

DOCKSIDE RESTAURANT

HAPPY HOUR DAILY 230PM TO 5PM

SALAD

Spring greens: artisanal seasonal greens, goat cheese, currants, champagne vinaigrette 16

Nero caesar: bread crumbs, pecorino, lemon 18

House-smoked salmon: gem lettuce, avocado, cucumber, capers, buttermilk-chive dressing 20

Niçoise: rare-seared & confit tuna, gem tomato, niçoise olive, green bean, egg, mustard vinaigrette 20

VEGETABLES

Cauliflower: grape gastrique, crispy capers, pine nuts 16

Hummus: green garbanzo beans, sumac, forno-baked za'atar flatbread 14

Beets: pickled & smoked, chevre, pistachio 14

Olives: marinated & smoked, charred orange, rosemary 14

SMALLS & SHARES

Fresh cut potato chips & dip 8

Truffle parmesan fries 9

Crispy fried cajun shrimp & fries 10

Mini fish & chips 12

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

Bone marrow: onion jam, herb bread crumb, baguette 22

Carpaccio: wagyu beef, truffle aioli, padano, crostini 21

Pork belly bites: madeira-brown sugar glaze, agrodolce, fennel pollen 18

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

FLAT BREADS

Bianco: confit garlic, gem tomato, olive oil, artichokes, basil, ricotta, fior di latte 16

Hawaiian: capicola, bacon, pineapple, chili infused honey 18

Savoyarde: wagyu beef, crème fraiche, caramelized onion, potato, raclette 19

LARGE

Halibut: fingerling potato, cornichons, capers, dill, confit garlic aioli, tapioca chip 36

Moules frites: white wine, herbs, garlic aioli 26

Shrimp salad toast: celery, dill, roe, multigrain 26

Pork belly BLT: house-cured pork belly, iceberg, roma tomato, pesto aioli 21

Burger: certified angus patty, (Plant-based option available) iceberg, tomato, onion, special sauce, sesame seed bun 20

+ cheddar 2 ½ + mozzarella 2 ½ + caramelized onions 2 ½ + mushrooms 2 ½ + bacon \$2 ½

modification requests outside of allergies are done upon approval of the Chef