THE Dock
ESTD 1976
AT CRAYTON COVE®

845 12th Avenue South
Naples, FL 34102
239-263-9940
dockcraytoncove.com

Dinner Menu

STARTERS

CHEDDAR DROP BISCUITS 8
chive, honey butter

TUNA TARTARE* 22
#1 yellowfin tuna, quinoa, cucumber, avocado, wontons, umami glaze

PEI MUSSELS 22
bacon, jalapeño, garlic, lemon, sourdough

COCONUT SHRIMP 18
tropical fruit, mint, palm sugar sauce

THE "DDD" (DOCK'S DIP DUO) 18
smoked fish dip, everything onion dip with trout roe, dill potato chips

CRISPY OCTOPUS 19
honey-sambal, soy pickles, yuzu

BLUE CRAB FRITTERS 18
avocado green goddess, calabrian chili

SALT AND PEPPER CALAMARI 18
shishito peppers, onions, scallion, spicy mayo

Raw Bar

STONE CRAB CLAWS
medium - mkt price

OYSTERS ON THE HALF SHELL*
1/2 dozen mkt or 1 dozen mkt
fresh oysters, lemon, mignonette

SHRIMP COCKTAIL
cocktail sauce - 16

SNOW CRAB CLUSTERS
1/2 lbs or 1 lb - mkt price

PEEL & EAT SHRIMP
1/2 lb - 18 or 1 lb - 34

CAPTAIN'S SEAFOOD PLATEAU*
6 oysters, 4 shrimp, 1/2lb lobster, smoked fish dip, everything onion dip with trout roe, dill potato chips - 80

DELUXE SEAFOOD PLATEAU*
12 oysters, 6 shrimp, 1 lb lobster, jumbo lump crab, smoked fish dip, everything onion dip with trout roe, dill potato chips - 140

SOUPS & SALADS

SHRIMP CHOWDER 12
bacon, corn, scallion

LOUIE WEDGE SALAD 28
crab, shrimp, bacon, cucumber, cherry tomatoes, egg, red onion, louie dressing

THAI PEANUT SALAD 17
papaya, cabbage, glass noodles, carrots, cashews, thai herbs, peanut dressing

BURRATA PANZANELLA 19
heirloom tomato, pesto, red onion, basil

CAESAR SALAD 14
artisan romaine, parmesan reggiano, garlic sourdough croutons, house made caesar dressing

LOX & ORCHARD SALAD 18
smoked salmon, apples, cranberry, almond, everything spice, maple vinaigrette

add protein:
+ grouper 16
+ seared Al tuna* 15
+ salmon* 14
+ new york strip* 14
+ shrimp 12
+ chicken 9



Fried Favorites
FROM OUR ORIGINAL 1976 MENU

FISH & CHIPS - 29

GROUPER & CHIPS - 35
(or have it vinny's way)

SHRIMP - 27

OYSTERS - 38

served with fries & cole slaw

ENTREES

KEY LIME GROUPER 52
jumbo lump crab cake, whipped potatoes, roasted asparagus, key lime butter

SEARED AHI TUNA* 39
#1 yellowfin tuna, umami rice, black garlic, peanuts

HORSERADISH CRUSTED SEA BASS ... 54
parmesan risotto, smoked ham brodo, scallion

BLACKENED REDFISH 42
florida rock shrimp, barbecue butter, grits

LOBSTER PASTA 39
lumache, housemade vodka sauce, calabrian chile, maine lobster

SWORDFISH 38
beef tallow-poached, pancetta, fingerling potatoes, cauliflower purée

LA FLORIDA PAELLA 36
saffron rice, shrimp, clams, mussels, fish, andouille sausage, tomato, peas

MAINE LOBSTER ROLL ..... mkt price
mayo, clarified butter, celery, lemon, dill potato chips

STEAK FRITES* 42
9oz new york strip, herb butter, chimichurri, fries

BRAISED SHORT RIB 46
whipped potatoes, heirloom carrots, pearl onion, cabernet demi

ROAST CHICKEN 36
free-range half chicken, whipped potatoes, cremini mushrooms, jus

DOUBLE-STACK WAGYU BURGER* 26
caramelized onions, pickles, garlic mayo, american cheese, fries
+ bacon - 3

ROASTED VEGETABLE QUINOA BOWL 22
quinoa, asparagus, zucchini, squash, portobello mushroom, tomato, sweet potato

add protein:
+ grouper 16
+ seared Al tuna* 15
+ salmon* 14
+ new york strip* 14
+ shrimp 12
+ chicken 9

SIDES

LOBSTER MAC & CHEESE 26

FINGERLING POTATOES "CACIO E PEPE" 14

WHIPPED POTATOES 10

HOT HONEY ROASTED BRUSSELS SPROUTS 14
with bacon & goat cheese

BACON CREAMED SPINACH 14

GRILLED ASPARAGUS 14

CORN ESQUITES 8
with roasted poblanos and cotija cheese

DILL POTATO CHIPS 7

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