

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 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 **G**

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, poultry, 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! IMPOSSIBLE CHEESEBURGER

Delicious plant based burger
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)

MAHI TACOS

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 \$20.00

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

BAKED SPAGHETTI PIE

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