



Dock 9
Stonington, CT
RESTAURANT + COCKTAIL BAR

Kitchen Hours:
Mon-Wed 4-9
Thu-Fri 2-9
Sat 11-9
Sun 11-8

STARTERS

Pairs well with Gooseneck Chardonnay or Gooseneck Sauvignon Blanc

MEATBALLS \$16 | ADF

(3) House-made meatballs baked in marinara with Parmesan, served with focaccia bread.

ROASTED BRUSSELS \$15 | DF GF V

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

GARLIC BREAD \$12

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

BRUSCHETTA AL POMODORO \$14

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

CHICKEN WINGS \$15 | GF

(8) Chicken wings tossed in your choice of sauce: Buffalo | BBQ (DF) | Old Bay & Butter | Dry Rub (DF)

WHIPPED FETA \$15

Whipped feta with garlic and hot honey, served with crostini.

FRESH OFF THE DOCK

Pairs well with Abadia de San Campio.

LOCAL OYSTERS

1/2 Dozen \$16 | 1 Dozen \$30
Lemon | Cocktail Sauce
House Mignonette

MUSSELS \$18 | ADF AGF

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

SHRIMP COCKTAIL \$15

(5) Colossal Shrimp
Lemon | Cocktail Sauce

SOUPS

NEW ENGLAND CLAM CHOWDER

Cup \$8
Bowl \$12

New England-style chowder with local clams, hand-cut potatoes, and bacon.

FRENCH ONION SOUP \$14 | ADF AGF

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

SALADS

HOUSE CAESAR \$15

Romaine tossed in house Caesar dressing with Parmesan and house croutons.
Dressing contains anchovies | Add anchovies +\$5

CHOPPED PASTA \$19 | ADF AGF

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

HARVEST BUDDHA BOWL \$19 | DF GF V

Local greens, quinoa, roasted butternut squash, Swiss chard, shaved carrots, Brussels sprouts, and house lemon vinaigrette.
- Add whipped feta (+\$3)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

shell particles are a naturally occurring element and may sometimes be found in shellfish

Please notify server of any allergies, our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish.

HANDHELDS

DOCK 9 CUBAN \$18

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

CHICKEN BLT \$20

8oz grilled or blackened chicken patty, bacon, lettuce, tomato, house pickles, and honey mustard.

FRENCH DIP SANDWICH \$22 | ADF AGF

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

DOCKSIDE BURGER \$18 | ADF AGF

(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:

UPGRADE: House-cut Potatoes +\$4 (OG, BBQ, Parm) | House/Caesar Salad +\$4 | Cup of NE Chowder +\$6
Gluten-Free Bread +\$2 | Handhelds available dairy-free upon request

MAIN DISHES

LEMON REGGIANO RISOTTO | ADF GF

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

Seasonal Vegetables \$20 | Chicken \$24 | Salmon \$35

CHICKEN MARSALA \$28

Chicken breast, wild mushrooms, rich Marsala wine sauce, and creamy mashed potatoes.

SHORT RIB MAC & CHEESE \$30 | AGF

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

GLAZED SALMON \$35

Salmon with a savory house glaze, sautéed seasonal vegetables, and whipped mashed potatoes.

BONE-IN PORK CHOP \$36 | ADF GF

Chef Miguel's 16oz bone-in pork chop, roasted potatoes, spinach, vinaigrette peppers, house demi-glaze.

Pairs well with Sixth Sense Syrah.

STEAK FRITES \$32

Herb-marinated flank steak with house-cut potatoes and house demi-glaze.

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