



GOOD FRIENDS **HAPPY EATING** GOOD FOOD



Since Dockside's 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 10

With Shrimp 14

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

CALAMARI 10

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

HOUSE BRUSSEL SPROUTS 10

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

CLAMS CASINO 14

Baked top neck clams topped with our Ritz cracker blend and bacon. Served with lemon and drawn butter

WINGS & SHRIMP

Wings 12 | Shrimp 13 | Combo 13

Tender wings and/or shrimp prepared with your choice of sauce: Hot & Honey | Buffalo | Jade (Wings only)

SALADS AND SOUPS

THE WEDGE (gf) 10

Iceberg lettuce wedge topped with pancetta, tomato, red onion and house made blue cheese dressing

CHOPPED SALAD WITH SWORDFISH (gf) 9

Tzatziki swordfish atop fresh lettuce, tomato, cucumber, carrots, bell peppers, cheese with chipotle ranch dressing

CEASAR SALAD 9

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

BURRATA CAPRESE (gf) 12

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

ADD TO ANY SALAD

Grilled Chicken 3 | Pesto Chicken Salad 4 | Steak Tips 6
Shrimp Skewer 5 | Seared Scallop 6 | Lobster Salad 12
Tzatziki Swordfish 5

HOUSE CLAM CHOWDER (gf) Cup 6 | Bowl 8

Our own savory sweet cream broth chowder that's loaded with native New England chopped quahog clams!

RI CLAM CAKES (Fritters)

½ Dozen 7 | 1 dozen 10

SCALLOPS WRAPPED IN BACON 12

Sea scallops wrapped in thick bacon then baked. Served on a bed of mixed greens with lemon wedge

CRAB CAKES 12

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

MOZZARELLA STICKS 12

Crispy fried mozzarella sticks with marinara sauce

POUTINE 10

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

FRIED OYSTER ROCKERFELLER 16

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

SANDWICHES

THE HADDOCK SANDWICH 14

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

RIBEYE STEAK SANDWICH 14

Charbroiled ribeye steak topped with cheddar cheese, caramelized onions and house horse radish sauce

CHEESEBURGER 14 | BACON CHEESEBURGER 16

Served on Brioche, English Muffin, or Portuguese Bolo

CHICKEN PHILLY CHEESESTEAK 10

With cheese, mushrooms, peppers, and onions

PESTO CHICKEN SALAD 12

Our own chicken salad with pesto on a Brioche roll

OYSTER PO BOY 19

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

All sandwiches are served with our hand cut French fries and cole slaw.

GOOD FRIENDS – GOOD FOOD – HAPPY EATING

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



LOBSTER, LOBSTER...and LOBSTER

DOCKSIDE DOUBLE STUFFED LOBSTER

1 ½ lb. 51 | 2 - 2 ½ lb. 69

Cold water Atlantic lobster stuffed and baked 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

STEAMED ATLANTIC LOBSTER

Single 1 ½ lb. 33 | Twin 1 ½ lb. 60 | 2 - 2 ½ 45

Classic summer fare. Fresh Atlantic lobster steamed and served with hand cut French fries, drawn butter, and lemon. Add 1 dozen steamed top neck clams 15

LAZYMEN BAKED LOBSTER (gfa) 38

New England lobster tail, knuckle, and claw meat topped with our own Ritz cracker blend and baked to golden perfection. Served with rice pilaf and vegetable medley

LOBSTER MAC AND CHEESE 32

Cellentani pasta sautéed in heavy cream with parmesan, Romano, and asiago cheeses

LOBSTER SALAD ROLL

Single 24 | Double 38

A New England favorite of sweet lobster, light mayo and celery served in a buttered and grilled frankfurter roll

MAINE LOBSTER ROLL

Single 24 | Double 38

Sweet lobster served plain in a buttered and grilled frankfurter roll with warm drawn butter and lemon on the side

DOCKSIDE LOBSTER BLT 29

Sweet lobster salad with bacon lettuce and tomato served on a Brioche roll

SUMERTIME FUNTIME DELICACIES

RI 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

PEEL AND EAT SHRIMP 20 One Pound | 12 Half Pound

Succulent shrimp quickly steamed and served with lemon and drawn butter

SHRIMP COCKTAIL (gf) 15

Add Shrimp 5 Each

Steamed shrimp with cocktail sauce

SAUTEED MUSSELS (gfa) 12

Dinner Entree Over Linguine 20

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

LITTLE NECK CLAMS PORTUGULIA 14

Dinner Entree Over Linguine 22

Top neck clams sautéed with chourico, onion, celery, and beer

LITTLE NECK CLAMS NORTH END 14

Dinner Entree Over Linguine 22

Top neck clams sautéed with olive oil and generous amounts of garlic and white wine

RI STEAMER CLAMS MP

One pound of sweet soft shelled steamer clams steamed and served with drawn butter and lemon

FISH TACOS 15

Fried haddock served in a soft flour tortilla with red wine vinaigrette cole slaw and Thai chili aioli

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SIGNATURE STEAK

ROASTED PRIME RIB OF BEEF (Thu, Fri, Sat Only)

**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

FILET (gf)

Single 20 | Double 34

Tender 6 oz filet mignon charbroiled to your liking

All Signature Steaks (excluding Prime Rib) come with hand cut French fries and vegetable medley

HOUSE DRY AGED RIBEYE (gf) 38

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

MARINATED STEAK TIPS (gf) 21

A generous portion of black angus sirloin tips in your choice of Meathouse or Sweet Bourbon marinades

Add a Shrimp Skewer to any Signature Steak 5

ENTREES

BAKED SEA SCALLOPS (gfa) 22

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

BAKED HADDOCK (gfa) 19

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

PASTA ALFREDO 14

Blackened Chicken 19 | Steak Tips 21

Cellentani pasta sautéed in alfredo sauce with choice of protein with mushrooms and served with garlic bread

BLACKEND SWORDFISH (gfa) 24

Atlantic swordfish blackened with a Cajun seasoning and served with charred tomato salsa, rice pilaf and vegetable medley

ATLANTIC SALMON (gf) 19

Pan roasted Atlantic salmon served with rice pilaf and vegetable medley

PASTA PRIMAVERA 16

Cellentani pasta sautéed in alfredo or white wine sauce and a vegetable medley and served with garlic bread

DOCKSIDE CLASSIC FRIED SEAFOOD

LIVE FREE OR FRY 34

Hope you're hungry! Dockside classic with whole belly clams, shrimp, scallops, haddock and RI clam cakes

FRIED SEAFOOD COMBO 24

Your choice of two: Whole belly clams, shrimp, oysters, scallops, or haddock combination.

All Dockside Classic Fried Seafood served with our hand cut French fries and cole slaw

FRIED WHOLE BELLY CLAMS PLATTER MP | ROLL MP

FRIED SCALLOP PLATTER 21 | ROLL 15

FRIED SHRIMP PLATTER 21 | ROLL 15

FRIED OYSTER PLATTER 23 | ROLL 16

FRIED HADDOCK PLATTER 19 | FISH & CHIPS 13

Baked potato available upon request. Add side salad 3

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

DON'T FORGET TO CHECK OUT THE BACK PAGE FOR OUR **LOBSTER AND SUMMERTIME **SEAFOOD** MENU**

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