

DOCKERS

WATERSIDE



Complimentary Flat Bread & Oyster Crackers
Cheddar-Topped Parker House Dinner Rolls, Basil Butter (6) \$15

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}

5 Jumbo 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/Cucumber-Pickled Daikon Salsa/
Wakame/Avocado Hummus 28

Seafood Ceviche^{GS}

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

Montauk Tuna Poke Trifle^{*}

Sticky Rice/Pickled Daikon-Avocado Relish/Whipped Wasabi/
Topika Caviar "Sprinkles"/Lotus Root 29

SOUPS

NE Clam Chowd!!

Cream/Oyster Crackers 15

Lobster Bisque

Chilled Lobster Meat/Oyster Crackers 19

SALADS

Avocado Chopped Salad^{GS}

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

Blood Orange Watercress Salad^{P GS}

Goat Cheese/Pralines/Shaved Fennel/
Raddish/Blood Orange Vinaigrette 25

Burrata Pomodoro^{P GS}

Tomatoes/Cucumber/Sweetie Peppers/
Pine Nuts/Basil Oil/Fig-Balsamic Gastrique/
Foccia 27

Watermelon Carpaccio Salad^{P V GS}

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

APPETIZERS

Crispy Calamari

Remoulade & Cajun Aioli Sauces/
Fresh Lemon 29

Maryland-Style Crab Cake

Charred Corn-Roasted Red Pepper &
Avocado Relish/Remoulade 30

Lobster Mac & Cheese

Vermouth Béchamel/Brioche Crumbs 29

BBQ Pulled Duck Arepas^{GS}

Red Pepper Romesco/Pickled Onions/
Cotija Queso/Chipotle Aioli/Avocado
Sour Cream 21

Buttermilk Fried Oysters

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

Grandma's Meatball

Pesto Ricotta/Sunday Gravy/Shaved
Parmesan/Foccia 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. ^{VVE} 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.

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Items & Prices Subject to
Market Conditions and Availability

ENTREES

Jumbo Shrimp Spring Pasta

Fresh Tagliatelle Pasta/Panchetta/Grilled
Asparagus/Sugar Snap Peas/Lemon-Pesto
Alfredo/Gremolata Bread Crumbs 39

Everything Bagel Crusted Salmon *

Scallion Cream Cheese Crème Fraîche/
Tomato-Caper Compote/Potato Latke 44

Grilled Twin Lobster Tails

Basil Butter/Charred Corn & Grilled
Vegetable Ratatouille/Roasted Red
Pepper Romesco/Drawn Butter MP

Montauk Swordfish Francaise

Mediterranean-Tomato Orzo/Lemon-Caper
Beurre Blanc/Charred Lemon 48

Togarashi Yellowfin Tuna * (spicy)

Ginger-Whipped Carrots/Vegetable Stir Fry
Sriracha-Lime Aioli 54

Matt's Mussels ^{GS}

Prosecco Butter-Herb Sauce/Giganta Beans/
Cured Tomatoes/Artichoke Hearts/
Hunk of Bread 38

Tomato Pesto Sea Scallops ^{GS NF}

Charred Corn-Grilled Vegetable
Ratatouille/Tomato-Basil Coulis 48

Miso Glazed Local Cod

Chickpea-Daikon Tikka Masala/Pea
Shoots/Lotus Root 46

Jamaican Jerked Chicken

1/2 Roasted Chicken/Grilled Corn & Cotija
Polenta/Pickled Onions/Dark Rum & Brown
Sugar Pan Jus 39

Double R Ranch NY Strip Steak *

Center Cut/Crispy Onions/Malbec Jus/
Chimichurri Potatoes 68

10oz Hanger Steak *

Black Truffle Butter/Chimichurri Potatoes/
Crispy Onions/Sauce Robert 56

Lobster Roll

Chips/Pickle/Cole Slaw MP

- Add to any Entree -
Grilled Lobster Tail +MP

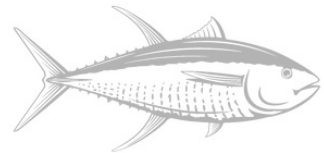
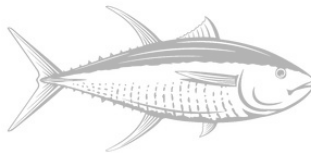
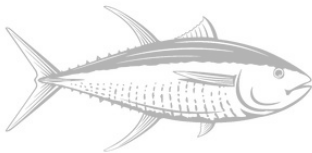
2lb Hard-Shell Whole Lobster ^{GS}

Cold Water Lobster/Chimichurri
Potatoes/Corn on the Cob ... MP

Surf n' Turf

2lb Cold Water-Hard Shell Lobster/
NY Strip Steak/Corn on the Cob/
Chimichurri Potatoes ... MP

Lobster Deshelling Charge +7



SIDES

Grilled Asparagus/Charred Lemon ^{GS} 13

Corn on the Cob ^{GS} (2) 12

Lobster Mac & Cheese 28

Roasted Chimichurri Potatoes ^{GS NF} 13

Sidewinder Fries 13

Corporate Chef / **Matt Guiffrida**
Executive Chef / **Joseph Schicchi**
Restaurant GM / **Michael Bass**
Event Sales / **Toni Bakker**