

THE
Dock
ESTD 1976
AT CRAYTON COVE®

845 12th Ave S, Naples FL 34102
239-263-9940
eventsdockcraytoncove.com

*We can't wait
to welcome you!*



A converted waterside bungalow turned restaurant in 1976, The Dock at Crayton Cove is the second oldest restaurant in Naples and an important part of the City's history. Now a local landmark, the restaurant overlooks the glistening waters of Naples Bay, offering an idyllic setting for any occasion. Whether you're hosting an exclusive event or an intimate celebration, it's our pleasure to accommodate your groups needs.

Have questions? We're delighted to assist. Please reach out to us at events@dockcraytoncove.com.

All food & beverage is subject to a 20% staff gratuity, 4% event production fee, and Florida sales tax



The Pergola



The Pergola

Size: 1200 sq. ft.

Max Capacity: 80 seated / 100 standing

Buyout Options: semi-private or fully-private

With over 50 feet of continuous waterfront overlooking Naples Bay, our Cove Pergola offers a lush, tropical al fresco dining experience ideal for your special functions – from cocktail receptions to seated dinners. The Cove Pergola is protected by an outdoor covered pergola and enjoys a rolling breeze ripe for taking advantage of perfect Florida days and nights.



The Pergola

SAMPLE FLOOR PLAN



The Tiki



THE
Dock

The Tiki

Size: 875 sq. ft.

