

## ~ Charcuterie ~

A rotating selection of curated meats, cheeses & accompaniments

\$45 ~ Ideal for 4+

\$30 ~ Reduced portions, suited for 2

## ~ Starters ~

### MEATBALLS \$12

(3) House-made meatballs simmered in marinara, topped with parmesan

### ROASTED BRUSSELS \$12 (DF) (GF) (V)

Crispy roasted brussels sprouts tossed in ponzu, peanuts, a hint of togarashi

### MUSSELS FRA DIAVOLO \$14 (GF)

Local mussels simmered in tomato-garlic fra diavolo sauce, served with garlic crostini

### DEVEILED EGGS \$9 (DF) (GF)

(5) Classic deviled eggs seasoned with a touch of paprika and Old Bay

### OYSTERS ROCKEFELLER \$17

(5) Local oysters topped with spinach-parmesan cream cheese, panko crust

### LOBSTER BRUSCHETTA \$17

(5) Toasted garlic crostini topped with fresh lobster, diced tomato, with a light balsamic drizzle

## ~ Chips & Dips ~

Make it Gluten-Free!  
Sub cucumbers & carrots \$3

### NACHOS \$11 (V)

Tortilla chips, chipotle aioli, pico de gallo, 3 cheese blend, shredded lettuce  
Steak \$8 | Chicken \$6

### HUMMUS \$12 (V)

Chickpeas, tahini, EVOO, za'atar, oregano, served with baked pita chips

### WHIPPED FETA \$12 (V)

Whipped feta cheese with a drizzle of hot honey, served with crostinis

### BUFFALO CHICKEN DIP \$15

Shredded chicken mixed with buffalo sauce, mozzarella, monterey jack, cheddar, and blue cheese, served with chips

## ~ Soups & Salads ~

### SOUP OF THE DAY

Rotating Offering  
Cup \$7 | Bowl \$11

### HOUSE SALAD (V)

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

### CAESAR SALAD (V)

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

### BUDDHA BOWL \$18 (DF) (GF) (V)

Quinoa with fresh greens, carrots, cucumbers, shaved brussels, and avocado served with house vinaigrette

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



# Handhelds

Served with kettle chips - upgrade to home fries or salad +\$4  
Want Gluten and/or Dairy-Free? Ask your server!

## DOCK 9 CUBAN \$17

Roast pork, ham, salami, melted swiss cheese, house pickles, and dijonaise, all pressed to perfection on a hoagie roll

## THE VAUGHN P&C \$17

Thick sliced turkey, crispy bacon, sharp cheddar, creamy garlic aioli, and fresh avocado, on *whitecrest* sourdough

## GRILLED CHEESUS \$15

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

## YARD BIRD \$20

Fried chicken sandwich on a brioche roll, with creamy pimento cheese, tangy white Alabama BBQ sauce, roasted red pepper jelly, house pickles, lettuce, and tomato

## DOCKSIDE BURGER \$18

Double up with (2) juicy 4oz patties layered with melted American cheese, burger sauce, lettuce, tomatoes, onions, and house pickles

# Plates

## THE TACO DOCK

Corn or flour tortilla, chimichurri, pico de gallo, guacamole, lettuce, crema, cilantro  
Chicken Tinga \$16 | Carne Asada \$18 | Shrimp \$20

## PAELLA \$32 (GF)

Loaded with chicken, shrimp, chorizo, mussels, and clams, all simmered in savory bacon sofrito with peas, creamy arborio rice, and a touch of butter

## SHORT RIB MAC & CHEESE \$28

Braised short rib, monterey jack, mozzarella, cheddar, parmesan, house pasta  
Half sized portion - \$16  
Gluten Free Pasta Available!

## TUNA POKE BOWL \$22 (DF) (GF)

Fresh tuna tossed in citrus teriyaki with pineapple, jalapeño, carrot, and cucumber over rice, and topped with creamy avocado, scallions, and toasted sesame seeds

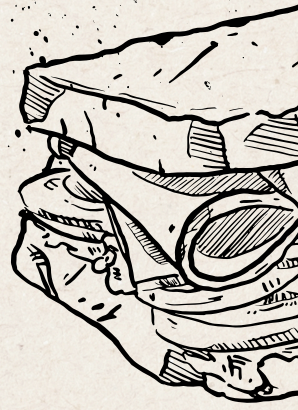
## PRIMAVERA RISOTTO \$18 (ADF) (AGF) (V)

Creamy risotto tossed with cherry tomatoes, fresh spinach, and finished with parmesan cheese

## GLAZED SALMON \$30 (DF) (GF)

Pan-seared salmon finished with a citrus soy glaze, served over fried sticky rice with house kimchi, and sautéed spinach

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# Raw Bar

served with house mignonette

~ Buck a Shuck all day Sundays! ~

## LOCAL OYSTERS

½ Dozen \$16 | Dozen \$30

## LOCAL LITTLE NECK CLAMS

½ Dozen \$12 | Dozen \$22

## SHRIMP COCKTAIL \$15

(5) Colossal shrimp

## BLACKENED SEAFOOD ANTIPASTO \$45

A bountiful seaside feast of local shrimp, clams & mussels, tossed in scampi sauce, served with garlic crostini



## Sides

### ADD PROTEIN:

Chicken \$6 | Shrimp \$10 | Salmon \$13

Lobster MKT | Bacon \$2.50

### CHIPS & SALSA \$6

### CARROTS & CUCUMBERS \$5

### SCALLOP POTATOES \$10

### MEXICAN STREET CORN \$5

### HOME FRIES \$6 <sup>GF</sup>

BBQ Rub, Truffle Parm +2



### KIMCHI \$4

### SAUTÉED MIXED VEGETABLES \$5

## Kids

Served with kettle chips

### HOT DOG \$8

### MAC & CHEESE \$8

### CHICKEN TENDERS \$8

### CHEESEBURGER \$8

### GRILLED CHICKEN SANDWICH \$8

lettuce, tomato, mayo

<sup>GF</sup> GLUTEN FREE

<sup>AGE</sup> AVAILABLE GLUTEN FREE

<sup>DF</sup> DAIRY FREE

<sup>ADF</sup> AVAILABLE DAIRY FREE

<sup>V</sup> VEGATARIAN

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