



TUESDAY SPECIALS

SOUPS OF THE DAY

Manhattan Clam Chowder 8

Black Bean 7

APPETIZER

Oysters on the Half Shell 18/36

Willa Pearl, Washington

Half or whole dozen, cocktail sauce, mignonette & lemon

Brussels Sprouts 13

Smoked bacon, maple, whole grain mustard & dried cranberries

Roasted Beet Salad 14

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

Steamed PEI Mussels 13

Shallot, garlic, parsley, lemon, butter, white wine broth and grilled bread

Crispy Potatoes 9

herbs, grated parmesan, chili-garlic aioli



Featured Cocktail 13.00

Buffalo Trace Bourbon Manhattan

Feature Bottle Wine \$18

Cavaliere D'Oro

Toscana Red Blend

ENTRÉE

Grilled Reuben 17

Sliced corned beef brisket, Swiss cheese, sauerkraut & 1000 island dressing on grilled rye bread with hand-cut fries

Grilled Salmon 27

Asparagus risotto, sundried tomato pesto & lemon.

DESSERT 9

Vanilla Bean Creme Brulee

Peanut Butter Chocolate Torte

Irish Coffee Bread Pudding

TACO & \$6 MARGARITA TUESDAY

2 Tacos Served On Your Choice Of

Corn or Flour Tortilla

*All Tacos Served With Cotija Cheese, Cilantro, Pico

De Gallo, Pickled Onion, Pickled Jalapeno

Protein

Carnitas 15

Pulled Chicken 15

Beer Battered Haddock 15

Shrimp 15

Filet Mignon 17

(Cooked Medium)

Sauces Available

Chipotle Aioli

Chimichurri

Sour Cream

SPECIALTY COCKTAILS

Dockside 153 Margarita \$12

Made with Cazadores Reposado Tequila & our house-made blueberry jalapeno agave simple syrup

Feature Wine \$8

Cavaliere D'Oro

Toscana Red Blend

A medium bodied red wine with a nose of wild berries and violet.

Espresso Martini 9\$

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

Dockside Shamrock Shake 10\$

Absolut Vodka, Creme De Menthe, and Ice crea. Topped with whipped cream and green sprinkles.

WEEKLY SPECIALS

WEDNESDAY

\$12 Bottles of Wine

DJ Trivia @ 7:00PM

THURSDAY

.75 Wings

Prime Rib on Weck

Dine In Only

SATURDAY

Prime Rib Dinner

Available at 4pm