

DOCKERS

WATERSIDE



WINE LIST

ROSE

Bin 1	M by Château Minuty, Cotes de Provence {750ml / 3L / 6L}	79 / 290 / 575
Bin 4	Whispering Angel, Cotes de Provence {750ml / 1.5L}	76 / 155
Bin 6	Vie Vite, Cotes de Provence {750ml / 1.5L / 3L}	68 / 155 / 276
Bin 9	Miraval, "Brad Pitt's" Rose, Cotes de Provence {750ml / 1.5L}	71 / 162
Bin 11	Wölffer Estate, SoFo Long Island	65
Bin 12	Wölffer, " Summer in a Bottle ", Cotes de Provence	85
Bin 13	Baci al Sole " Kisses in the Sun ", Veneto	59
Bin 14	Lucien Albrecht Cremant Sparkling Rosé , Alsace	59

WHITE

Bin 20	Ladoucette Comte Lafond Sancerre , Loire Valley	135
Bin 21	Maison Belle Cotes Sancerre , Loire Valley	84
Bin 22	Cakebread Sauvignon Blanc, Napa	88
Bin 23	Honig Sauvignon Blanc, Napa	64
Bin 24	Ziata Sauvignon Blanc, Napa	75
Bin 25	Cloudy Bay Sauvignon Blanc, Marlborough	99
Bin 26	Clos Pegase Sauvignon Blanc, Mitsuko's Vineyard, Carneros	69
Bin 27	Cakebread Chardonnay, Napa	124
Bin 28	Chalk Hill Chardonnay, Sonoma	112
Bin 29	Mer Soleil Chardonnay, Santa Lucia Highlands	73
Bin 30	Domaine Drouhin Macon Villages (Chardonnay), Burgandy	65
Bin 31	Bouchard Meursault (Chardonnay), Burgandy	159
Bin 32	Lagar da Condesa Albariño, Rias Baixas	59
Bin 33	Terlato Alta Mora Etna Bianco (Carricante), Mt Etna	85
Bin 34	Val Delle Rose Litorale (Vermentino), Maremma	59
Bin 35	Ca Maiol Lugana (Trebiano), Lombardy	62
Bin 36	Kettmeir Pinot Grigio, Alto Adige	68

RED

Bin 40	Goldeneye (Duckhorn) Pinot Noir, Anderson Valley	149
Bin 41	Stoller Pinot Noir, Willamette Valley	63
Bin 42	The Calling Pinot Noir, Russian River	89
Bin 43	Albert Bichot Santenay 1er Cru 'Clos Rousseau', Burgundy	129
Bin 44	Querciabella Chianti Classico (Sangiovese), Tuscany	92
Bin 45	Il Poggione Rosso Di Montalcino (Sangiovese), Tuscany	86
Bin 46	Cantine Povero Barbaresco 'Batu' (Nebbiolo), Piedmonte	85
Bin 47	Bodegas Faustino Rioja Reserva (Tempranillo), Rioja	56
Bin 48	Bedell Cellars Merlot, NoFo Long Island	65
Bin 49	Daou Cabernet Sauvignon, Paso Robles	67
Bin 50	Cakebread Cabernet Sauvignon, Napa	215
Bin 51	Faust Cabernet Sauvignon, Napa	175

BUBBLES/SPARKLING

Bin 8	Lucien Albrecht Cremant Sparkling Rose , Alsace	59
Bin 60	Luca Paretti Prosecco Brut, Treviso	56
Bin 61	Veuve Clicquot Brut Yellow Label, Reims {750ml / 3L}	195 / 699
Bin 63	Sparkling Pointe Méthode Champenoise, NoFo Long Island	75

Dockers Waterside Marina & Restaurant

94 Dune Road East Quogue, NY 11942

631.653.0653

www.dockerswaterside.com



DOCKERS

WATERSIDE



WINES

By the Glass

Whites

Pinot Grigio, Villa Molino, Italy	16
Pinot Grigio, Santa Margherita	22
Chardonnay, Sonoma Cutrer, CA	19
Chardonnay, Lenz Estate, LI	17
Chablis, Dom Vocoret, Burgandy	22
Sauvignon Blanc, Matua, NZ	16
Sauvignon Blanc, Starmount, CA	18
Sancere, J de Villebois, France	22

Rosé

Whispering Angel, Provence	20
Wölffer Estate, Long Island	17
Vie Vite, Provence	18

