



Dock 9

Stonington, CT

STARTERS

Brunch Board

Deviled eggs, choice of bacon, sausage, or ham, assorted pastries & Jams | \$35

Mixed Berry Parfait NEW

Yogurt, Granola, Mixed Berries
Small \$7 | Large \$12

Deviled Eggs

(5) Classic deviled eggs seasoned with a touch of paprika and Old Bay | \$9

Roasted Brussels

Crispy roasted brussels sprouts tossed in ponzu, peanuts, a hint of togarashi | \$12

Hummus

Chickpeas, tahini, EVOO, za'atar, oregano, served with baked pita chips | \$12

Whipped Feta

Whipped feta cheese with a drizzle of hot honey, served with crostinis | \$12

Biscuit & Gravy NEW

A fresh biscuit topped with sausage gravy +\$3 put an egg on it (your way)!

Breakfast Nachos - Chilaquiles NEW

Chips layered in a three cheese blend, house salsa, pico de gallo, sunny side up egg, and a side of sour cream | \$15

SOUPS & SALADS

Soup of the Day

Rotating Offering
Cup \$7 | Bowl \$11

House Salad

A fresh mix of greens, carrots, cherry tomatoes, and cucumber
Small \$7 | Large \$14

Caesar Salad

Romaine tossed in Dock 9's caesar dressing, sweet peppers, parmesan, sourdough croutons
Small \$7 | Large \$14

Buddha Bowl

Quinoa with fresh greens, carrots, cucumbers, shaved Brussel sprouts, avocado, served with house vinaigrette
\$18

PLATES

Build It Your Way \$14

3 eggs, home fries, choice of sausage, bacon or ham, served with toast (whitecrest sourdough, marble rye, wheat, english muffin, house made biscuit)

The Dirty Bird \$19

Fried chicken piled on a warm biscuit with bacon, rich sausage gravy, melted cheddar, and a fried egg on top

Chicken & Waffles \$17 NEW

Fried Chicken, house made waffles with apple butter and bourbon bacon maple syrup

Huevos Rancheros \$18

Corn tostada, roasted pork, saucy black beans, pico de gallo, guacamole, cilantro, lime crema, over-easy eggs

Avocado Toast \$16

Smashed avocado, tomatoes, poached eggs, shaved radish, everything bagel seasoning, pickled red onion, served on whitecrest sourdough

Veggie Omelette \$14

Three-egg omelette packed with spinach, tomato, caramelized onions, and a melty three-cheese blend, served with crispy homefries

Ham & Cheese Omelette \$14

Three-egg omelette filled with savory ham and melted Swiss cheese, served with crispy homefries

Classic Benedict \$16

Thick-cut ham on a toasted English muffin, topped with poached eggs, hollandaise, a dash of Old Bay, and fresh parsley, served with homefries

Beef Benedict \$16

Carne asada layered with sautéed onions on a toasted English muffin, topped with poached eggs and hollandaise sauce, served with homefries

ON THE SHELL

Buck-A-Shuck

Sundays all Day 10AM - CL

Local Oysters

½ Dozen \$16 | Dozen \$30

Local Little Neck Clams

½ Dozen \$12 | Dozen \$22

Shrimp Cocktail

(5) Colossal Shrimp | \$18

Oysters Rockefeller

(5) Local oysters topped with spinach-parmesan cream cheese, panko crust | \$17

Roasted Seafood Antipasto NEW

A seaside feast of tender shrimp, sweet clams, and local mussels, roasted with coastal herbs and garlic, served alongside crisp garlic crostinis | \$45

HANDHELDS

Cali Love

Fried egg, bacon, garlic aioli, avocado, tomato, and arugula, all stacked on a croissant | \$14
+\$3 upgrade to whitecrest sourdough

Breakfast Burrito NEW

Scrambled eggs, pico de gallo, home fries, house salsa, side sour cream | \$15
Chicken tinga +\$3, carne asada +\$5, bacon +\$2.50

Brunch Burger NEW

Juicy 4oz patty on a brioche roll, topped with a sunny side up egg, bacon, and american cheese | \$15

Dock 9 Cuban

Roast pork, ham, salami, melted Swiss cheese, crisp pickles, and dijonnaise, all pressed to perfection | \$17

Grilled Cheesus

A heavenly melt with sharp cheddar and parmesan, layered with house-made bacon jam and fresh sliced tomato
(Make it a plain ole' cheese: \$12)