

APPETIZERS

ITALIAN MEATBALL MARTINI

Three meatballs served with marinara, mozzarella cheese and crostini \$12.00

PRETZEL STICKS & QUESO DIP

Baked in house and served with a side of queso dip \$12.00

FEISTY FETA DIP **G**

Light and spicy feta cheese dip served cold with corn tortilla chips \$10.00

CRAB CAKES

Two FRESH made lump blue crab cakes with Cajun aioli \$19.50

BLACKENED MAHI SKEWER G without sauce

Served with zesty orange sauce \$15.00

SPICY ISLAND SHRIMP

Jumbo Cajun beer boiled shrimp served cold with our sunset blush sauce \$16.00

SHRIMP & SCALLOP SKEWERS **G**

With clarified butter and lemon \$23.⁵⁰

LOBSTER MARTINI **G**

Three petit cold water lobster tails served with clarified butter and lemon \$27.00

CHICKEN CHILI NACHOS G

Tortilla chips with chicken chili, cheese, tomato, onions, sour cream and salsa \$16.50

PORTSIDE BRUSCHETTA

Grilled garlic bread topped with fresh tomatoes, basil, olive oil, garlic & shaved Parmesan with balsamic glaze drizzle \$12.⁵⁰

SOUPS & SALADS

Ranch, Blue Cheese, Balsamic, Italian, French, Honey Mustard, Homemade Honey Lemon Vinaigrette, Oil & Vinegar

DOCKERS SALAD G

Fresh spring mix, tomatoes, onions, & cheese \$12.00 Chicken, Crab Cake, or Shrimp \$17 Steak or Salmon \$21

CAESAR SALAD **G** without croutons

Romaine lettuce, croutons, shaved Parmesan cheese and our signature Caesar dressing \$12.00 Chicken, Crab Cake, or Shrimp \$17 Steak or Salmon \$21

LOBSTER BISQUE

A must have at our waterfront destination, rich, traditional & full of flavor Cup \$8.00 Bowl \$13.00

CHICKEN CHILI G

Savory and mildly spicy chili made with chicken and white beans

Cup \$7.00 Bowl \$12.00

G Gluten Free

*NOTICE: Consuming raw or undercooked meats, poulty, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

**There will be a 2.5% non cash adjustment on all card transactions

SANDWICHES

served with chips & french onion dip and a pickle

LOBSTER ROLL

Chunks of seasoned tail & claw meat tossed in garlic butter and served on a fresh toasted New England Style roll \$21.50

ULTIMATE RIBEYE

Shaved ribeye with onions, mushrooms, pepper jack cheese and bistro sauce \$14.50

CHEESBURGER IN PARADISE FRESH, not frozen! OR

IMPOSSIBLE CHEESEBURGER plant based

Cheese, lettuce, tomato, onion \$13.⁵⁰
Grilled mushrooms & onions \$ 1.⁰⁰
Fried Egg \$1.⁵⁰ Bacon \$2.⁰⁰

CRAB CAKE CLUB

Freshly made lump blue crab cake with bacon, lettuce, tomato and Cajun aioli \$15.50

CHICKEN CORDON BLEU

Grilled chicken breast topped with ham, Swiss cheese, & honey mustard on a pretzel bun \$14.50

GRILLED MEATLOAF

On fresh baked bread topped with marinara and mozzarella cheese \$13.50

STEAK SANDWICH

Marianted steak with onions, red bell peppers, Pepperjack cheese & garlic aioli on Ciabatta roll \$18.00

ENTREES

served with your choice of two sides: mashed potatoes, pierogis, side salad, vegetable of the day, NEW quinoa/kale/rice blend

SALMON G

A six ounce wild caught Salmon filet served with garlic butter and lemons \$21.⁵⁰

PORTSIDE GRILLED CHICKEN BRUSCHETTA G

Two grilled chicken breasts covered with fresh bruschetta and mozzarella cheese \$21.50

CRAB CAKE DINNER

Two fresh made lump Blue crab cakes served with Cajun aioli \$24.⁵⁰

MEATLOAF DINNER

Homemade recipe grilled to order and served with gravy \$19.50

SHRIMP & SCALLOP SKEWER ENTREE **G**

With clarified butter and lemon \$28.50

DINNERS (no sides)

MAHITACOS

Two flour tortillas filled with Mahi Mahi and cilantro lime slaw, served with Pico de Gallo, sour cream and topped with our sunset blush sauce

CAJUN PENNE PASTA

Penne pasta loaded with a perfectly creamy, spicy sauce, and garlic bread \$14.⁵⁰ Add Chicken, Crab Cake, or Shrimp \$19.⁵⁰ Steak or Salmon \$23.⁵⁰

\$20.00

BAKED SPAGHETTI PIE

Baked spaghetti with marinara and two meatballs topped with shaved Parmesan cheese, served with garlic bread \$14.50