

~ STARTERS ~

DEVEILED EGGS \$9 (GF)

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

MEATBALLS \$12

(3) Meatballs simmered in marinara and topped with parmesan

ROASTED BRUSSELS \$12 (GF)(DF)

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

CHICKEN WINGS \$14 (GF)(ADF)

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

MUSSELS FRA DIAVOLO \$14 (AGF)(ADF)

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

OYSTER ROCKEFELLER \$17 (GF)

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

RAF'S CLAMS CASINO \$17

(5) Baked clams topped with bacon, Italian bread crumbs, peppers, onion, and garlic

LOBSTER BRUSCHETTA \$17

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

~ CHIPS & DIPS ~

CHIPS & SALSA \$7 (GF)(DF)(V)

Tortilla chips served with house salsa
Guacamole +\$4

CHIPS & ELOTE \$8 (GF)

Tortilla chips served with Mexican street corn

NACHOS \$13 (GF)

Tortilla chips, chipotle aioli, pico de gallo, 3 cheese blend, shredded lettuce
Guac +\$4 | Chicken +\$6 | Steak or Short Rib +\$8

HUMMUS \$13 (AGF)(DF)

Chickpeas, tahini, EVOO, za'atar, oregano, served with toasted pita

WHIPPED FETA \$13 (AGF)

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

BUFFALO CHICKEN DIP \$15 (GF)

Shredded chicken mixed with buffalo sauce, mozzarella, Monterey Jack, cheddar, and blue cheese, served with chips

VEGGIE DIP TRIO \$15 (GF)(DF)(V)

Hummus | Whipped Feta | Tzatziki
Served with toasted pita and fresh-cut veggies

~ SALADS ~

FARMERS \$15 (GF) (ADF)

A fresh mix of greens, carrots, shaved radish, cherry tomatoes, cucumber, and goat cheese

CAESAR \$13 (AGF) (ADF)

Romaine tossed in Dock 9's Caesar dressing, sweet peppers, parmesan, and sourdough croutons

COBB SALAD \$18 (AGF) (ADF)

Mixed greens tossed in our house blue cheese dressing, topped with grilled peaches, hard-boiled eggs, prosciutto, avocado, cherry tomatoes

CHOPPED PASTA \$18 (AGF) (ADF)

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

BUDDHA BOWL \$18 (GF) (ADF)

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

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

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

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

~ HANDHELDS ~

All handhelds served with kettle chips or a choice of side

Homefries +\$4 (Original, BBQ, or Truffle Parm), Side House or Caesar Salad +\$4, Street Corn +\$5

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

DOCK 9 CUBAN \$17 (AGF) (ADF)

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

P&C THE VAUGHN \$17 (AGF) (ADF)

Thick-sliced turkey, bacon, cheddar, garlic aioli, and fresh avocado, on *whitecrest* sourdough

GRILLED CHEESUS \$15 (AGF)

Cheddar and parmesan melted and layered with house-made bacon jam and fresh sliced tomato, on *whitecrest* sourdough

(Make it a plain ole' cheese: \$12)

MUFFULETTA \$18 (AGF) (ADF)

Sliced ham, prosciutto, salami, pepper jack cheese, lettuce, tomato, onion, and olive tapenade on a sriracha-honey-buttered sesame seed bun

YARD BIRD \$20 (AGF) (ADF)

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 (AGF) (ADF)

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

*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.

~ PLATES ~

TACO TRIO (AGF) (ADF)

(3) Corn or flour tortillas with a 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 (GF) 🌶️

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

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

Braised short rib, Monterey Jack, mozzarella, cheddar, and parmesan with house pasta

Half Portion \$16 | Gluten-Free Pasta +\$2

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

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) (ADF)

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

GLAZED SALMON \$30 (GF) (DF) 🌶️

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

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

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

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

~ RAW BAR ~

served with house mignonette

Buck-a-Shuck Oysters 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 (AGF) (ADF)

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



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