Max Capacity: 60 seated / 80 standing

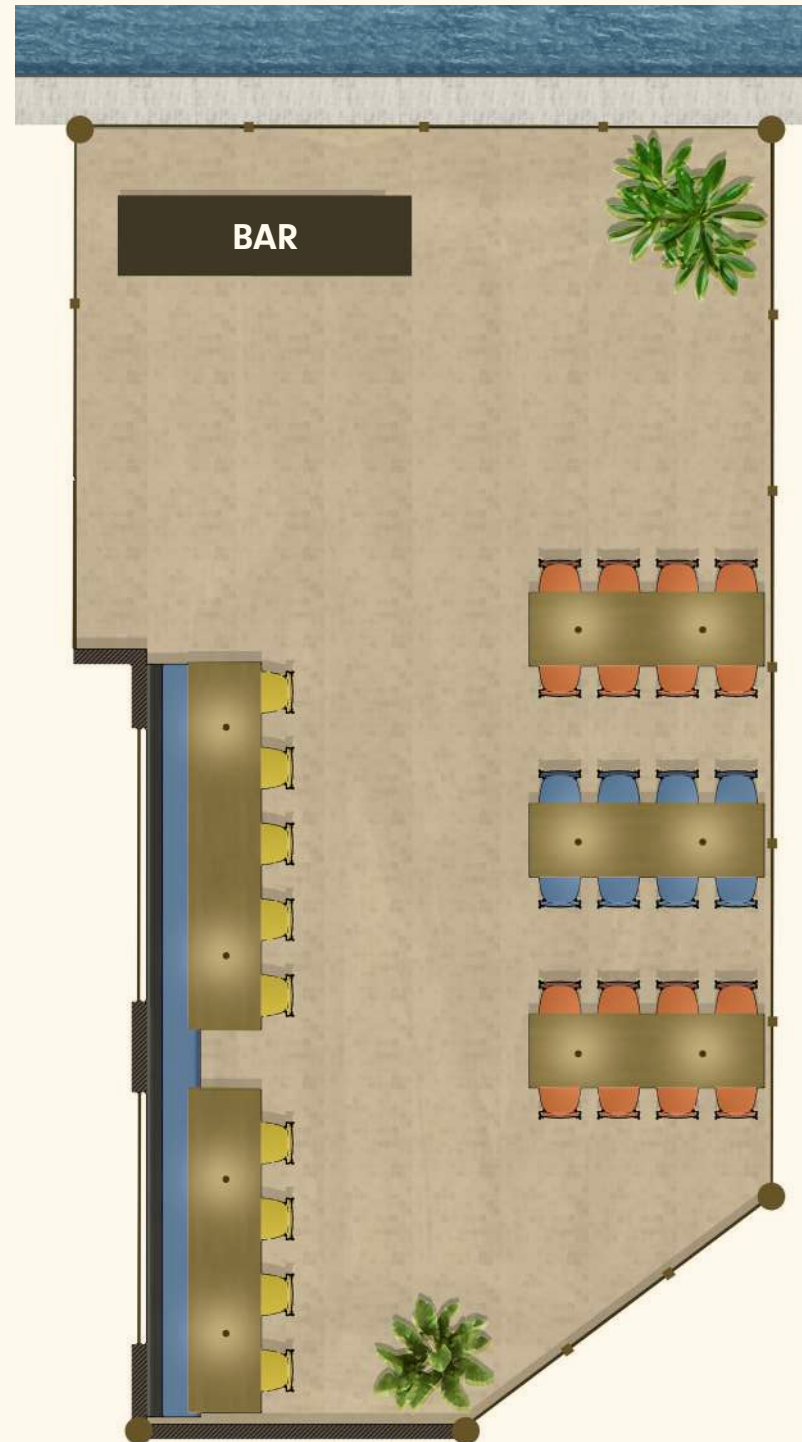
Buyout Options: fully-private

Our Tiki is a waterfront, open-air thatch roof building adjacent to our main dining room. Dark stained cypress, tropical fixtures, and high ceilings will transport you to a place of timeless nostalgia while enjoying spectacular views of Naples Bay. Paired with remote controlled clear drop-downs for full protection from the elements should the situation require, the Tiki is perfect for any occasion big or small.



