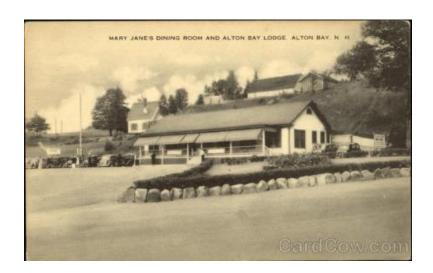


GOOD FRIENDS HAPPY EATING GOOD FOOD



Since Docksides beginning in the late 1920's as Mary Jane's Dining Room, locals and visitors have come to know us as a great place to meet friends for fresh seafood, steaks, and other hearty fare right here in Alton Bay, NH.

We are proud to continue that tradition of providing good food in a casual atmosphere at value prices. At Dockside we are passionate about food and friendships that nurture the soul. Our goal is to provide an elegant eating establishment that feels upscale but not uppity and serves delicious food that is over the top but no overpriced!

Welcome to Dockside. Happy Eating!

STARTERS

BRUSCHETTA 9

With Shrimp 14

Diced marinated tomatoes, fresh basil with olive oil on top of freshly grilled French bread with a balsamic glaze

CALAMARI 10

Tender squid deep fried and sautéed with cherry peppers and topped with parmesan cheese

SHRIMP COCKTAIL (gf) 15

Add Shrimp 4 Each

A classic! Succulent jumbo U8 shrimp served with cocktail sauce

CRAB CAKES 12

Our own house made crab cakes grilled and served with a dill pickle remoulade

HOUSE BRUSSEL SPROUTS 10

Tender brussel sprouts flash fried and tossed with balsamic vinegar, bacon and parmesan cheese

FRIED OYSTER ROCKERFELLER 16

Fried oysters topped with a spinach, garlic and cheese blend. Served on toasted Crostini

RI CLAM CAKES (Fritters)

½ Dozen 7 | 1 dozen 10

WINGS & SHRIMP

Wings 10 | Shrimp 11 | Combo 12

Tender wings and/or shrimp prepared with either our own hot & honey sauce or buffalo style

JADE WINGS 10

Garlicy salty goodness! Jumbo wings sautéed in garlic, soy and oyster sauce. Served with duck sauce.

POUTINE 10

Our own hand cut fries topped with cheddar cheese and brown pepper gravy

STEAMED MUSSELS (gfa) 11

Fresh ocean mussels sautéed with tomatoes, garlic and white wine. Served with garlic bread

CLAMS CASINO 14

Tender top neck clams topped with our Ritz cracker blend and bacon

LITTLE NECKS NORTH END 16

Top neck clams sautéed in white wine, olive oil and garlic and served with garlic bread

SALADS AND SOUPS

THE WEDGE (gf) 10

Chicken 13 | Steak Tips 16 | Shrimp 15

Steak house classic! Iceberg lettuce wedge topped with bacon, tomato, red onion and blue cheese dressing

GARDEN SALAD (gf) 9

Chicken 13 | Steak Tips 16 | Shrimp 15

Mixed greens accompanied by peppers, cucumbers, tomatoes, and red onion

CEASAR SALAD 9

Chicken 13 | Steak Tips 16 | Shrimp 15

Traditional romaine lettuce with our signature house Caesar dressing and toasted croutons

BURRATA CAPRESE (gf) 9

With Steak Tips 15

Italian style mozzarella cheese on top of fresh tomato slices with sea salt, olive oil, balsamic glaze & basil

HOUSE CLAM CHOWDER (*gf***)**

Cup 6 | Bowl 8

A savory sweet cream broth loaded with tender chopped New England quahogs

FRENCH ONION SOUP

Cup 6 | Bowl 8

Sautéed onions simmered in our own beef broth served with crouton and smoked gouda cheese

ENTREES

BAKED SEAFOOD TRIO (gfa) 29

Lobster Only 39 | Scallop Only 21 | Shrimp Only 21

Sweet sea scallops, shrimp, and New England lobster topped with our own Ritz cracker blend and baked to golden perfection. Served with rice pilaf and vegetable medley

BLACKEND SWORDFISH (gfa) 24

Atlantic swordfish blackened with a Cajun seasoning and served with pineapple mango salsa, rice pilaf and vegetable medley

PASTA ALFEDO 13

Blackened Chicken 18 | Steak Tips 19 | Seafood 28 Primavera 14

Cellentani pasta sautéed in alfredo or white wine sauce with your choice of protein with mushrooms and served with garlic bread

ATLANTIC SALMON (gf) 19

Atlantic salmon dressed in a teriyaki glaze and served with rice pilaf and vegetable medley

BAKED HADDOCK (gfa) 19

Fresh backed haddock topped with our Ritz cracker blend and served rice pilaf and vegetable medley

PAN ROASTED CHICKEN 19

Bone-in chicken pan roasted and served with a Portuguese style stuffing of chourico, celery, mushrooms and onions with vegetable medley and cranberry sauce

