

# DOCKERS

## WATERSIDE



**Cheddar-Topped Parker House Dinner Rolls, Basil Butter (6) \$15**

### RAW BAR & SUSHI

#### Local Little Neck Clams<sup>\*GS</sup>

Cocktail Sauce/Tabasco  
Half Doz / 21    Dozen / 38

#### Oysters on the Half<sup>\*GS</sup>

Cocktail Sauce/Mignonette/Fresh Lemon  
Local / MKT  
Imported / MKT

#### Shrimp Cocktail<sup>GS</sup>

5 Jumbo Shrimp/Fresh Lemon  
Horseradish Cocktail Sauce 29

#### Shellfish Platter Deluxe<sup>\*GS</sup>

Assorted Items From Our Raw Bar  
Small / MKT    Large / MKT

#### Tuna Ménage à Trois<sup>\*</sup>

**A Tuna Threesome!**  
Blackened Tuna Lollipop/Sesame Seared  
Carpaccio/Poke with Pea Shoot Salad 29

#### Spicy Shrimp Crispy Rice Sushi

Mango Habenero Shrimp Salad/Avocado  
Hummus/Jalapeno-Radish 29

#### Seafood Ceviche<sup>GS</sup>

Scallops/Shrimp/Crab/Calamari/Charred Corn/Avocado/ Tomato/  
Pickled Onion/Blood Orange Vinaigrette 36

### SOUPS

#### NE Clam Chowd!!

Classic Oyster Crackers 16

#### Lobster Bisque

Classic Oyster Crackers 21

### SALADS

#### Avocado Chopped Salad<sup>GS</sup>

Romaine Hearts/Bacon/Tomato/  
Gorgonzola-Marsala Dressing/Hard-boiled  
Egg/Sliced Avocado 26

#### Watercress a l'Orange Salad<sup>P GS</sup>

Goat Cheese/Sunflower Seeds/Shaved  
Fennel/Radish/Blood Orange Dressing 27

#### Burrata Pomodoro<sup>P GS</sup>

Tomatoes/Cucumber/Sweetie Peppers/  
Toasted Pine Nuts/Balsamic Gastrique/  
Parmesan Crostini 28

#### Watermelon Carpaccio Salad<sup>P V GS</sup>

Artichoke Hearts/Pickled Onions/Arugula/  
Feta Cheese/Pistachio Crumble/  
Agave-Balsamic Vinaigrette 27

#### Add to any salad:

Grilled Chicken +11    Grilled Shrimp +4 ea.  
Sliced Avocado +7    Fish +MP

### APPETIZERS

#### Crispy Calamari Fritto

Blistered Shishito/G'ma's Marinara/ 29

#### Maryland-Style Crab Cake

Charred Corn/Roasted Red Pepper/  
Avocado/Sauce Remoulade 29

#### Lobster Mac & Cheese

Vermouth Béchamel/Brioche Crumbs 30

#### Blackened Pork Belly Bao Buns<sup>GS</sup>

Kimchi & Pickled Carrot Slaw/  
Togarashi Aioli (spicy) 24

#### Buttermilk Fried Oysters

Mexican Street Corn/Roasted Red  
Pepper Coulis/Cajun Aioli 26

#### Grandma's Meatball

Pesto Ricotta/Sunday Gravy/Shaved  
Parmesan/Parmesan Crostini 18



\* This menu item is cooked to order or is served raw. <sup>P</sup> Denotes the item may contain peanuts or nuts.

<sup>GS</sup> Denotes gluten sensitive items with gluten elements removed from dish. <sup>VVE</sup> Denotes Vegan/Vegetarian. <sup>H</sup> May contain honey. <sup>NF</sup> Nut Free.

The Suffolk County Department of Health requires us to inform you that consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions or take certain medications. Please inform your server if you have a food allergy. Warning: Fish and seafood may contain mercury, which can cause health problems if not consumed in moderation. If you would like information on the mercury content of fish and seafood, please ask your server for more information.

