

### APPETIZERS

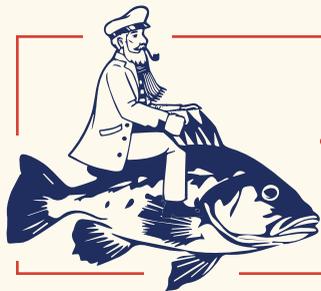
CORN BREAD & HONEY BUTTER.....	7
TUNA TARTARE* .....	22
#1 yellowfin tuna, quinoa, cucumber, avocado, wontons, umami glaze	
RED CURRY MUSSELS .....	20
coconut red curry sauce, fresno chili, fried shallots & garlic, grilled sourdough	
COCONUT SHRIMP .....	17
tropical fruit, mint, palm sugar sauce	
ROASTED CAULIFLOWER .....	16
roasted garlic, toasted pine nuts, mint, sweet curry emulsion	
CHARBROILED CHICKEN WINGS .....	18
garlic chili, thai basil, mint chutney	
BUFFALO GROUPER BITES .....	18
blue cheese crumbles, carrots, celery	
DOCK SHRIMP NACHOS .....	17
jack cheese, pico, green & thai chili, sour cream	
PARMESAN DUSTED CALAMARI .....	16
garlic aioli, lemon, parsley	

### Raw Bar

OYSTERS ON THE HALF SHELL*	
1/2 dozen mkt <b>or</b> 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 <b>or</b> 1 lb - mkt price	
PEEL & EAT SHRIMP	
1/2 lb - 16 <b>or</b> 1 lb - 32	
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 .....	16
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* .....	12
+ shrimp .....	10
+ chicken .....	8
+ seared tuna* .....	14



### Fried Favorites

FROM OUR ORIGINAL  
1976 MENU

FISH & CHIPS - 28	SHRIMP - 27
GROUPER & CHIPS - 35	OYSTERS - 38
	served with fries & cole slaw <b>or</b> rice & beans

### ENTREES

KEY LIME GROUPER .....	44
jumbo lump crab cake, whipped potatoes, roasted asparagus, key lime butter sauce	
MISO GLAZED SALMON* .....	34
coconut rice, snap peas, sesame soy vinaigrette	
PINEAPPLE CHILEAN SEA BASS .....	46
vegetable fried jasmine rice, crispy wontons, coconut thai chili	
SNAPPER PONTCHARTRAIN .....	39
gulf shrimp, chile grits, crispy leeks, creole butter	
LOBSTER PASTA .....	37
lumache, housemade vodka sauce, calabrian chile, maine lobster	
GRILLED SWORDFISH .....	36
pearl couscous, artichoke, kalamata olives, sundried tomatoes, capers, lemon beurre blanc	
LA FLORIDA PAELLA.....	34
saffron rice, shrimp, clams, mussels, fish, andouille sausage, tomato, peas	

FILET MIGNON* 8oz.....	52
accompaniments:	
+ au poivre.....	5
+ oscar.....	12
ROAST CHICKEN .....	34
free-range half chicken, whipped potatoes, cremini mushrooms, jus	
BRAISED SHORT RIB* .....	42
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* .....	12
+ shrimp .....	10
+ chicken .....	8
+ seared tuna* .....	14

### SIDES

LOBSTER MAC & CHEESE.....	24
PARMESAN TRUFFLE FRIES .....	14
WHIPPED POTATOES .....	8
HOT HONEY ROASTED BRUSSELS SPROUTS.....	12
with bacon & goat cheese	
BACON CREAMED SPINACH.....	14
CORN ESQUITES.....	8
with roasted poblanos and cotija cheese	
GRILLED ASPARAGUS.....	12
STEAKHOUSE MUSHROOMS.....	12

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