecake with Strawberry
Pistachio Cake
Coconut Cream Pie

WINGS & WECK THURSDAY

dine in only

Prime Rib On Weck \$16

Sliced roasted prime rib on kummelweck roll with horseradish, au jus and served with hand-cut fries

Prime Rib On Weck & 5 Wings \$19.50

Sliced roasted prime rib on kummelweck roll with horseradish & au jus
5 Wings With Your Choice Sauce

Wings \$7.50

Orders of 10

Your Choice Wing Sauce

Wing Sauce

Hot, Medium, Mild, BBQ & Honey Garlic

SPECIALTY COCKTAILS

Absolut Espresso Martini \$9

Absolut Vodka, Coffee Liquor,
house made espresso Cold Brew,
topped with heavy cream cold
foam

Dockside Shamrock Shake \$10

Absolut Vodka, Crème De Menthe,
and Ice Cream. Topped with
whipped cream and green sprinkles

Feature Wine \$8

Cavaliere D'Oro

Toscana Red Blend

A medium bodied red wine
with a nose of wild berries
and violet. Providing a dry
and smooth taste

WEEKLY SPECIALS

Tuesday

Taco Tuesday
\$6.00 Margaritas

Wednesday

\$12 Bottles of Wine
DJ Trivia @ 7:00PM

Saturday

Prime Rib Dinner
available at 4pm

BUCKETS

5 for \$20 Buckets of Domestic
5 for \$25 Buckets of Import &
Hard Seltzers