



DOCKERS

WATERFRONT RESTAURANT & BAR

Fresh Flavors. Lake Views.



APPETIZERS

Italian Meatball Martini

Three meatballs served with marinara, mozzarella cheese and crostini

12

Pretzel Sticks & Queso

Baked in house, served with poblano queso dip & honey mustard

12

Blackened Mahi Skewers *

Served with zesty orange sauce

16.50

Lobster Martini

Three petit lobster tails served with clarified butter and lemon

28.5

Chicken Chili Nachos

Tortilla chips topped with chicken chili, cheese, tomato, onions, and sour cream and salsa on the side

17.5

Feisty Feta Dip

Light and spicy feta cheese dip served cold with corn tortilla chips

11.00

Crab Cakes

Two FRESH made lump blue crab cakes with a side of cajun aioli

19.5

Spicy Island Shrimp

Jumbo Cajun beer boiled shrimp served cold with our sunset blush sauce

16

Shrimp & Scallop Skewers

With clarified butter & lemon

28.50

Portside Bruschetta

Toasted bread topped with fresh tomatoes, basil, olive oil, garlic, melted mozzarella & shaved Parmesan with balsamic glaze drizzle

12.5

Chicken Chili

Savory and mildly spicy chili made with chicken and white beans

Cup 7 | Bowl 12

SOUPS

Lobster Bisque

A must have at our waterfront destination, rich, traditional & full of flavor

Cup 8 | Bowl 13

SALADS

Dockers Salad

Spring mix, tomato, onion, cheese, choice of dressing

13

Caesar Salad *

Romaine, Parmesan, Dockers signature Caesar dressing

13

* without croutons

Add Protein:

Chicken / Crab Cake / Shrimp 17
Sliced Flank Steak / Salmon 21

DRESSINGS: Ranch • Blue Cheese • Balsamic • Italian • French

Honey Mustard • Homemade Honey Lemon Vinaigrette • Oil & Vinegar



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



Gluten-Free Options Available



2.5% non-cash adjustment applies on card transactions.

*The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.



ENTREES



★ Crab Cake Dinner

Two FRESH made lump blue crab cakes served with Cajun aioli & 2 sides **24.50**

Shrimp & Scallop Skewer Entree (GF) **32.50**
With clarified butter and lemon & 2 sides

Mahi Tacos **25.00**
Two flour tortillas filled with choice of Mahi or sliced flank steak and Tequila lime slaw, served with Pico de Gallo, sour cream and topped with our sunset blush sauce. No sides.

Portside Chicken Bruschetta (GF) **21.50**
Grilled chicken breast covered with fresh tomatoes, basil, olive oil, garlic, melted mozzarella & shaved parmesan with balsamic glaze drizzle

Meatloaf Dinner **19.50**
Homemade recipe grilled to order and served with gravy & 2 sides

★ **Cajun Penne Pasta** **15.50**
Penne pasta loaded with a perfectly creamy, spicy sauce, and garlic bread. No sides.

Add Chicken, Crab Cake, or Shrimp **19.50**
Sliced Flank Steak or Salmon **23.50**

Baked Spaghetti Pie **18.00**
Homemade 4 cheese oven baked spaghetti pie topped with marinara and served with 2 meatballs and garlic bread. No sides.

Grilled Salmon (GF) **21.50**
A six ounce wild caught salmon filet served with garlic butter and lemons & 2 sides

SANDWICHES

Served with chips, french onion dip & pickle

Steak Sandwich **17.50**
Marinated flank steak with onions, red bell peppers, mushrooms, Pepperjack cheese & garlic aioli on ciabatta bun

Chicken Cordon Bleu **16.50**
Grilled chicken breast topped with ham, Swiss cheese & honey mustard on a pretzel bun with honey mustard on the side

★ **Crab Cake Club** **15.50**
Freshly made lump blue crab cake with bacon, lettuce, tomato and Cajun aioli on the side

Cheeseburger in Paradise **15.50**
FRESH, not frozen! Cheese, lettuce, tomato, onion

Impossible Cheeseburger (GF) **15.50**
Plant based cheese, lettuce, tomato, onion

Burger Add Ons:
Grilled Mushrooms & Onions +1.00
Fried Egg +1.50
Bacon +2.00

Grilled Meatloaf **15.50**
House bread topped with marinara and mozzarella cheese

Chicken Club Sandwich **16.50**
Grilled chicken breast topped with bacon, lettuce, tomato, onion and mayo on the side

★ **Lobster Roll** **23.00**
Seasoned lobster tossed in garlic butter and served on a fresh toasted New England style roll

Southwestern Black Bean Wrap (GF) **15.50**
Cheddar jalapeno tortilla stuffed with a grilled black bean patty, lettuce, pico, roasted corn salsa, Colby jack cheese and a zesty aioli sauce

SIDES

Mashed Potatoes • Mashed Potatoes & Gravy • Pierogis • Side Salad • Caesar Salad
Vegetable of the Day • Quinoa/Kale/Rice Blend • Tequila Cole Slaw



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SIGNATURE COCKTAILS

★ DOCKERS LITTLE BEER

Cheers to the Little Beers! Licor 43 mini beer layered with whipping cream served in a mini souvenir beer mug you get to take home! Also available in chocolate flavor!

