

Appetizers

- CRAB DIP DOCK STYLE** - Fresh Lump meat mixed with fresh spinach and cream \$9.95 extra crab \$12.95 cheese.
- WASABI SEARED YELLOW-FIN TUNA** - Six Sashimi cut Ahi tuna slices seared rare with a sesame \$9.95 seaweed salad, ginger glaze, Sirachi sauce & Wasabi
- SMOKED CHICKEN FAJITA NACHOS** - Tortilla chips topped with Monterey jack cheese, smoked chicken, \$9.95 black beans, Jalapenos, green onions & lots of sour cream.
- SMOKED YELLOW-FIN TUNA DIP** - A gulf coast favorite served with fresh lemon wedges and crackers. ... \$7.95
- CHIPS & SALSA** - Fried tri-colored tortillas chips. Served with house made Pico de Gallo. \$5.95
- DOCK WINGS** - Large chicken wings, breaded and deep fried. Served with your choice of home-made \$9.95 sauces. -Buffalo (mild or hot) -Sweet Thai -Honey BBQ -Jamaican Jerk
- THE DOCK FRIES** - French fries topped with apple-wood smoked bacon, cheddar cheese, green onions .. \$8.95 and sour cream.
- FRESH GULF CRAB CLAWS** - A local tradition. Blue crab claws, lightly breaded and deep fried. Served ... \$9.95 with cocktail and tartar sauce.
- MINI CRAB CAKES** - Two lump crab cakes seared to a golden crisp. Served with remoulade sauce. \$10.95

Soups & Salads

- SOUP OF THE DAY** cup \$4.95 bowl \$5.95
- SEAFOOD GUMBO** cup \$4.95 bowl \$5.95
- CAESAR SALAD 4 WAYS** - Crisp romaine lettuce tossed in a creamy Caesar \$12.95 Caesar only \$10.95 dressing with red onion and croutons. Top with grilled chicken, shrimp, fish or fried oysters.
- THE "KYLE SMITH" BEEF SALAD** - Seasoned steak, mixed greens, red onions and tomatoes tossed in \$12.95 blue cheese dressing and drizzled with balsamic syrup.
- THE DOCK CHICKEN CLUB SALAD** - Crisp mixed greens topped with grilled chicken, red onion, \$9.95 cheddar cheese, eggs, bacon and tomato with buttermilk ranch dressing.
- SOUTHERN FRIED CHICKEN SALAD** - Chopped romaine lettuce, red onion, cherry tomatoes and carrots .. \$9.95 topped with Fried chicken, pecans, croutons and shredded cheese.

Burgers, Sandwiches & Po Boys

Served dressed (lettuce, tomato & onion) unless noted, with French fries and a dill pickle spear.

- THE DOCK BURGER** \$7.95
- ADD CHEESE** \$.95
- ADD BACON** \$1.95
- ADD MUSHROOMS** \$.95
- ADD GRILLED ONIONS/JALAPEÑOS** \$1.95
- DOUBLE BEEF** \$2.95
- GRILLED MAHI-MAHI** \$10.95
- GRILLED CHICKEN** \$7.95
- BLACKENED** \$.95
- THE CUBAN** \$9.95
- STEAK AND CHEESE** \$10.95
- BBQ PULLED PORK** \$8.95
- FRIED OYSTER PO-BOY** \$10.95
- FRIED SHRIMP PO-BOY** \$9.95
- FRIED COMBO OYSTER/SHRIMP PO-BOY** \$10.95

Thoroughly cooking food of animal origin reduces the risk of food borne illness. Consult your physician or public health official for further information.

Fried Seafood Platters

Served with crispy French fries, homemade coleslaw, corn fritters, cocktail and tartar sauce.

GULF SHRIMP	\$14.95
REDFISH	\$16.95
SHRIMP & OYSTER COMBO	\$17.95
PASS CHRISTIAN OYSTERS	\$16.95
POND RAISED CATFISH	\$14.95
THE DOCK PARTY PLATTER - Shrimp, Oysters, Catfish and Fried Crab Claws	\$21.95

The Dock Features

TROUT ÉTOUFFÉE - Fresh Trout filet seasoned, grilled or fried and placed over a bed of steamed white ... \$17.95
rice and topped with crawfish étouffée.

FILET OSCAR - Center cut filet grilled to your desire and topped with fresh lump crab meat and drizzled .. \$34.95
with a lemon butter sauce. Served with garlic mashed potatoes and fresh asparagus.

SURF & TURF - 8 oz. center cut filet, grilled to your desire and accompanied by 5 grilled jumbo shrimp. .. \$27.95
Served with garlic mashed potatoes and fresh vegetable of the day.

CRAWFISH AND MUSHROOM PASTA - Louisiana crawfish tails, green onions and mushrooms served \$13.95
over fresh Linguine with a smoked Tasso cream.

HORN ISLAND TROUT - Fresh speckled trout filet golden fried and set on a bed of angel hair pasta and . \$17.95
topped with a crawfish, shrimp, crabmeat, tasso and mushroom cream sauce.

PASTA PRIMAVERA - Diced bell peppers, onions and mushrooms in a white wine garlic cream sauce \$12.95
over Penne pasta.

CREOLE SHRIMP PASTA - Blackened jumbo shrimp served over creamy Tasso penne topped with diced . \$15.95
tomatoes, bell peppers and red onions.

ROCKIN' DOCK RIBS - Slow smoked over pecan wood topped with a homemade Half \$12.95 Full \$18.95
BBQ sauce and served with loaded potato salad and baked beans.

CREOLE ÉTOUFFÉE - Homemade Louisiana Roux, with crawfish, bell peppers, celery, onion and special .. \$12.95
seasonings. Slow cooked and served over a bed of white rice.

NEW ORLEANS STYLE RED BEANS AND RICE - Cooked for hours with our secret recipe and poured \$9.95
over white rice. Served with Louisiana pork sausage.

1/2 SMOKED CHICKEN - Free range chicken slow smoked over pecan wood and topped with a \$14.95
homemade BBQ sauce and served with loaded potato salad.

Grilled Entrées

Served with garlic mashed potatoes and fresh vegetable of the day unless otherwise stated.

JUMBO SHRIMP (8)	\$16.95
BONELESS CHICKEN BREAST	\$13.95
8OZ. FILET MIGNON	\$21.95
14 OZ. BLACK ANGUS RIB-EYE	\$20.95
DOUBLE-CUT BONE-IN PORK CHOP	\$15.95

Side Items

SWEET POTATO FRIES \$2.95
FRENCH FRIES \$1.95
COLESLAW \$1.95
GARLIC MASHED POTATOES \$2.95
VEGETABLE OF THE DAY \$3.95
LOADED POTATO SALAD \$2.95
BAKED BEANS \$1.95
SIDE HOUSE OR CAESAR SALAD \$5.95

Sweets

TURTLE CHEESE CAKE \$5.95
TRIPLE CHOCOLATE CAKE \$5.95
KEY LIME PIE \$4.95
BOURBON PECAN PIE \$4.95
CRÈME BRULÉE \$6.95
VANILLA ICE CREAM \$1.95

An 18% gratuity added to all parties of 8 or more.

Our private dining room is available to rent.
Call (228) 276-1500 option 3 for more information.