

RAW BAR

served with house mignonette

Buck-a-Shuck Oysters all day Sundays!

LOCAL OYSTERS

½ Dozen \$16 | Dozen \$30

SHRIMP COCKTAIL \$15

(5) Colossal Shrimp

STARTERS

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

GARLIC BREAD \$10 | French baguette, roasted garlic butter, topped with parmesan and EVOO, served with a side of marinara

MEATBALLS \$12 | (3) Meatballs simmered in marinara and topped with parmesan

ROASTED BRUSSELS \$14 | Crispy brussels sprouts tossed in ponzu, peanuts, and a hint of togarashi spice

CHICKEN WINGS \$14 | (8) Chicken Wings tossed in one of our signature house-made sauces: Buffalo | BBQ | Old Bay & Butter | House Dry-Rub

MUSSELS FRA DIAVOLO \$14 (ADF, AGF) | Local mussels simmered in a tomato-garlic fra diavolo sauce and garlic butter, served with toasted garlic crostini

OYSTER ROCKEFELLER \$17 | (5) Local oysters topped with spinach-parmesan cream cheese

LOBSTER BRUSCHETTA \$20 (ADF, AGF) | (5) Toasted garlic crostini topped with fresh lobster, diced tomato, mozzarella, and finished with a balsamic drizzle

CHIPS & DIPS

CHIPS & SALSA \$7 | House salsa

CHIPS & GUACAMOLE \$12 | House guacamole

CHIPS & ELOTE \$8 | Mexican street corn

NACHOS \$13 | Tortilla chips, chipotle aioli, pico de gallo, three-cheese blend, shredded lettuce

Add: Guacamole +\$4 | Chicken +\$6 | Steak +\$8

WHIPPED FETA \$15 | Whipped feta cheese with a drizzle of hot honey, served with crostinis (*sub tortilla chips for gluten-free*)

BUFFALO CHICKEN DIP \$17 | Mozzarella, Monterey Jack, cheddar, and blue cheese mixed with buffalo sauce and shredded chicken, served with tortilla chips

VEGGIE TRIO DIP \$15 | Our signature Elote, Whipped Feta, and Tzatziki, served with tortilla chips and fresh-cut veggies

Please inform your server of any allergies or dietary restrictions before placing your order. While we do our best to accommodate, our kitchen handles common allergens.

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

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

\$8 Cup | \$12 Bowl

FRENCH ONION SOUP \$14

CAESAR \$15 (AGF)

Romaine tossed in house Caesar dressing, sweet peppers, parmesan, and house croutons

CHOPPED PASTA \$18 (ADF)

Romaine, bacon, chicken, red onion, cherry tomatoes, blue cheese crumble, ditalini pasta, served with balsamic vinaigrette

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

Quinoa with fresh greens, carrots, cucumbers, roasted brussels sprouts, cherry tomatoes, and avocado, tossed with house vinaigrette and topped with a green goddess drizzle

Salads are available dairy-free or gluten-free upon request

Add protein: Grilled or Blackened | Chicken (+\$6) | Shrimp (\$10) |

Salmon (\$13) | Lobster (+\$MKT) | Bacon (\$2.50) |

Sub dressings: lemon herb vinaigrette, ranch, blue cheese, green goddess

HANDHELDS

DOCK 9 CUBAN \$18

Roasted pork, ham, and salami, melted Swiss cheese, dijonnaise, and house pickles all pressed on a hoagie roll

P&C THE VAUGHN \$17

Thick-sliced turkey, bacon, cheddar, garlic aioli, and fresh avocado on Italian bread

FRENCH DIP SANDWICH \$22 (AGF)

Sliced roast beef with Swiss cheese and onion rings on a sesame French baguette, served with au jus for dipping

YARD BIRD \$20

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

DOCKSIDE BURGER \$18

(2) 4oz patties layered on a brioche roll with melted American cheese, burger sauce, lettuce, tomatoes, onions, and house pickles

All handhelds served with kettle chips or a choice of side

Homefries +\$4 (Original, BBQ, or Truffle Parm), House or Caesar Salad +\$4, Cup of NE Chowder +\$6

Gluten-Free Bread +\$2 / Handhelds available dairy-free upon request

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PLATES

TACO TRIO (ADF, AGF)

(3) Corn or flour tortillas | choice of protein

CHICKEN TINGA \$16 - citrus slaw, chipotle aioli, and grilled pineapple pico
CARNE ASADA \$18 - chimichurri, pico de gallo, guacamole, lettuce, crema, cilantro
SHRIMP \$20 - citrus slaw, chipotle aioli, pickled onions, and pickled jalapeños

PAELLA \$32 (DF, GF)

Loaded with chicken, shrimp, chorizo, and mussels,
all braised in a savory bacon sofrito with peas and arborio rice

CHEF KARLO'S SHORT RIB MAC & CHEESE \$28 (AGF)

Braised short rib, Monterey Jack, mozzarella, cheddar, and parmesan with house pasta
Half Portion \$18

TUNA POKE BOWL \$24 (DF, GF)

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

PRIMAVERA RISOTTO \$18 (GF, V)

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

CHICKEN PARMESAN \$26

Italian-breaded chicken breast served over rigatoni
with house marinara, melted mozzarella, and fresh basil | Vodka sauce +\$2

CHEF MIGUEL'S 16OZ BONE-IN PORK CHOP \$36 (GF)

Roasted potatoes, spinach, vinaigrette peppers, and house demi-glace

BLACKENED SEAFOOD PASTA \$42 (AGF)

Local shrimp and mussels, tossed in scampi sauce,
served over house pasta and with garlic crostini for dipping

Add protein: Grilled or Blackened | Chicken (+\$6) | Shrimp (\$10) |
Salmon (\$13) | Lobster (+\$MKT) | Bacon (\$2.50) |
Gluten-Free Pasta +\$2