

Specials

APPETIZER

Soup 8

Cup of Dockside Signature Chili

Cup of Hearty Beef Stew

Steamed PEI Mussels 15 (available at 3pm)

Served in an Olive Oil White Wine Broth, Lemon, Garlic & Rosemary



BROWN SUGAR BOURBON OLD FASHIONED - Featuring Buffalo Trace Bourbon Whiskey. Bourbon blended with brown sugar simple syrup and a dash of bitters, perfectly balanced for a rich, subtly sweet finish. A smooth, warming classic with a twist

FALL MARGARITA - A seasonal twist on a classic! Fresh lime juice, tequila, and orange liqueur shaken with crisp apple cider, served with a cinnamon sugar rim for the perfect balance of sweet, tart, and spice

CRISP APPLE CIDER MULE - A refreshing fall twist on the classic mule! Vodka and fresh lime meet crisp apple cider and zesty ginger beer, served over ice for a perfectly balanced, sparkling seasonal sipper

FEATURED WING FLAVOR (10) \$20

Hot Honey Garlic BBQ- Fried Wings, tossed in our House-Made Sauce, "Pitted" on the grill and served with Carrots, Celery & Bleu Cheese

FEATURED HANDHELD

Pulled Pork 16 - Slow Roasted and Topped with Memphis Style BBQ Sauce, Pickles & Coleslaw. Served with Fries

FEATURED ENTRÉES (Available at 3PM)

Surf & Turf 35 - A tender 4 oz Filet paired with a Buttery 4 oz Lobster Tail, served with Mashed Potatoes, Vegetable Drawn Butter & Fresh Lemon (*available Friday & Saturday, Limited Quantity*)

Twin Filets 30 - Two Tender 4 oz Filet Mignons served with Garlic Mashed Potatoes & Vegetable (*Available Friday & Saturday*)

Crab Rangoon Mac & Cheese 22- A Savory & Creamy Dish that combines the flavor of the classic Crab Rangoon with Mac & Cheese, finished with Toasted Breadcrumbs & Scallions

Gnocchi Bolognese 24 - A Ragu of Slow Cooked Soffritto, Beef, Pork, Veal & Pancetta in a red wine tomato sauce, served over Potato Gnocchi & finished with Ricotta Cheese

Norwegian Salmon 28 - Stuffed with Lump Crab, Sweet Peppers, Caramelized Onion & Parsley, served with Herb Roasted Potatoes & Vegetable