

# DOCKS

## FOR THE TABLE

<b>STEAMERS</b> <i>GF</i>	16	<b>FRIED PICKLES</b>	10
Clams, butter, broth, lemon		Dill pickle chips, ranch	
<b>COCKTAIL SHRIMP</b> <i>GF</i>	2.50/ea	<b>BANG BANG SHRIMP</b>	16
Shrimp, cocktail sauce, lemon		Fried shrimp, thai chili sauce	
<b>HONEY MISO TENDERS</b>	16	<b>MUSSELS</b>	19
Fried Chicken, honey miso, sesame seed		Mussels, herb and garlic wine sauce, bread	

## CHOWDER & SALAD

<b>CLAM CHOWDER</b> <i>GF</i>	8/12
Clams, potato, bacon	
<b>HADDOCK CHOWDER</b> <i>GF</i>	8/12
Haddock, potato, herbs	
<b>STRAWBERRY SALAD</b> <i>GF</i>	16
Little leaf, goat cheese, strawberry, walnut, red onion, mint & poppy vinaigrette	
<b>GARDEN SALAD</b> <i>GF</i>	15
Little leaf, cucumber, tomato, red onion, pepper, lemon basil vinaigrette	
<b>CAESAR SALAD</b>	15
Romaine, parmesan, croutons, Caesar	

Add to any salad:

Shrimp, chicken, or haddock **+8**

Salmon, tuna, or crab **+10**

Scallops or lobster **+14**

## SMALL PLATES

<b>LOBSTER CAKES</b>	22
Lobster, pepper, fennel, onion, tarragon chimichurri	
<b>SASHIMI*</b> <i>GF</i>	21
Ahi tuna, pickled ginger, ponzu, pea shoots	
<b>SEAFOOD BOARD*</b>	20
Marinated mussels, cured salmon, anchovy tapenade, house pickles, goat cheese, rye toast, house chips	
<b>CALAMARI</b>	19
Fried calamari, blistered tomato, kalamata, pickled fresno pepper, balsamic reduction	

## HANDHELDS

Served with coleslaw or house chips

<b>SHRIMP PO' BOY</b>	16	<b>LOBSTER ROLL</b>	MKT
Fried Shrimp, lettuce, tomato, pickle, cajun remoulade		1/4 lb fresh Maine meat w/ mayo or side of butter +1	
<b>HADDOCK SANDWICH</b>	18	<b>Make it a COLOSSAL roll</b>	MKT
Fried haddock, lettuce, tomato, tartar		<b>HADDOCK REUBEN</b>	19
<b>DOCKS BURGER</b>	19	Fried haddock, 1000 island, swiss, coleslaw, rye bread	
Two patties, cheddar, lettuce, tomato, pickle, burger sauce		<b>CRAB ROLL</b>	MKT
		North Atlantic crab, mayo, lettuce	

ENTREES

<b>SEARED SCALLOPS</b> <i>GF</i>	33	<b>LOBSTER MAC AND CHEESE</b>	36
Scallops, fennel, red pepper coulis, grenobloise, couscous		Maine lobster, cheese sauce, cavatappi, salad	
<b>SESAME TUNA*</b> <i>GF</i>	30	<b>CHICKEN SCHNITZEL</b>	26
Seared sesame ahi tuna, pickled veggies, eel sauce, soba noodle salad		Fried chicken breast, gravy, veggie, potato salad	
<b>SHRIMP ALFREDO</b>	26	<b>GRILLED SALMON</b> <i>GF</i>	30
Shrimp, alfredo, linguine, salad Add scallops + 6 Add Lobster + 10		Salmon, tapenade, veggie, lemon oil, couscous	

<b>LOBSTER DINNER</b> <i>GF</i>	<b>MKT</b>
Single or twin 1 ¼ lb Maine lobster, hot butter, potato salad Add a ½ pound of steamers + \$8	

FRIED ENTREES

Served with coleslaw and a choice of fries, chips, Salt + vinegar fries +2, salad, potato salad, or veggie + 3

<b>FISH AND CHIP</b>	22
<b>SCALLOPS</b>	30
<b>WHOLE BELLY CLAMS</b>	33
<b>CALAMARI</b>	19
<b>HADDOCK NUGGETS</b>	22
<b>SHRIMP</b>	19

SIDES

<b>FRENCH FRIES</b>	6
<b>SALT AND VINEGAR FRIES</b>	7
<b>CAESAR SALAD</b>	6
<b>GARDEN SALAD</b> <i>GF</i>	6
<b>VEGGIE</b> <i>GF</i>	5
<b>POTATO SALAD</b> <i>GF</i>	5
<b>COLESLAW</b> <i>GF</i>	4
<b>CHIPS</b>	3

FRIED SEAFOOD SIDES

Served with lemon and choice of tartar, cocktail, or cajun remoulade

<b>SCALLOPS</b>	30
<b>WHOLE BELLY CLAMS</b>	36
<b>SHRIMP</b>	19
<b>CALAMARI</b>	19
<b>HADDOCK NUGGETS</b>	22

OUR FOOD IS MADE FRESH IN HOUSE.  
WE COULD NOT DO IT WITHOUT ALL OF  
OUR LOCAL FISHERMEN AND FARMERS.  
THANK YOU TO ALL OF YOU FOR COMING  
TO ENJOY A MEAL WITH US!

A 3% kitchen appreciation fee will be added to all checks to support our hard working kitchen staff.

*GF* = indicates gluten free

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