Reds

Cab Sauv, Martin Ray, Napa	17
Cab Sauv, Scattered Peaks, Napa	22
Merlot, Lenz, Long Island	17
Pinot Noir, Gloria Ferrer, CA	18
Pinot Noir, Firesteed, OR	16
Malbec, Enrique Foster, Argentina	15

Bubbles

Prosecco, Luca Paretti, Italy	15
Champenoise, Sparkling Pointe	18
Champagne, Roederer 375ml	59

Long Island Wineries

Wölffer Estate Rosé	17
Lenz Chardonnay	17
Lenz Merlot	17
Sparkling Pointe Champenoise	18

Wines might be substituted based on market conditions and availability with an equal or greater wine.

BEERS

Brews

Bud Light / Miller Lite
Blue Moon
Corona / Corona Light
Montauk Summer Ale
Montauk Wave Chaser IPA
Ghostfish Summit, Gluten Free
Heineken
Peroni
Sierra Nevada, Hazy Thing IPA
Brooklyn Special Effects, NA

SIGNATURE

Cocktails

Blood Orange Margarita

Casamigos Blanco Tequila,
Blood Orange Liqueur,
Aranciata Rossa, Agave

Hendrick's Cooler

Hendrick's Gin, Crop Cucumber Vodka,
Fresh Cucumber, Splash Pineapple

Dockers Stormy

Goslings Dark Rum,
Ginger Beer, Fresh Lime

Frosé

Frozen Rosé
Provence Rosé, Strawberry Vodka
Fresh Juices

Peach Bellini

Prosecco, Peach Liqueur,
Peach Nectar

Summer Fling

Tequila, Fresh Watermelon Juice,
Fresh Muddled Jalapeno,
Agave, Fresh Lime (Spicy)

Spiked Southern Sweet Tea

Sweet Tea Vodka, Lemon Vodka,
Limonata, Black Tea Simple Syrup

Back Porch

Pink Whitney Vodka, Cranberry,
Fresh Lemon Juice, Mint Garnish

Bourbon Smash

Honey Bourbon, Cranberry
Black Cherry Syrup, Seltzer,
Luxardo Cherry Garinsh

K-Krush

Milagro Tequila, Fresh Cucumber Juice,
Grapefruit Juice, Mint,
Lime Juice, Crushed Ice

Don't forget to visit our Food Truck!

DOCKERS

WATERSIDE



Complimentary Flat Bread & Oyster Crackers
Cheddar-Topped Parker House Dinner Rolls 3 for \$5

RAW BAR & SUSHI

Local Little Neck Clams*^{GS}

Fresh Lemon/Tabasco
Cocktail Sauce 20

Oysters on the Half*^{GS}

Cocktail Sauce/Mignonette/Fresh Lemon
Local/MP Special/MP

Shrimp Cocktail^{GS}

Jumbo Gulf Shrimp/Fresh Lemon
House Made Cocktail Sauce 29

Shellfish Platter Deluxe*^{GS}

Assorted Items From Our Raw Bar
Small/95 Large/180

Tuna "Wonton" Tacos*

Tartare/Pickled Ginger/Wakame/
Avocado Hummus 28

Seafood Ceviche^{GS}

Charred Corn/Avocado/Tomato/Pickled
Onion/Blood Orange Vinaigrette 36

Yellowfin Tuna Poke Stack*

Sticky Rice/Pickled Ginger-Cucumber Edamame Relish
Wakame/Avocado Crème Fraîche 29

SOUPS

Clam Chowda!!

New England Style/Oyster Crackers 15

Lobster Bisque

Fresh Lobster Meat/Herbed Crostini 19

SALADS

Avocado Chopped Salad^{GS}

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

Fresh Fig & Watercress Salad^{P GS}

Goat Cheese/Pralines/Fig Vinaigrette 25

Burrata Pomodoro^{P GS}

Tomatoes/Cucumber/Sweeties Peppers/
Pine Nuts/Basil Oil/Fig-Balsamic Gastrique/
Crostini 27

Watermelon Carpaccio Salad^{P V GS}

Grilled Hearts of Palm/Artichoke Hearts/Pickled Onions/Arugula/Feta Cheese/Pistachio Crumble/Agave-Balsamic Vinaigrette 26

Add to any salad:

