



APPETIZERS

GF CLAM CHOWDER \$8/\$11
Chopped clams, bacon, cream base

GF SEAFOOD CHOWDER \$10/\$14
Shrimp, scallops, haddock, cream base

MAINE MUSSELS \$16
Served in a garlic and wine broth

GF MAINE STEAMERS \$MKT
Served with broth and clarified butter

CRAB CAKES \$20
Served with a cajun remoulade

GF SHRIMP COCKTAIL \$20
10 jumbo shrimp, local greens, fresh lemon, house cocktail sauce

BACON WRAPPED SCALLOPS \$20
North Atlantic scallops, smoked bacon, maple dijon aioli

SANDWICHES

Served with choice of chips, fries, or coleslaw
Salt & vinegar fries +\$1 Substitute side +\$3

LOBSTER ROLL \$MKT
Maine lobster with mayo or tossed in hot butter

CRAB ROLL \$MKT
Maine crab with mayo, lettuce

HADDOCK REUBEN \$17
Fried haddock, swiss, 1000 island, slaw, rye

HADDOCK SANDWICH \$16
Fried haddock, lettuce and tomato

BLACKENED TACOS \$14
Blackened haddock or shrimp, pico, corn tortillas, cheese, slaw, chipotle crema

DOCKS QUESADILLA \$17
Blackened haddock or lobster meat (\$MKT), pico de gallo, cheese, chipotle crema

DOCKS BURGER \$17
Lettuce, tomato, grilled onion, bacon, cheddar, cajun sauce

SALADS

GF GOAT CHEESE & APPLE SALAD \$16
Little leaf greens, tomato, goat cheese, walnuts, green apple, lemon basil vinaigrette

GF GARDEN SALAD \$14
Little leaf greens, cucumber, tomato, red onion, red pepper

GF CAESAR SALAD \$14
Romaine, parmigiano reggiano, caesar, croutons

Add chicken, haddock or shrimp +10,
salmon or scallop +12 lobster \$MKT

LUNCH ENTREES

Served with coleslaw and fries
Salt & vinegar fries +1 Substitute side +3

BAKED SCALLOPS \$24

BAKED HADDOCK \$20

FISH & CHIPS \$18

FRIED SCALLOPS \$24

HADDOCK NUGGETS \$16

FRIED CLAMS \$MKT

FRIED SHRIMP \$16

FRIED CALAMARI \$16

PICK ANY 2 \$26 **PICK ANY 3** \$29

GF LOBSTER DINNER \$MKT
Served with coleslaw and choice of fries or roasted potato
Make it a twin \$MKT

SIDES

HAND CUT FRIES \$5

SALT & VINEGAR FRIES \$6

SEASONAL VEGGIES \$5

GARDEN SALAD \$5

CAESAR SALAD \$5

COLESLAW \$2

KIDS MENU

All served with chips or fries
Salt & vinegar +\$1 Substitute side +\$3

HADDOCK NUGGETS \$10

SHRIMP \$10

CALAMARI \$10

CHICKEN TENDERS \$10

GRILLED CHEESE \$10

MAC & CHEESE \$12

HAMBURGER \$12

Add cheese+1

GF = GLUTEN FREE AVAILABLE

Parties of 8 or more will have an auto gratuity of 20% added to their bill.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies.



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Chopped clams, bacon, cream base

GF SEAFOOD CHOWDER \$10/\$14
Shrimp, scallops, haddock, cream base

MAINE MUSSELS \$16
Served in a garlic and wine broth

GF MAINE STEAMERS \$MKT
Served with broth and clarified butter

CRAB CAKES \$20
Served with a cajun remoulade

GF SHRIMP COCKTAIL \$20
10 jumbo shrimp, local greens,
fresh lemon, house cocktail sauce

**BACON WRAPPED
SCALLOPS** \$20
North Atlantic scallops, smoked
bacon, maple dijon aioli

SANDWICHES

All served with chips or fries
Salt & vinegar +\$1 Substitute side +\$3

LOBSTER ROLL \$MKT
Maine lobster with mayo
or tossed in hot butter

CRAB ROLL \$MKT
Maine crab with mayo, lettuce

HADDOCK REUBEN \$17
Fried haddock, swiss, 1000 island, slaw, rye

HADDOCK SANDWICH \$16
Fried haddock, lettuce and tomato

BLACKENED TACOS \$14
Blackened haddock or shrimp, pico, corn
tortillas, cheese, slaw, chipotle crema

DOCKS QUESADILLA \$17
Blackened haddock or lobster meat (\$MKT),
pico de gallo, cheese, chipotle crema

DOCKS BURGER \$17
Lettuce, tomato, grilled onion, bacon,
cheddar, cajun sauce

FRIED ENTREES

Served with coleslaw and fries
Salt & vinegar fries +1

FISH & CHIPS \$18

FRIED SCALLOPS \$27

HADDOCK NUGGETS \$19

FRIED CLAMS \$MKT

FRIED SHRIMP \$19

FRIED CALAMARI \$19

PICK ANY 2 \$26 **PICK ANY 3** \$29

SALADS

GOAT CHEESE & APPLE SALAD \$16
Little leaf greens, tomato, goat cheese, walnuts,
green apple, lemon basil vinaigrette

GF GARDEN SALAD \$14
Little leaf greens, cucumber, tomato,
red onion, red pepper

GF CAESAR SALAD \$14
Romaine, parmigiano reggiano,
caesar, croutons

Add chicken, haddock or shrimp +10,
salmon or scallop +12 lobster \$MKT

DINNER ENTREES

GF HALIBUT \$30
Grilled, brown butter, asparagus,
roasted potato

GF SALMON \$25
Grilled skin-on, lemon caper sauce,
asparagus, toasted rice

STUFFED HADDOCK \$30
Baked, lobster bechamel,
broccoli, roasted potato

GF SCALLOPS \$27
Seared, garlic and herb butter,
broccoli, roasted potato

GF LOBSTER DINNER \$MKT
Served with coleslaw and choice of
fries or roasted potato
Make it a twin \$MKT

SEAFOOD ALFREDO \$34
Scallops, shrimp, lobster, linguini,
alfredo, served with salad

LOBSTER MAC & CHEESE \$34
Lobster, cheese sauce, served with salad

SIDES

HAND CUT FRIES \$5

SALT & VINEGAR FRIES \$6

SEASONAL VEGGIES \$5

GARDEN SALAD \$5

CAESAR SALAD \$5

COLESLAW \$2

KIDS MENU

All served with chips or fries
Salt & vinegar +\$1 Substitute side +\$3

HADDOCK NUGGETS \$10

SHRIMP \$10

CALAMARI \$10

CHICKEN TENDERS \$10

GRILLED CHEESE \$10

MAC & CHEESE \$12

HAMBURGER \$12

Add cheese+1

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