

APPETIZERS

CHEDDAR DROP BISCUITS.....	8
chive, honey butter	
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	
DOCK DIPS.....	18
smoked fish dip, everything onion & smoked trout roe dip, dill 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

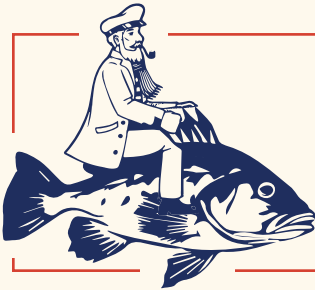
OYSTERS ON THE HALF SHELL*	
1/2 dozen mkt or 1 dozen mkt	
fresh oysters, lemon, mignonette	
SHRIMP COCKTAIL	
cocktail sauce - 16	
SNOW CRAB CLAWS*	
1/2 lbs or 1 lb - mkt price	
PEEL & EAT SHRIMP	
1/2 lb - 18 or 1 lb - 34	
CAPTAIN'S SEAFOOD PLATEAU*	
6 oysters, 4 shrimp, 1/2 lb lobster, smoked fish dip, everything onion dip & smoked trout roe - 80	
DELUXE SEAFOOD PLATEAU*	
12 oysters, 6 shrimp, 1 lb lobster, jumbo lump crab, smoked fish dip, everything onion dip & smoked trout roe, 1/2 lb snow crab - 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 to any salad:	
+ grouper.....	16
+ seared Al tuna*.....	15
+ salmon*.....	14
+ shrimp.....	12
+ chicken.....	9



Fried Favorites

FROM OUR ORIGINAL 1976 MENU

FISH & CHIPS - 30	SHRIMP - 27
GROUPER & CHIPS - 35	OYSTERS - 38
(or have it vinny's way)	served with fries & cole slaw

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
shrimp, chile grits, crispy shallots, creole butter	
LOBSTER PASTA.....	39
lumache, housemade vodka sauce, calabrian chile, maine lobster	
GRILLED SWORDFISH.....	38
couscous, artichoke, olives, sundried tomatoes, lemon beurre blanc	
LA FLORIDA PAELLA.....	36
saffron rice, shrimp, clams, mussels, fish, andouille sausage, tomato, peas	
ROAST CHICKEN.....	36
free-range half chicken, whipped potatoes, cremini mushrooms, jus	

FILET MIGNON* 8oz.....	52
accompaniments:	
+ au poivre.....	5
+ oscar.....	13
BRAISED SHORT RIB*.....	46
whipped potatoes, heirloom carrots, pearl onion, cabernet demi	
MAINE LOBSTER ROLL.....	mkt price
mayo, clarified butter, celery, lemon, dill	
THE GREAT DOCK BURGER*.....	22
double patty, caramelized onions, pickle, sharp cheddar, dock sauce & fries	
ROASTED VEGETABLE QUINOA BOWL.....	22
quinoa, asparagus, zucchini, squash, portobello mushroom, tomato, sweet potato	
add protein:	
+ grouper.....	16
+ seared Al tuna*.....	15
+ salmon*.....	14
+ shrimp.....	12
+ chicken.....	9

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
GRILLED ASPARAGUS.....	14
CORN ESQUITES.....	8
with roasted poblanos and cotija cheese	
HOUSE DILL CHIPS.....	7

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