The Tiki

SAMPLE FLOOR PLAN



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Full Restaurant Buyout



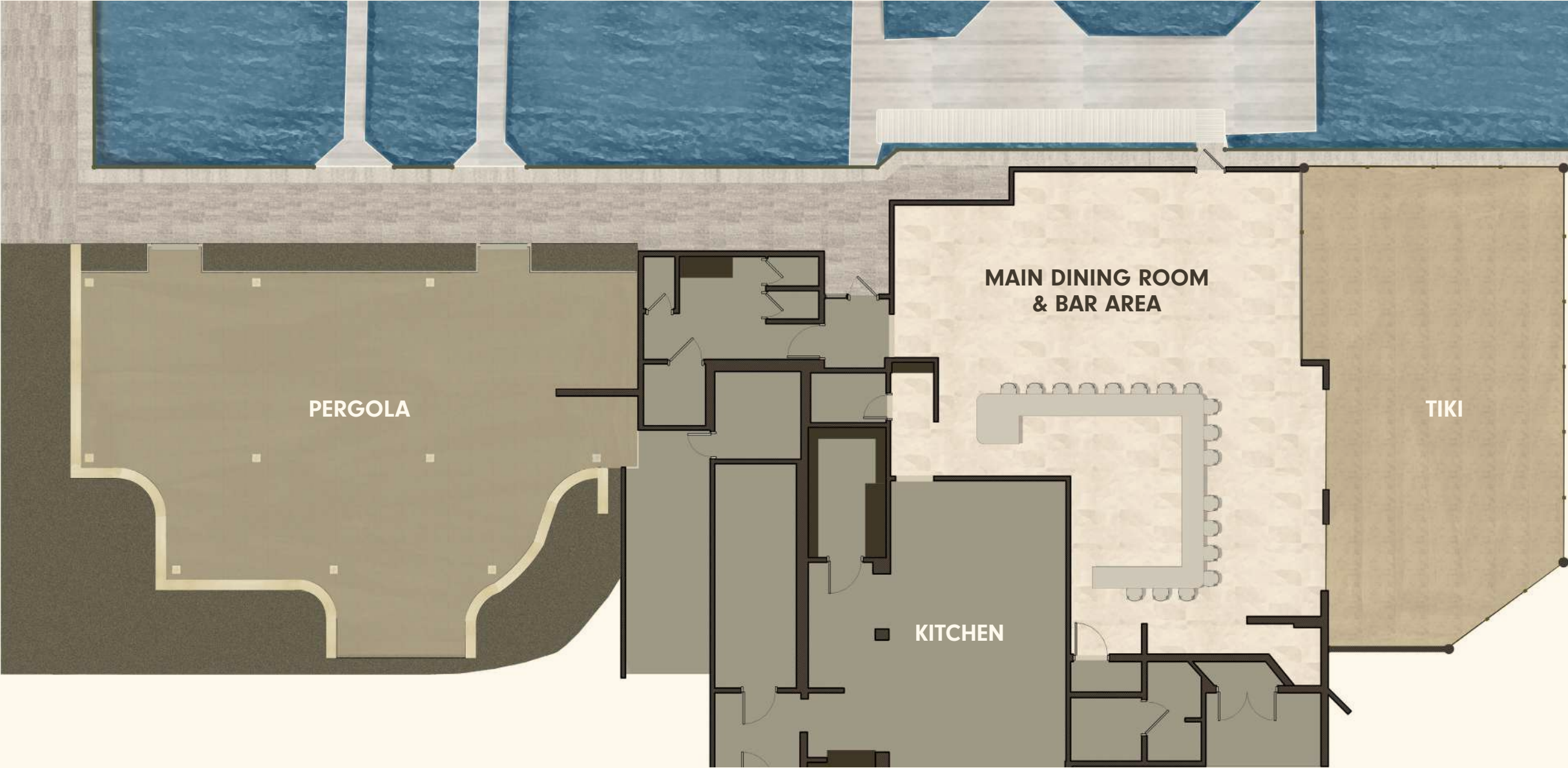
Full Restaurant Buyout

For a truly one-of-a-kind event, the entire restaurant is available for a private buyout for up to 240 guests. Please inquire for more details.



Full Restaurant Buyout

SAMPLE FLOOR PLAN



Food Packages

Passed Appetizers

Price per piece. Subject to 25 order minimum.

MEAT & POULTRY

Chicken Satay, fried garlic, mint chutney / 5

Beef Crostini*, horseradish aioli / 6

Prosciutto, bacon jam, goat cheese, crostini / 6

Fried Chicken Slider, nashville style, b&b pickle / 5

Beef Sliders, caramelized onion, dock sauce, b&b pickle / 5

Cuban, mustard, hawaiian roll / 5

SEAFOOD

Smoked Salmon*, sweet potato latke, dill crème fraiche / 5

Tuna Tartar*, umami glaze, crispy wonton / 5

Fried Oyster, chipotle lime aioli, pickled red onion / 5

Citrus Shrimp Skewer, chimichurri / 5

Shrimp Cocktail, cocktail sauce, lemon / 4

Caviar*, crème fraiche, blini / 7

Mini Crab Cake, stone ground mustard sauce / 5

Chilled Oysters*, dock mignonette / 4

Scallops, bacon wrap / 7

Coconut Shrimp, palm sugar sauce, sweet thai chili / 5

VEGETARIAN

Cherry tomato, basil, bocconcini / 3

Watermelon, feta, mint, balsamic glaze / 3

Whipped Ricotta Toast, walnuts, honey / 4

Bruschetta, tomato, basil, olive oil / 4

Pretzel bites, mustard dipping sauce / 4

Cornbread, whipped honey butter / 3

***Menu items and prices subject to change*

*Consuming raw or undercooked potentially hazardous foods may increase risk of foodborne illness





Menu Supplements

Available a la carte, these accompaniments are the perfect addition to any of our menu options

"OYSTER ONE" RAW BAR BOAT / 650

75 oysters, 75 jumbo shrimp cocktail, & all accompaniments

SEAFOOD TOWERS

Captain's Seafood Tower / 80

6 oysters, 6 snow crab claws, 6 middleneck clams, jumbo lump crab, 6 jumbo shrimp, 1lb maine lobster

