

The W/B/G List

ROSÉ

<i>Whispering Angel, Provence</i>	22
<i>Wölffer Estate, Long Island</i>	18
<i>Hampton Water, South of France</i>	18

WHITES

<i>Pinot Grigio, La Fiera, Veneto</i>	16
<i>Pinot Grigio, Livio Felluga, Friuli-Collio</i>	20
<i>Chardonnay, Chalk Hill, Sonoma Cst</i>	20
<i>Chardonnay, Lenz Sunset White, Nofo</i>	17
<i>Sauvignon Blanc, Babich, NZ</i>	17
<i>Sauvignon Blanc, Starmount, CA</i>	18
<i>Sancerre, Maison Chantal, Loire</i>	23

REDS

<i>Cab Sauv, Martin Ray, Napa</i>	17
<i>Cab Sauv, Scattered Peaks, Napa</i>	24
<i>Merlot, Lenz Sunset Red, Nofo, LI</i>	17
<i>Pinot Noir, Hahn, California</i>	17
<i>Pinot Noir, Stoller, Willamette</i>	19
<i>Rioja Reserva, Marques de Caceres</i>	18

BUBBLES

<i>Prosecco DOC, Friuli, Italy</i>	17
<i>Sparkling Rosé, Segura Viudas, Spain</i>	17
<i>Champagne, Roederer Split 375ml</i>	74

LONG ISLAND

<i>Wölffer Estate Rosé</i>	18
<i>Lenz Sunset White, Nofo Chard</i>	17
<i>Lenz Sunset Red, Nofo Merlot</i>	17

The "Tails" List

Blood Orange Margarita

*Dobel Diamante Tequila, Blood Orange Liqueur,
Aranciata Rossa, Agave*

The 75

*Hendrick's Gin, Fresh Lemon Juice, Simple Syrup,
Prosecco, Orange Peel*

Dock 'N Stormy

Goslings Dark Rum, Ginger Beer, Fresh Lime Juice

Apple Cider Mule

*Crown Royal Apple, Local Cider,
Ginger Beer, Fresh Lime Juice*

Banana Bread Old Fashioned

*Knob Creek Bourbon, Black Walnut Bitters,
Banana Liqueur*

Spicy Fall Fling

*Tequila, Fresh Pomegranate,
Jalapeño, Agave, Fresh Lime (Spicy!)*

Pumpkin Spiced White Russian

*Vanilla Vodka, Coffee Liqueur,
Pumpkin Liqueur, Pumpkin Spice Rim*

Peach Bourbon Smash

*Bulliet Bourbon, Juliette Peach Liqueur,
Lemon Simple, Luxardo Cherry Garnish*

Peach Bellini

Prosecco, Peach Liqueur, Peach Nectar

The W/B/B List

ROSÉ

<i>M by Château Minuty, Cotes de Provence 750ml</i>	72
<i>M by Château Minuty, Cotes de Provence 3L</i>	225
<i>Whispering Angel, Cotes de Provence 750ml</i>	76
<i>Whispering Angel, Cotes de Provence 1.5L</i>	155
<i>Vie Vite, Cotes de Provence, 750ml</i>	68
<i>Vie Vite, Cotes de Provence, 3L</i>	267
<i>Miraval, Rose, Cotes de Provence 750ml</i>	71
<i>Miraval, Rose, Cotes de Provence 1.5L</i>	162
<i>Sparkling Cava Rosé, Segura Viudas, Penedes (Spain)</i>	66

WHITES

<i>Sancerre, Domaine de la Garenne, Loire Valley</i>	78
<i>Sancerre, Mason Chantal, Loire Valley</i>	86
<i>Sauvignon Blanc, Cakebread, Napa Valley</i>	92
<i>Sauvignon Blanc, Ziata, Napa Valley</i>	88
<i>Chardonnay, Cakebread, Napa Valley</i>	115
<i>Chardonnay Hahn, California</i>	61
<i>Chardonnay, Mer Soleil, Monterey Reserve</i>	68
<i>Chardonnay, Macon-Lugny "Les Charmes", Burgundy</i>	62
<i>Chardonnay, Meursault, Bichot, Burgundy</i>	162
<i>Chenin Blanc/Semillion, "White Clay", Catena, Argentina</i>	64
<i>Vermentino, Aia Vecchia, Tuscany</i>	61
<i>Gavi, Terre del Barolo, Piedmont</i>	62
<i>Garganega, Soave Classico, "Foscarino", Inama, Veneto</i>	68