LIVE FREE OR FRY 31

Dockside classic with clams, shrimp, scallops and haddock served with our hand cut French fries and cole slaw

FRIED SEAFOOD COMBO 23

Fried clams only MP | Fried scallops only 21 Fried Shrimp only 21 | Fried Haddock Filet only 19 Haddock & Chips 13 | Fried Oysters 23

Your choice of two: clams, shrimp, oysters, scallops, or haddock combination. Served with hand cut French fries and cole slaw

Baked potato available upon request. Add side salad 3

SIGNATURE DISHES

Thursday, Friday, Saturday Only

NEW ENGLAND DOUBLE STUFFED LOBSTER 48

1 ½ pound cold water Atlantic lobster stuffed with lots more lobster in our Ritz cracker blend and served with hand cut French fries, drawn butter and lemon. Requires slightly longer cooking time

ROASTED PRIME RIB OF BEEF 24 oz Dockside Cut 36 | 18 oz Captains Cut 28 12 oz Mates Cut 22

Classic slow roasted black angus beef served with mashed potatoes and vegetable medley

BRAISED BONELESS SHORT RIBS (gfa) 22

Back for the winter. Our boneless short ribs are slow cooked in red wine and mixed vegetables. Served with mashed potato

STUFFED JUMBO SHRIMP 24

Huge jumbo shrimp stuffed with our own crab meat stuffing and served with rice pilaf and vegetable medley

SIGNATURE STEAK

HOUSE DRY AGED RIBEYE (gf) 38

18 ounces of in-house dry aged goodness hand cut and charbroiled to your liking. <u>Quantities limited and requires slightly longer cooking time</u>

FILET (gf)

Single 20 | Double 34

Add Baked Stuffed Shrimp 6 each

Tender 6 oz filet mignon charbroiled to your liking

MARINATED STEAK TIPS (gf) 21 Add Baked Stuffed Shrimp 6 each

A generous portion of tender black angus sirloin tips in your choice of savory Meathouse or Sweet Bourbon marinades and charbroiled to your linking

THE WEEKLY STEAK SPECIAL

Bone-in Ribeye, Porterhouse, USDA Prime, Wagyu? Ask your server about this week's special!

All Signature Steaks are served with hand cut French fries and vegetables. Baked potato available upon request. Add house side salad for 3

GOOD FRIENDS - GOOD FOOD - HAPPY EATING

PUB FARE

THE HADDOCK SANDWICH 13

The one and only! Huge golden fried haddock on a Kaiser roll.

NEW ENGLAND STUFFED QUAHOGS 4 Each 2 for 7 | 3 for 10

Stuffies! Chopped native quahog clams sautéed with Portuguese chourico, celery, onions and mushrooms. Served with lemon and tabasco

RIBEYE STEAK SANDWICH 13

Tender ribeye steak charbroiled and topped with American cheese, peppers, and onions.

CRAB CAKE SANDWICH 17 | CRAB CAKE PLATE 15

Our house made crab cake served on a soft roll with a dill pickle rémoulade.

PUB PLATTER 12

A rotating assortment of meats, cheeses, and pickled vegetables

LOBSTER ROLL

Single 20 | Double 32

A New England favorite of sweet lobster, light mayo and celery served in a buttered frankfurter roll the way god intended. This is where less = more

CHEESEBURGER 12 | BACON CHEESEBURGER 14

8 oz Angus beef charbroiled to your liking and topped with your choice of cheese on Kaiser roll. Gluten free roll available on request

CHICKEN PHILLY CHEESESTEAK 10

Shaved chicken grilled and topped with cheese, mushrooms, peppers, and onions

OYSTER PO BOY 19

Tender oysters fried to golden brown and served on soft sub roll with iceberg lettuce, siracha aioli, and topped with cherry peppers.

All Pub Fare except New England Stuffed Quahogs and Pub Platter are served with our hand cut French fries and cole slaw.

FOR THE KIDS

CHICKEN FINGERS 6

Tender chicken fingers deep fried and served with our hand cut French fries

MOZZARELLA STICKS 6

Mozzarella sticks deep fried and served with hand cut French fries and our own Bayside marinara sauce

PASTA & MEATBALLS 8

Pasta & Sauce 6 | Buttered Pasta 6

Cellentani pasta served with our Bayside Diner made meatballs and marinara sauce

KIDS MEATBALL SUB 6

Tender Bayside meatball sub served in a kids sized portion with marinara and melted cheese and hand cut fries

CHEESEY PANINI 6

Bacon & Tomato Cheese Panini 8

Grilled cheese panini served with hand cut fries

HOT DIGGITY DOG 6

Grilled frankfurter on roll served with hand cut fries

Kids meals include small soft drink

BEVERAGES

Ask your server about our selection of beverages including Coke A Cola products, water, coffee, espresso, cappuccino, premium wines, craft draft and domestic bottle beers and other libations.

Gf = Gluten Free, Gfa = Gluten Free Alternative

GOOD FRIENDS - GOOD FOOD - HAPPY EATING

Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.