Deluxe Seafood Tower / 140

12 oysters, 6 snow crab claws, 12 middleneck clams, jumbo lump crab, 12 jumbo shrimp, 1lb maine lobster, 0.5lb alaskan king crab leg

SHAREABLE SIDES

Lobster Mac & Cheese / 24

Parmesan Truffle Fries / 14

Bacon Creamed Spinach / 14

Corn Esquites / 8

Whipped Potatoes / 8

Brunch Buffet

\$55 per person

FOOD

Fresh Fruit

French Toast, brioche, fresh berries, crème anglaise, maple syrup

Coconut Shrimp

Choice of:

- **Cornbread**, whipped honey butter & jam
- **Croissants**, whipped honey butter & jam

Choice of:

- **Scrambled Eggs**, cheddar cheese, chives
- **Quiche**, cremini mushroom, spinach, gruyere cheese
- **Mini Egg Bites**, cheddar cheese, chives
- **Shakshuka**, tomatoes, eggs, chorizo, avocado, feta, grilled sourdough

Choice of:

- **Breakfast Potatoes**
- **Tater Tots**

Choice of:

- **Caesar Salad**, artisan romaine, parmesan, sourdough breadcrumbs
- **Louie Salad**, mixed greens, baby heirloom tomatoes, avocado, egg, radish, capers, louie dressing

Choice of:

- **Dock Sliders**, caramelized onions, sharp cheddar, dock sauce
- **Cuban Sliders**, hawaiian roll, ham, swiss, pickles, mustard
- **Chicken Milanese**, arugula salad, parmesan reggiano, lemon
- **La Florida Paella**, saffron rice, shrimp, clams, mussels, fish, andouille sausage, tomato, peas

DRINKS

Orange Juice, Coffee, Assorted Teas (included)

Bloody Mary or Mimosa Bar (optional)
\$25 per person supplement





Lunch

\$40 per person (2 course) / \$50 per person (3 course)
choose one in each section

FIRST COURSE

New England Clam Chowder

Caesar Salad, artisan romaine, parmesan, sourdough breadcrumbs

Harvest Salad, mixed greens, fennel, strawberries, paprika almonds, snap peas, avocado, goat cheese, lemon-basil vinaigrette

SECOND COURSE

Blackened Fish Tacos, pico, red cabbage, cotija, baja sauce, corn esquites

Florida Grouper Sandwich, brioche bun, lettuce, tomato, onion, creole remoulade, fries

Cove Burger, double patty, lettuce, tomato, onion, dill pickles, american cheese, secret sauce, fries

Chicken Milanese, arugula, tomato, parmesan reggiano, lemon

Grilled Veggie Sandwich, portobello mushroom, yellow squash, zucchini, red onion, bell pepper, herb mayo, toasted sourdough, fries

DESSERT

1976 Key Lime Pie, graham cracker crust, torched meringue, key lime zest

Sorbet, chef's selection

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Dinner - Signature Package

\$75 per person / choose one in each section

FIRST COURSE

New England Clam Chowder

Caesar Salad, artisan romaine, parmesan, sourdough breadcrumbs

Harvest Salad, mixed greens, fennel, strawberries, paprika almonds, snap peas, avocado, goat cheese, lemon-basil vinaigrette

SECOND COURSE

Key Lime Grouper, jumbo lump crab cake, whipped potatoes, roasted asparagus, key lime butter

Grilled Swordfish, pearl couscous, artichoke, kalamata olive, sundried tomato, capers, lemon beurre blanc

Lobster Pasta, lumache alla vodka, calabrian chili, maine lobster, parmesan

Braised Short Rib, whipped potatoes, heirloom carrots, pearl onions, cabernet demi

Roasted Vegetable Quinoa Bowl, asparagus, zucchini, squash, portobello mushroom, tomato, sweet potato, warm tomato-basil vinaigrette

