



DOCKSIDE RESTAURANT

STARTERS

Bread and butter served upon request at no charge

RI Clam Cakes

½ Dozen 6 | Dozen 10

Spinach Artichoke Dip 12

House made dip served with Fresh Tortilla chips

Calamari 16

Topped with Parmesan and cherry peppers

Mozzarella Wedges 12

Served with Marinara

House Brussle Sprouts 15

Tossed with Balsamic, bacon, and parmesan

Poutine 12 | with Bacon 14

Hand-Cut Fries, Cheese Curds, and Brown pepper gravy

RI Stuffed Quahogs 5 | 2 for 9 | 3 for 13

Native quahogs served with house made stuffing

Fried Pickles 9

Served with Ranch

Sauteed Mussels

PEI mussels sauteed in White wine sauce and
Ground chorizo served with garlic bread

Vegtable Egg Rolls 12

Served with Thai Chilli Sauce

Wings or Shrimp 14

Hot&Honey | Buffalo | Plain

1 lb New England Steamer Clam MP

Shrimp Cocktail 16

6 Jumbo shrimp served with cocktail sauce

Jade Wings 14

Asian Inspired wings tossed in soy and oyster sauce

Entrees

All Entrees except pasta dishes service with Rice and Vegetable

Baked Haddock 26 | Baked Scallops 30 | Baked Lazy Man Lobster 40

Atlantic Haddock, Lobster tail Knuckle and claw, or Sweet Sea Scallops baked in a wine butter sauce and topped with our Ritz Cracker blend *(Gfa)*

Mac and Cheese 18

Grilled Chicken 6 | Steak tips 10 | Lobster 18

9oz Filet Mignon Medallions 36

Steak House style

Tomahawk Pork Chop 24

Marinated in a Honey Garlic Glaze

18oz In-House dry-aged Ribeye 40

Dry aged for 14 day and Served with ANY 2 sides of your choice

Bourbon marinated Salmon 28

Salmon marinated in Bourbon and brown sugar

Chicken or Shrimp Scampi 25

Sauteed in wine butter garlic sauce served over linguine

Whole Lobster 1 ½ Ib. MP

Steamed or Double Stuffed

Lobster Ravioli 40

Served in a Creamy butter lobster sauce

Chicken Broccoli Alfredo 24

Served over Fettucine

Steak House Marinated Steak tips 28

Barbecue Ribs ½ rack 20 | Full rack 30

Slow Baked Barbecue Ribs

Herb Roasted Chicken 25

½ a chicken Roasted in an mix of herbs

Seared Swordfish 28

Topped with tomato olive salad

Prime Rib (Friday and Saturday Only)

24 Oz 44 | 18 oz 40 | 12 oz 28

Dockside Seafood Selections

All Served with Fries and Coleslaw

Fried Whole Belly Clam MP

Fish and Chips 18

Fried Scallops MP

Fried Oysters MP

Fried Shrimp MP

Lobster Rolls Single 30 | Double 55

Maine On Hot Buttered Roll | Lobster Salad

Live Free or Fry 38

Whole belly clams, shrimp, scallops, and haddock

PUB FARE

Served with Fries and Coleslaw

Haddock or Shrimp Tacos 18

Cheeseburger 16 | Bacon Burger 18

Add Fried egg 2

Pulled Pork Sandwich 16

Fried Haddock Sandwich 18

Served on Petzel roll

Haddock filet fried to Golden perfection served on Brioche roll

Fried Chicken Tender Basket 16

Wagu Beef Sliders 20

Plain | Hot&Honey | Buffalo

3 Sliders topped with House made Aioli

Fried | Grilled Chicken sandwich 18

Steak Bomb 18

Plain | Hot&Honey | Buffalo

Shaved Ribeye topped with onions, peppers, mushrooms, cheese

Soups and Salads

Grilled Chicken 6 | Steak Tips 10 | Salmon 9 | Shrimp 8

Cesar Salad 12

House Clam Chowder **Cup 8 | Bowl 10**

Grilled Romaine 16

Chefs Soup of the Day **Cup 8 | Bowl 10**

Topped with a lemon vinaigrette

French Onion soup 9

Lobster Bisque (When available) Cup 10 | Bowl 12

Sides

Additional Sides are available at an upcharge

Onion Rings 3 | Garden or Caesar salad 5 | Vegetables 3 | Mac and cheese 5 | In House Hand-cut Fries 5 | Baked or Mashed Potato 3 | Sweet Potato Fries 5 | French Fries 3 |

Drinks

Coke | Sprite | Diet Coke | Lemonade | Soda or Tonic Water | Bottled RootBear | Bottled Orange Soda | Bottled Dr.Pepper

Flavored Lemonade or Ice Tea with Monin Fruit Purees *ask your server about todays selections*

Ask your server about todays Dessert selections

Consuming Raw undercooked Meats, Poultry, Seafood, Shellfish or eggs may increase your risk of foodborne illness

Please inform your server of Any and all Food allergies