

April Specials Menu



SOUP

Docksides Signature Clam Chowder 7.00

APPETIZER

Oysters on the Half Shell (market price)- Malpeque Conway Royal PEI, Half or whole dozen, cocktail sauce, mignonette & lemon

PEI Steamed Mussels 15- Garlic, olive oil, white wine & parsley

Strawberry Basil Mojito - A refreshing blend of strawberries and fragrant basil mixed with rum, lime juice & topped with soda

Paloma - zesty and refreshing, the Paloma is a perfect balance of bright grapefruit, tangy lime, and smooth tequila. Topped with a splash of soda water and salt rimmed glass

Lavender Martini - Crafted with blueberry vodka, lavender simple, and a splash of fresh lemon, this cocktail is a refreshing fusion of floral lavender and smooth, crisp vodka

FEATURED WING FLAVOR

Grapefruit Honey Habanero (menu price) - Fried wings tossed in our house-made Grapefruit Honey Habanero Wing Sauce, served with celery, carrots, and bleu cheese

FEATURED WRAP

Chicken Souvlaki 16 - Marinated grilled chicken, crispy romaine lettuce, red onion, tomato, feta cheese, house-made Greek dressing & tzatziki stuffed into a pita

ENTRÉE

Blackened Catfish 23- Served with hand-cut fries, coleslaw, potato salad, house-made tartar sauce & fresh lemon

Prime Rib Dinner 36 (available Saturday @4pm)

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 Curd Cheesecake