DESSERT

1976 Key Lime Pie, graham cracker crust, torched meringue, key lime zest

Chocolate Layer Cake, mirror glaze chocolate ganache, raspberry coulis

Sorbet, chef's selection





Dinner - Premium Package

\$85 per person / choose one in each section

FIRST COURSE

New England Clam Chowder

Caesar Salad, artisan romaine, parmesan, sourdough breadcrumbs

Harvest Salad, mixed greens, fennel, strawberries, paprika almonds, snap peas, avocado, goat cheese, lemon-basil vinaigrette

SECOND COURSE

Key Lime Grouper, jumbo lump crab cake, whipped potatoes, roasted asparagus, key lime butter

Pineapple Chilean Sea Bass, fried rice, crispy wontons, coconut thai chili

Snapper Pontchartrain, gulf shrimp, chile grits, crispy leeks, creole butter

Braised Short Rib, whipped potatoes, heirloom carrots, pearl onions, cabernet demi

Filet Mignon 8oz, au poivre sauce, fries

Roasted Vegetable Quinoa Bowl, asparagus, zucchini, squash, portobello mushroom, tomato, sweet potato, warm tomato-basil vinaigrette

DESSERT

1976 Key Lime Pie, graham cracker crust, torched meringue, key lime zest

Chocolate Layer Cake, mirror glaze chocolate ganache, raspberry coulis

Sorbet, chef's selection

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Bar Packages

Beer & Wine Bar Package

\$40 per person – 2 hour open bar

Additional hour(s) priced at \$15 per person per hour

Domestic Draft & Select Bottles

- Michelob Ultra
- Yuengling
- SOS Dock Wheat Ale
- Modelo Especial

Domestic & Import Bottles

- Corona
- Corona Light
- Key Lime Cider
- High Noon
- Peroni
- Coral Head IPA
- Bud Light
- Guinness
- Athletic Brewing Company Upside Dawn Golden Ale NA

Wines by the Glass

- Prosecco
- A La Mer Chardonnay
- Merlot
- Cabernet
- Pinot Grigio
- Oyster Bay Sauvignon Blanc
- Whispering Angel Rose





Signature & Premium Bar Packages

SIGNATURE BAR PACKAGE



\$50 per person – 2 hour open bar

Additional hour(s) priced at \$25 per person per hour

Domestic Draft & Select Bottles, Michelob Ultra, Yuengling, SOS Dock Wheat Ale, Bud Light, Modelo Especial

Domestic & Import Bottles, Corona, Corona Light, Key Lime Cider, High Noon, Peroni, Coral Head IPA, Bud Light, Guinness, Athletic Brewing Company Upside Dawn Golden Ale NA

Liquors, Smirnoff, Tanqueray, Dewars, Jack Daniels, Jim Beam, Bacardi

Wines by the Glass, Prosecco, House Chardonnay, Merlot, Cabernet, Pinot Grigio, Sauvignon Blanc, Rosé

PREMIUM BAR PACKAGE



\$70 per person – 2 hour open bar

Additional hour(s) priced at \$30 per person per hour

Domestic Draft & Select Bottles, Michelob Ultra, Yuengling, SOS Dock Wheat Ale, Bud Light, Modelo Especial

Domestic & Import Bottles, Corona, Corona Light, Key Lime Cider, High Noon, Dogfish Head Sea Quench Sour Ale, Peroni, Coral Head IPA, Bud Light, Guinness, Athletic Brewing Company Upside Dawn Golden Ale NA

Liquors, Grey Goose, Hendricks, Angels Envy, Glenlivet, Ron Zacapa, and any of our specialty cocktails

Wines by the Glass, All premium wines by the glass: Prosecco, Chardonnay, Cabernet, Pinot Grigio, Rosé

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Add-Ons & Other Features

Based on your party's requirements, we can customize certain aspects of the dining experience, including the addition of:

- Private Bar Rental
- Action Stations (i.e. Raw Bar / Oyster Shucking)
- Table Linens Rental
- Cocktail / Standing Table Rentals
- AV / Microphone + Speaker





CONTACT US

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