★ CAPTAIN'S PUNCH

Captain Morgan, orange juice, pineapple juice topped with grenadine and lime juice

★ TOM COLLINS

Gin, muddled lemons, simple syrup, soda water

★ MARGARITAS

Fresh hand squeezed limeade, choice of tequila, triple sec, garnished with a lime

★ STOLI MULE

Stoli Vodka (Blueberry, Raspberry, Orange or Vanilla) with Fever Tree Ginger Beer, fresh squeezed limes for a spicy refreshing cocktail!

★ VITAMIN WATER

Stoli Raspberry, water and cranberry

★ BLACKBERRY SMASH

Bulleit, Blackberry Puree, Lemonade

★ PEACH PALMER

Tito's Vodka with peach puree, lemonade and ice tea garnished with a lemon!

WINE

WHITES

William Hill Chardonnay
Relax Riesling
Nobilo Sauvignon Blanc
Seaglass Pinot Grigio
Seaglass Pinot Grigio (N/A)

REDS

Apothic Red Blend
Joel Gott Pinot Noir
Woodbridge Merlot
Woodbridge Cabernet
Klinker Brick Old Vine Zinfandel



MOCKTAILS

ISLAND PUNCH

Pineapple, orange, grenadine, lime garnish with orange and cherry

MARGARITA MOCKTAIL

Limeade, salt rim garnish with lime

ARNOLD PALMER

Tea, lemonade, garnish with lemon

GINGER PEACH SODA

Peach syrup, ginger beer garnish with lemon



NON ALCOHOLIC

Coke • Diet Coke • Sprite • Root Beer • Ginger Ale
Lemonade • Iced Tea • Red Bull • Ginger Beer
Pineapple juice • Orange juice • Grapefruit juice

BEER

DOMESTIC

Bud Light • Miller Lite • Coors Light
Budweiser • Rolling Rock
Miller High Life • Yuengling • Busch Light
Michelob Ultra • PBR

IMPORTS

Corona • Corona Light • Heineken
Labatt Blue • Labatt Blue Lt
Modelo Especial • Red Stripe
Corona N/A

CRAFT / SELTZERS

High Noon (Peach, Pineapple, Grapefruit)
Summer Shandy • Great Lakes Dortmund
Guinness • Rhinegeist Truth IPA
Voodoo Ranger IPA • Blue Moon
Twisted Tea • Surfside Half & Half
Surfside Vodka Lemonade
Sun Cruiser (Original, Pink Lemonade)
White Claw (N/A, Blackberry, Raspberry)

SPIRITS

VODKA

Absolut • Tito's • Stoli • Ketel One • Grey Goose
Absolut Citron • 3 Olives Cherry • 3 Olives Grape
Stoli Vodka (Blueberry • Raspberry • Orange • Vanilla)
Deep Eddy Lemon • Deep Eddy Grapefruit
Deep Eddy Sweet Tea • Deep Eddy Cranberry • VOHIO

BOURBON & WHISKEY

Maker's Mark • Woodford Reserve • Seagrams 7
Canadian Club • Jack Daniels • Jim Beam • Fireball
Crown Royal • Crown Apple • Crown Peach
Jameson • Jameson Orange • Bulleit Rye • Bulleit
Screwball • Black Velvet • Angel Envy
Jack Fire • Buffalo Trace

SCOTCH

Dewars • Johnnie Walker Black Label

RUM

Captain Morgan • Bacardi • Bacardi Limon
Mount Gay • Myers Dark • Malibu

GIN

Tanqueray • Hendricks • Bombay Sapphire

TEQUILA

Espolon Silver • G4 • Jose Cuervo Gold
1800 Silver • Patrón Silver • Casamigos Blanco
Casamigos Reposado • Lalo

CORDIALS

Kahlua • Carolans Cream • Licor 43 • Disaronno
Jagermeister • Grand Marnier • Rumble Minze

DESSERTS



CHEESECAKE \$8

Creamy classic cheesecake on a graham cracker crust. Ask your server about our topping of the day!



RED VELVET CAKE \$9

Red velvet cake with cream cheese frosting.



CHOCOLATE LAVA CAKE \$8

Delicious strawberry sauce drizzled over warm oozy chocolate lava cakes.