

**WE GOT YOU COVERED
BREAKFAST, LUNCH AND DINNER!**



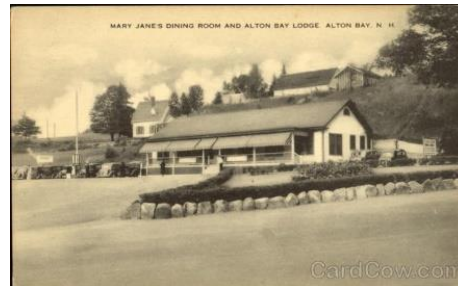
Bayside Diner (formerly Olde Bay Diner) has been serving up breakfast and lunch favorites for decades. We are proud to continue the diner tradition with the addition of some unique foods found throughout New England



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.



Good Food **HAPPY EATING** Good Friends



TAKE OUT MENU

www.docksidenh.com

603-855-2222

Hours of Operation

Mon-Wed 3:00pm – 8:00pm

Thu 11:00am – 9:00pm

Fri-Sat 11:00am – 11:00pm

Sun 11:00am – 8:00pm

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

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

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.

FRIED OYSTER ROCKERFELLER 16

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

SOUPS AND SALADS

THE WEDGE 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 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

SOUPS AND SALADS

BURRATA CAPRESE 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

Cup 6 | Bowl 8

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

PUB FARE

THE HADDOCK SANDWICH 13

The one and only! Huge golden fried haddock on a Kaiser roll. Served with hand cut French fries and cole slaw

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

LOBSTER ROLL

Single 20 | Double 32

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

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. Served with hand cut French fries and cole slaw

ENTREES

BAKED SEAFOOD TRIO 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 24

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

PASTA ALFREDO 13

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

Cellentani pasta sautéed in alfredo or white wine sauce with mushrooms and served with garlic bread

ATLANTIC SALMON 19

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

BAKED HADDOCK 19

Fresh baked 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, Saturdays 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

STUFFED JUMBO SHRIMP 24

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

BRAISED BONELESS SHORT RIBS 22

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

MARINATED STEAK TIPS 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 liking

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

FOR THE KIDS

CHICKEN FINGERS 6

MOZZARELLA STICKS 6

PASTA & MEATBALLS 8

PASTA & SAUCE 6 | BUTTERED PASTA 6

KIDS MEATBALL SUB 6

CHEESEY PANINI 6

BACON & TOMATO CHEESE PANINI 8

HOT DIGGITY DOG 6

OVEN-READY GRAB & GO DINNERS

(Coming January 2021)

No time to cook? Our Oven Ready Family Style dinners serve a family of four (4) and are the perfect solution when stretched for time. Just call ahead or come in and pick up a complete dinner and just heat and serve.

SPAGHETTI AND MEATBALLS \$32

8 of our tender meatballs served over 1 lb of spaghetti pasta and topped with our in-house marinara sauce

OVEN ROASTED CHICKEN \$ 34

Whole roasted chicken quartered and served with roasted potatoes and chourico stuffing with side of brown gravy

CHICKEN PARMESAN \$ 32

Our own panko breaded chicken cutlets smothered in house marinara and mozzarella cheese on top of Penne pasta

BAKED LASAGNA \$ 52 MEAT & CHEESE | \$ 52 VEGETABLE & CHEESE

Ricotta and mozzarella cheese layered with either ground beef or vegetables and baked to perfection in our house marinara sauce

MEATBALL PARMESAN \$ 32

Our tender meatballs this time split, covered in mozzarella cheese and baked in our house marinara sauce over a bed of Penne pasta

AMERICAN CHOP SUEY \$ 28

Ground beef simmered in tomatoes, peppers, onions, and our house marinara with elbow pasta

STEAK TIP CHILI \$28 / ½ GALLON

Our own bean-less chili with ground beef, tender steak tips, simmered with diced tomatoes in our own blend of spices. Top with cheddar cheese and diced onion

ASIAN BBQ RIBS \$32

Two full racks of our tender ribs served with roasted potatoes and a side of cole slaw