

Specials

SOUP 7

Cup of Dockside Signature Chili

APPETIZER

Steamed PEI Mussels 15 (available at 3pm)

Served in an Apple Cider & Bacon Broth

BROWN SUGAR BOURBON OLD FASHIONED

Featuring Buffalo Trace Bourbon Whiskey

A smooth, warming classic with a twist—bourbon blended with brown sugar simple syrup and a dash of bitters, perfectly balanced for a rich, subtly sweet finish

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

Joey's Peach BBQ (orders of 10) \$20

Fried Wings, tossed in our House Peach BBQ 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 (Friday and Saturday Only, 3PM. Limited Quantities)

Twin Filets 30- Two Tender 4 oz Filet Mignons served with Garlic Mashed Potatoes & Vegetable (Friday and Saturday 3PM)

Pepper Jack Mac & Cheese 20 - Topped with Toasted Bread Crumbs, Green Onion & Tomatoes

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