REDS

<i>Pinot Noir, Duckhorn "Goldeneye", Anderson Valley</i>	129
<i>Pinot Noir, Primarius Reserve, Willamette Valley</i>	63
<i>Pinot Noir, Roserock "Zephyrine", Drouhin, Eola-Amity Hills</i>	101
<i>Santenay, 1er Cru "Clos Rousseau", Bichot, Burgundy</i>	129
<i>Chianti Classico, Badia A Coltibuono, Tuscany</i>	79
<i>Côtes du Rhône, Saint-Esprit, Delas, Rhone Valley</i>	61
<i>Barbaresco Nebbiolo, "Batu", Cantine Povero, Piedmonte</i>	91
<i>Langhe Nebbiolo, GD Vajra, Piedmont</i>	72
<i>Merlot, "Limited", Decoy, Alexander Valley</i>	69
<i>Cabernet Sauvignon, Daou, Paso Robles</i>	75
<i>Cabernet Sauvignon, Faust, Napa</i>	134
<i>Cabernet Sauvignon, Dry Creek Vineyard, Sonoma</i>	92

BUBBLES/SPARKLING

<i>Sparkling Rosé, Segura Viudas, Penedes</i>	66
<i>Prosecco DOC, Caviro, Extra Dry, Italy</i>	56
<i>Champagne, Veuve Clicquot Brut, Yellow Label 750ml</i>	149

BEERS & BREWS

Peroni / Blue Moon
Miller Lite
Corona / Corona Light
Pumking
Montauk Wave Chaser
Montauk Juicy IPA
Sloop Juice Bomb IPA
Non Alcoholic

Dockers Waterside Marina & Restaurant
 94 Dune Road East Quogue, NY 11942
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www.dockerswaterside.com



Bistro Night Menu | 4 for \$44 | Thursday & Friday 5pm - 9pm

\$29 B/T/B List

Rosé : Hampton Water, Grenache, France
Prosecco: Romio DOC, Friuli, Italy
Pinot Grigio: La Fiera, Veneto
Sauvignon Blanc: Babich, New Zealand
Chablis: Domaine Vocoret (Chardonnay), Burgandy
Pinot Noir: DeLoach, California
Cabernet Sauvignon: Emblem, Napa Valley
W.O.W: Jeannie's Wine of the Week

Cheddar-Topped Parker House Rolls (6) | Basil Butter +\$9

1st Course

Chef's Soup | Seasonally Inspired

Nice Little Caesar^{GS} | Chopped Romaine Hearts/Shaved Parm/Herbed Croutons

Chopped Seasonal Greens^{GS} | Chopped Salad/Tomato/Cucumbers/House Dressing

Burrata-Stuffed Tomato^{GS P} | Baby Arugula/Cucumbers/Toasted Pine Nuts/Balsamic +\$3

Roasted Beet a l'Orange Watercress Salad^{GS} | Goat Cheese/Sunflower Seeds/
Shaved Fennel/Radish/Blood Orange Dressing +\$4

Appetizer 2nd Course

Pepper-Seared Beef Carpaccio^{GS} | Baby Arugula & Shaved Fennel/Fried Capers/Horseradish Aioli/Truffle EVOO

G'Ma G's Meatball | Whipped Pesto Ricotta/Gravy/Shaved Parmesan/Crostini

Gnocchi Cacio e Pepe | Black Pepper/Pecorino Parmesan Cream Sauce

Crab Cake | Charred Corn/Roasted Red Pepper/Avocado/Sauce Remoulade +\$8

Steak Tidbits^{GS} | Gorgonzola Fondue/Herb Crostini/Merlot Redux +\$6

Main Course

French Tavern Burger | Caramalized Onions/Melted Gruyère Cheese/Grain Mustard Aioli/Brioche Bun/Fries

Everything Bagel Crusted Salmon | Charred Scallion Cream Cheese/Tomato-Caper Compote/Potato Latke

Simply Grilled Salmon^{GS} | EVOO/Vegetable/Fresh Lemon

Matt's Mussels^{GS} | Giganta Beans/Cured Tomatoes/Artichoke Hearts/Hunk of Bread

Pork Milanese Piccata | Shaved Fennel & Tomato Salad/Parmesan/Lemon-Caper Butter Sauce

Not Yo Mama's Meatloaf | Veal-Beef Blend/Roasted Shallot Potato Puree/3 Mushroom Gravy/Crispy Fried Onions

Bourbon Honey 1/2 Roasted Chicken^{GS} | Candied Pumpkin & Butternut Squash/Cheddar Grits

14oz NY Strip Steak^{*} | Prime Center Cut/Roasted Shallot Potato Puree/Crispy Onions/Malbec Jus +\$19

Cioppino^{GS} | Clams, Mussels, Shrimp, Cod/Classic San Francisco Broth/Hunk of Bread +\$8

Classic Lobster Roll | Chilled Lobster Salad/Buttered Tavern Bun/Chips/Pickle/Coleslaw +\$12

Tuna Avocado B/L/T^{*} | Yellowfin Tuna/Bacon/Avocado/Sliced Cucumber/Togarashi Aioli/Brioche Bun/Fries +\$5

Dessert Course

Chocolate Chip Cookie Pie | Cast Iron Cookie/A la Mode

Seasonal Fruit Cobbler | Chantilly Cream
add Ice Cream +\$3

Ice Cream | Chantilly Cream

Key Lime Pie +\$6 | **Moosetracks Pie** +\$7

A' la Carte Children's Menu Available

* 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.
^{NF} 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.