

# SUMMER SPECIALS

## RAW BAR

*Served with house mignonette*

***Buck-a-Shuck Oyster Sundays!***

### LOCAL OYSTERS

1/2 Dozen \$16 | Dozen \$30

### SHRIMP COCKTAIL

**\$15**

(5) Colossal Shrimp

## STARTERS

### MUSSELS

(ADF) (AGF) **\$14**

Local mussels simmered in a garlic white wine broth or spicy fra diavolo, served with garlic crostini.

*Pairs well with Abadia de San Campio.*

### OYSTER ROCKEFELLER

(GF) **\$17**

(5) Local oysters baked with spinach-Parmesan cream.

### LOBSTER BRUSCHETTA

(ADF) (GF) **\$20**

(4) Garlic-toasted crostini with fresh lobster, marinated tomatoes, and mozzarella, drizzled with balsamic reduction.

*Pairs well with J. Lohr Arroyo Vista Chardonnay.*

### SHRIMP PEACH CEVICHE

(DF) (GF) **\$15**

Shrimp and peaches with onion, cilantro, and aji amarillo, tossed in a peach leche de tigre and finished with pico de gallo, served with tortilla chips.

### WATERMELON FETA SALAD (ADF) (GF) (V) **\$14**

Watermelon and feta with local greens, candied walnuts, pickled onions, and radishes, tossed in a lemon garlic vinaigrette.

## MAIN SUMMER DISHES

### LEMON REGGIANO RISOTTO

(ADF) (GF)

Reggiano risotto with capers in a lemon-garlic white wine sauce and extra virgin olive oil,

*Choice of pan-seared Salmon (\$35), pan-seared Chicken (\$24), or locally sourced seasonal Vegetables (\$18).*

### PRIMAVERA RISOTTO

(ADF) (GF) (V) **\$18**

Creamy risotto with cherry tomatoes and fresh spinach, with Parmesan folded in.

### TUNA TACOS

(DF) (GF) **\$22**

(3) Corn or flour tortillas with fresh tuna tossed in chipotle aioli, topped with pineapple pico.

*Pairs well with Bousquet Malbec.*

### TUNA POKE BOWL

(DF) (GF) **\$24**

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

### BLACKENED SEAFOOD PASTA

(AGF) **\$42**

Local shrimp and mussels in garlic scampi sauce, over house pasta with garlic crostini.

### ADD PROTEIN TO ANY DISH

*Grilled or Blackened*

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

*Bacon +\$2.50 | Lobster +\$MKT*

*GF Pasta +\$2*

## STARTERS

*Pairs well with Gooseneck Chardonnay or Gooseneck Sauvignon Blanc.*

### DEVEILED EGGS

GF \$12

(6) Classic deviled eggs seasoned with paprika and Old Bay.

### GARLIC BREAD

V \$10

Toasted French baguette with roasted garlic butter and Parmesan, served with marinara.

### MEATBALLS

ADF \$12

(3) House-made meatballs in marinara with Parmesan.

### ROASTED BRUSSELS

DF GF V \$14

Roasted Brussels sprouts with ponzu, peanuts, and togarashi spice.

### BRUSCHETTA AL POMODORO

ADF AGF V \$14

(4) Garlic-toasted crostini with diced tomatoes and mozzarella, drizzled with balsamic.

### CHICKEN WINGS

GF \$14

(8) Chicken wings tossed in one of our signature house-made sauces:

Buffalo | BBQ | Old Bay & Butter | House Dry-Rub

## CHIPS & DIPS

### CHIPS & SALSA

DF GF \$7

### CHIPS & GUACAMOLE

DF GF 12

### CHIPS & ELOTE

GF \$8

Mexican street corn

### WHIPPED FETA

V \$15

Whipped feta with a drizzle of hot honey, served with crostini.

## SOUPS

### NEW ENGLAND CLAM CHOWDER

CUP | \$8  
BOWL | \$12

### FRENCH ONION SOUP

ADF AGF \$14

Veal broth with caramelized onions topped with a slice of baked Italian bread and melted Swiss cheese.

## SALADS

### CAESAR

AGF \$15

Romaine with house-made Caesar dressing, Parmesan, sweet peppers, and house croutons.

### CHOPPED PASTA

ADF AGF \$18

Romaine with chicken, bacon, red onion, cherry tomatoes, blue cheese, and ditalini, in a balsamic vinaigrette.

### BUDDHA BOWL

DF GF V \$18

Quinoa with fresh local greens, carrots, cucumbers, roasted Brussels sprouts, cherry tomatoes, and avocado, house-made vinaigrette with green goddess drizzle.

Add whipped feta +\$3

### ADD PROTEIN TO ANY DISH

*Grilled or Blackened*

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

Bacon +\$2.50 | Lobster +\$MKT  
GF Pasta +\$2

GF GLUTEN FREE

AGF AVAILABLE GLUTEN FREE

DF DAIRY FREE

ADF AVAILABLE DAIRY FREE

V VEGETARIAN

# BIG PLATES

## HANDHELDS

### DOCK 9 CUBAN

\$18

Roasted pork, ham, and salami with Swiss, dijonnaise, and house pickles, pressed on a hoagie roll.

### P&C THE VAUGHN

\$17

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

*Pairs well with Gooseneck Chardonnay.*

### FRENCH DIP SANDWICH

ADF AGF \$22

Sliced roast beef with Swiss and onion rings on a sesame baguette, 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, tomato, and house pickles.

### DOCKSIDE BURGER

ADF AGF \$18

(2) 4oz patties with American cheese, burger sauce, lettuce, tomato, onion, and house pickles on a brioche roll.

*Pairs well with Freakshow Cabernet.*

**All handhelds are 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*

## MAIN DISHES

### TACO TRIO

ADF AGF

(3) Corn or Flour tortillas | choice of 1 protein

**Chicken Tinga \$16** - With citrus slaw, chipotle aioli, and grilled pineapple pico

**Carne Asada \$18** - With chimichurri, pico de gallo, guacamole, lettuce, crema, and cilantro

**Shrimp \$20** - With citrus slaw, chipotle aioli, pickled onions, and pickled jalapeños

### PAELLA

GF \$27

Chicken, shrimp, chorizo, and mussels with arborio rice and peas, in a savory bacon sofrito.

*Pairs well with J.Lohr Arroyo Vista Chardonnay.*

### SHORT RIB MAC & CHEESE

AGF \$28

Chef Karlo's braised short rib with a blend of Monterey Jack, mozzarella, cheddar, and Parmesan, with house pasta.

*Half Portion \$18*

### CHICKEN PARMESAN

\$26

Italian-breaded chicken breast over rigatoni with marinara, melted mozzarella, and fresh basil.

Vodka Sauce +\$2

### BONE-IN PORK CHOP

ADF GF \$36

Chef Miguel's signature 16oz bone-in pork chop with roasted potatoes, spinach, and vinaigrette peppers, with house-made demi-glace.

*Pairs well with Sixth Sense Syrah.*