

DOCKSIDE RESTAURANT

DINNER DAILY 5PM TO 9PM

SALAD

Confit Duck, radicchio, fennel, orange, apple, walnuts 18

Farro, spinach, grapes, winter squash, goat feta, sliced almonds 17

Tuscan kale, parmesan, brioche croutons, caesar dressing 16

VEGETABLES

Green garbanzo bean hummus, sumac, forno baked za'atar pita 12

Cauliflower, pickled golden raisins, lemon caper emulsion, pine nuts 12

Pickled & smoked beets, sherry vinaigrette, pistachio, chevre 12

Brussels sprouts, pancetta, pickled shallots, pecorino, creamy garlic emulsion 12

Potato gnocchi, wild mushrooms, truffle mascarpone, chives, brown butter snow 18

SMALL

Olives, smoked & marinated, charred orange, rosemary 10

Skillet cheese rolls, confit garlic butter, boursin, fontina, pesto aioli 12

Warm fingerling potato salad - bacon, corn, garlic butter, creamy dill 12

Pork belly bites, madeira-brown sugar glaze, fennel pollen 15

Prawns, roasted fennel, tomatoes, white wine, garlic butter 20

Seared Hokkaido scallops, celery, potato, lobster bisque 21

Skillet baked mac & cheese 19 + mushrooms 6 + bacon 4 + prawns 9

LARGE

Manila clams, linguini, white wine, garlic, herbs, anchovy crumb 26

Mussels, manila clams, prawns, cod, fennel, saffron-tomato broth, grilled baguette 30

Sablefish, black garlic marinade, wild rice, mushrooms, edamame, aioli, tapioca chip 36

Braised oxtail ragu, orecchiette, kale, pickled mustard seeds, pecorino 26

Chorizo, acorn & butternut squash risotto, cipollini onion, ancho chili, apples 28

Lamb shank, white beans, swiss chard, natural jus, smoked olive oil & lemon gremolata 32

10oz NY striploin, potato pave, roasted root vegetables, peppercorn sauce 48

Daily Butchers Cut MP

Daily Catch of the Day MP

modification requests are done upon approval of the Chef