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

APPETIZERS

Crispy Calamari

Fried Shisito/G'Ma Angie's Marinara/
Fresh Lemon 29

Lump Crab & Seafood Cake^H

Blue Crab, Scallop & Shrimp/
Honey-Mustard Slaw/
Remoulade Aioli 29

Lobster Mac & Cheese

Vermouth Crème/Brioche Crumbs 29

Fried Pork Belly Bao Buns

Kimchi/Pickled Onions/Spicy Kewpie 24

Buttermilk Fried Oysters

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

Grandma's Meatball

Pesto Ricotta/Sunday Gravy/Shaved
Parmesan 18

Chilled Sesame Noodles

Julienned Vegetables/Teriyaki-Hoisin Glaze/
Scallions/Toasted Sesame 18



* This menu item is cooked to order or is served raw. ^P Denotes the item may contain peanuts or nuts.

^{GS} Denotes gluten sensitive items with gluten elements removed from dish. ^{VE} Denotes Vegan/Vegetarian. ^H May contain honey
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.

DOCKERS

WATERSIDE



Items Subject to Market Conditions and Availability

ENTREES

Shrimp Pasta Bella
Pesto Pan Seared Shrimp/Artichoke Hearts/
Roasted Tomatos/Giganta Beans/Peas/
Gemelli Pasta/Tomato-Basil Cream 39

Grilled Twin Lobster Tails ^{GS}
Pesto Butter/Charred Corn/Grilled Hearts of
Palm & Old Bay Potato Hash/Red Pepper
Romesco/Charred Shisito Peppers MP

Everything Bagel Crusted Salmon *
Scallion Cream Cheese Crème Fraîche/
Tomato-Caper Compote/Potato Latke 42

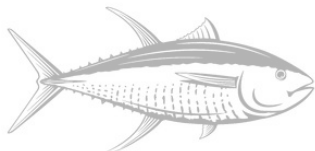
Montauk Swordfish Francaise
Mediterranean Toasted Orzo/Lemon-Caper
Beurre Blanc/Charred Lemon 48

Togarashi Yellowfin Tuna *
Ginger-Whipped Carrots/Vegetable Stir Fry
Sriracha-Lime Aioli (spicy) 54

Tomato-Pesto Seared Sea Bass ^{GS}
Charred Corn & Grilled Hearts of Palm
Succotash/Tomato-Basil Coulis/Shisito 52

Matt's Mussels ^{GS}
Prosecco Butter-Herb Sauce/Giganta Beans/
Cured Tomatoes/Artichoke Hearts/
Hunk of Bread 38

Veg Out! ^{GS V}
Grilled Stuffed Zucchini/Artichoke Hearts/
Roasted Tomatoes/Giganta Beans/Grilled
Hearts of Palm/Red Pepper Romesco 29



SIDES

Grilled Asparagus/Charred Lemon 13
Julienne Vegetable Medley 13
Corn on the Cob 12
Lobster Mac & Cheese 28
Roasted Chimichurri Potatoes 13
Lattice Potato Chips 12
Sidewinder Fries (Best Fries Ever!) 13

Tamari Maple BBQ Chicken ^{GS}
Charred Corn, Bacon & Leek Warm
Potato Salad/BBQ Jus 38

Double R Ranch NY Strip Steak *
Center Cut/Crispy Onions/Malbec Jus/
Chimichurri Potatoes 72

10oz Hanger Steak *
Black Truffle Butter/Chimichurri Potatoes/
Crispy Onions/Sauce Robert 56

Market conditions have increased
prices for beef & seafood

Add to any entree:
Grilled Lobster Tail +MP

Lobster Roll
Lattice Chips/Pickle/Cole Slaw MP

LOBSTERS

- Market Price -

Lobsterbake ^{GS}

2lb Lobster/Mussels/Clams/Shrimp/
Chimichurri Potatoes
Corn on the Cob, Drawn Butter

- MP -

Whole Lobsters ^{GS}

Hard-Shell Cold-Water Lobsters from
New England & Nova Scotia
Chimichurri Potatoes

Corn on the Cob, Drawn Butter

- MP -

- Lobster Deshelling Charge +7 -

Surf & Turf

2lb Lobster & NY Strip Steak *
Chimichurri Potatoes
Corn on the Cob - MP -

Corporate Chef / **Matt Guiffrida**

Executive Chef / **Joseph Schicchi**

Restaurant GM / **Michael Bass**

Event Sales / **Ann Madsen**