



DECEMBER SPECIALS

APPETIZER

Soup

Cup of Dockside Signature Chili 8

Cup of Seafood Bisque 9

Mozzarella Sticks 12

Breaded & Deep Fried Mozzarella, served with Creamy Garlic Parmesan Sauce & House Made Red Sauce

Cocktail Features

SUGAR COOKIE MARTINI - Vanilla vodka, Irish crème & amaretto garnished with a festive sugar rim

Bubbly Cheer - Prosecco topped with cranberry, splash of soda, and cranberry simple syrup. Finished with lime, cranberries & fresh rosemary sprig

Mistletoe Margarita - A bright mix of silver tequila, triple sec, lime juice, and cranberry simple syrup. Sugar rim, sugar frosted cranberries & fresh rosemary sprig

Merry Mule - Vodka, fresh lime & ginger beer, garnished with rosemary and sugar-frosted cranberries

FEATURED WING FLAVOR (10) \$20

Sesame Teriyaki Fried Wings, tossed in our House-Made Sauce and served with Carrots, Celery & Bleu Cheese

FEATURED HANDHELD

Dockside Reuben 17- Slow Cooked Corned Beef topped with Sauerkraut, Swiss Cheese, House-made Russian Dressing & served on Toasted Marble Rye

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)

Pulled Pork Mac & Cheese 22 - Savory & Creamy Aged Cheddar Mac & Cheese, topped with Slow Roasted Pulled Pork, Toasted Breadcrumbs, Pickled Jalapenos & Frizzled Onions

Rigatoni 22- Italian Sausage, Sweet Peppers, Onions & Mushrooms, cooked in our House-made Red Sauce, Tossed with Rigatoni Pasta & finished with Parmigiano Reggiano & Fresh Basil

