

APPETIZERS

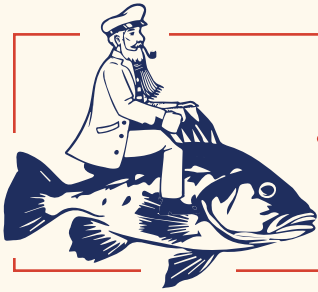
CORN BREAD & HONEY BUTTER.....	8
TUNA TARTARE*	22
#1 yellowfin tuna, quinoa, cucumber, avocado, wontons, umami glaze	
RED CURRY MUSSELS	22
coconut red curry sauce, fresno chili, fried shallots & garlic, grilled sourdough	
COCONUT SHRIMP	18
tropical fruit, mint, palm sugar sauce	
ROASTED CAULIFLOWER	16
roasted garlic, toasted pine nuts, mint, sweet curry emulsion	
CHARBROILED CHICKEN WINGS	18
garlic chili, thai basil, mint chutney	
BUFFALO GROUPER BITES	19
blue cheese crumbles, carrots, celery	
DOCK SHRIMP NACHOS	17
jack cheese, pico, green & thai chili, sour cream	
PARMESAN DUSTED CALAMARI	18
garlic aioli, lemon, parsley	

Raw Bar

OYSTERS ON THE HALF SHELL*	
1/2 dozen mkt or 1 dozen mkt fresh oysters, lemon, mignonette	
MIDDLENECK CLAMS*	
1 dozen - 22	
SHRIMP COCKTAIL	
cocktail sauce - 16	
STONE CRAB CLAWS	
medium - mkt price	
ALASKAN KING CRAB LEGS	
1/2 lb or 1 lb - mkt price	
PEEL & EAT SHRIMP	
1/2 lb - 18 or 1 lb - 34	
CAPTAIN'S SEAFOOD TOWER*	
6 oysters, 6 nz mussels, 6 middleneck clams, jumbo lump crab, 4 shrimp, 1 lb. maine lobster - 80	
DELUXE SEAFOOD TOWER*	
12 oysters, 12 nz mussels, 12 middleneck clams, jumbo lump crab, 6 shrimp, 1 lb. maine lobster, 1/2 lb alaskan king crab - 140	
+ alaskan king crab legs - mkt price + stone crab claws - mkt price	

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER...	12
SOUP OF THE DAY.....	ask your server
FLORIDA LOUIE SALAD	19
grilled shrimp, mixed greens, baby heirloom tomatoes, avocado, egg, radish, capers, louie dressing	
THAI PEANUT SALAD	17
napa cabbage, romaine, carrots, red peppers, cashews, rice noodles, peanut dressing	
CAESAR SALAD	14
artisan romaine, parmesan reggiano, garlic sourdough croutons, house made caesar dressing	
HARVEST SALAD	16
mixed greens, fennel, strawberries, paprika almonds, snap peas, avocado, goat cheese, lemon-basil vinaigrette	
add protein to any salad:	
+ grouper	16
+ salmon*	14
+ shrimp	12
+ chicken	10
+ seared tuna*	15



Fried Favorites

FROM OUR ORIGINAL
1976 MENU

FISH & CHIPS - 30	SHRIMP - 27
GROUPER & CHIPS - 35	OYSTERS - 38
	served with fries & cole slaw or rice & beans

ENTREES

KEY LIME GROUPER	46
jumbo lump crab cake, whipped potatoes, roasted asparagus, key lime butter sauce	
MISO GLAZED SALMON*	36
coconut rice, snap peas, sesame soy vinaigrette	
PINEAPPLE CHILEAN SEA BASS	46
vegetable fried jasmine rice, crispy wontons, coconut thai chili	
SNAPPER PONTCHARTRAIN	40
gulf shrimp, chile grits, crispy leeks, creole butter	
LOBSTER PASTA	39
lumache, housemade vodka sauce, calabrian chile, maine lobster	
GRILLED SWORDFISH	38
pearl couscous, artichoke, kalamata olives, sundried tomatoes, capers, lemon beurre blanc	
LA FLORIDA PAELLA.....	36
saffron rice, shrimp, clams, mussels, fish, andouille sausage, tomato, peas	

FILET MIGNON* 8oz.....	52
accompaniments:	
+ au poivre.....	5
+ oscar.....	13
ROAST CHICKEN	36
free-range half chicken, whipped potatoes, cremini mushrooms, jus	
BRAISED SHORT RIB*	46
whipped potatoes, heirloom carrots, pearl onion, cabernet demi	
THE GREAT DOCK BURGER*	22
double patty, brioche bun, caramelized onions, pickle, sharp cheddar, homemade dock sauce & fries	
ROASTED VEGETABLE QUINOA BOWL	22
quinoa, asparagus, zucchini, squash, portobello mushroom, tomato, sweet potato, warm tomato-basil vinaigrette	
add protein:	
+ grouper	16
+ salmon*	14
+ shrimp	12
+ chicken	10
+ seared tuna*	15

SIDES

LOBSTER MAC & CHEESE.....	26
PARMESAN TRUFFLE FRIES	14
WHIPPED POTATOES	10
HOT HONEY ROASTED BRUSSELS SPROUTS	14
with bacon & goat cheese	
BACON CREAMED SPINACH	14
CORN ESQUITES	8
with roasted poblanos and cotija cheese	
GRILLED ASPARAGUS	14
STEAKHOUSE MUSHROOMS	14

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.