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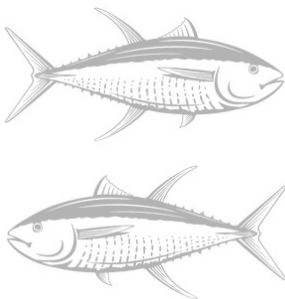


Items & Prices Subject to  
Market Conditions and Availability

### ENTREES

- Jumbo Shrimp Spring Pasta**  
Linguini/Grilled Asparagus/Spring Peas/  
Pesto Alfredo/Pistachio Gremolata 42  
\*
- Everything Bagel Crusted Salmon**  
Charred Scallion Cream Cheese/Tomato  
Caper Compote/Potato Latke 47
- Grilled Lobster Tail Kabobs**  
Summer Corn & Asparagus Salad/  
Basil Aioli/Drawn Butter MKT
- Grilled Swordfish Provençale**  
White Bean-Tomato-Arugula Ragout/  
Caper-Olive Provençale 49
- Togarashi Yellowfin Tuna<sup>\*</sup> (spicy)**  
Ginger Whipped Carrots/Kimchi &  
Watercress Stir Fry/Romesco Aioli 46
- Matt's Mussels<sup>GS</sup>**  
Prosecco Butter-Herb Sauce/Giganta Beans/  
Cured Tomatoes/Artichoke Hearts/  
Hunk of Bread 39
- Pan Seared Sea Scallops<sup>NF</sup>**  
Sweet Corn Coulis/Grilled Asparagus/  
Tomato Confit/Basil Butter 49

- Pesto Seared Branzino Filet**  
Spring Pea-White Truffle Parmesan Puree/  
Tomato Ragout/Grilled Asparagus/  
Pea Shoot Salad/Charred Lemon 49
- Jamaican Jerked Chicken**  
1/2 Roasted Chicken/Country Ham-White  
Cheddar Grits/Pickled Onions/Dark Rum &  
Brown Sugar Pan Jus 39
- 14<sup>oz</sup> Double R Ranch Strip Steak<sup>\*</sup>**  
Center Cut/Roasted Chimichurri  
Potatoes/Crispy Onions/Malbec Jus 76
- 10<sup>oz</sup> Hanger Steak<sup>\*</sup>**  
Black Truffle Butter/Roasted Chimichurri  
Potatoes/Crispy Onions/Sauce Robert 65
- Classic Lobster Roll**  
NE Bun/Chips/Pickle/Coleslaw MKT
- Larry's "Footlong" Lobster Roll**  
Fries/Pickle/Lemon/Coleslaw MKT
- Cadillac Lobster Roll**  
Truffle Butter Toasted NE Bun/Chilled Lobster  
Salad/1oz Caviar/White Truffle Parmesan Fries/  
Coleslaw/Lemon/Pickle MKT



### SIDES

- Grilled Asparagus/Charred Lemon<sup>GS</sup>** 13
- Warm Summer Corn Salad<sup>GS</sup>** 12
- Lobster Mac & Cheese** 30
- Roasted Chimichurri Potatoes<sup>GS NF</sup>** 13
- Sidewinder Fries** 13
- White Truffle-Parmesan Fries** 21

### 2lb Hard-Shell Whole Lobster<sup>GS</sup>

Cold Water Lobster/Roasted Chimichurri  
Potatoes/Summer Corn Salad ... MKT

### Surf n' Turf

2lb Cold Water-Hard Shell Lobster/  
NY Strip Steak/Summer Corn Salad/  
Roasted Chimichurri Potatoes ... MKT

**Lobster De-shelling Charge +7**

Culinary Director / **Chef Matt Guiffrida**  
Chef De Cuisine / **John Trzcinski**  
Maitre' D / **Antonio Dias**  
Head Dining Room Captain / **Nicole Varela**

