



# APPETIZERS

**GF CLAM CHOWDER** \$8/\$11  
Chopped clams, bacon, cream base

**SEAFOOD CHOWDER** \$10/\$14  
Shrimp, scallops, haddock, cream base

**GF MAINE MUSSELS** \$MKT  
Served in a garlic and wine broth

**GF MAINE STEAMERS** \$MKT  
Served with broth and clarified butter

**CRAB CAKES** \$20  
Served with a cajun remoulade

**GF SHRIMP COCKTAIL** \$20  
10 jumbo shrimp, local greens,  
fresh lemon, house cocktail sauce

**BACON WRAPPED  
SCALLOPS** \$20  
North Atlantic scallops, smoked  
bacon, maple dijon aioli

**JUMBO PRETZEL** \$10  
Spent grain, soft pretzel, homemade  
whole grain honey mustard.

## SALADS

**GF GOAT CHEESE & APPLE SALAD** \$16  
Little leaf greens, tomato, goat cheese, walnuts,  
green apple, lemon basil vinaigrette

**GF GARDEN SALAD** \$14  
Little leaf greens, cucumber, tomato,  
red onion, red pepper

**CAESAR SALAD** \$14  
Romaine, parmigiano reggiano,  
caesar, croutons

Add chicken, haddock or shrimp + \$10,  
salmon or scallop + \$12 lobster \$MKT

## SANDWICHES

Served with choice of chips, fries, or coleslaw  
Salt & vinegar fries +1

**LOBSTER ROLL** \$MKT  
Maine lobster, served with mayo  
or tossed in hot butter

**CRAB ROLL** \$MKT  
Local crab, lettuce

**HADDOCK REUBEN** \$18  
Fried haddock, swiss, 1000 island,  
slaw, rye

**HADDOCK SANDWICH** \$16  
Fried haddock, lettuce and tomato

**GF BLACKENED TACOS** \$15  
Blackened haddock or shrimp, pico, corn  
tortillas, cheese, slaw, chipotle crema

**DOCKS BURGER** \$19  
Local beef, lettuce, tomato, grilled onion,  
bacon, cheddar, cajun sauce

## FRIED ENTREES

Served with coleslaw and fries  
Salt & vinegar fries +1

**FRIED FISH & CHIPS** \$19

**FRIED SCALLOPS** \$24/\$27

**HADDOCK NUGGETS** \$16/\$19

**FRIED CLAMS** \$MKT

**FRIED SHRIMP** \$16/\$19

**FRIED CALAMARI** \$17/\$19

**PICK ANY 2** \$28 **PICK ANY 3** \$32

# ENTREES

**GF** **LOBSTER DINNER**

Served with coleslaw and choice of fries, or roasted potato

Make it a twin \$MKT

**STUFFED HADDOCK** \$32

Haddock, crab meat stuffing, lobster bechamel, roasted potato, seasonal vegetable

**BAKED HADDOCK** \$26

Fresh baked haddock, white wine, lemon juice, breadcrumbs, roasted potato, seasonal vegetable

**GF** **BAKED SCALLOPS** \$28

North Atlantic Scallops, garlic and herb butter, roasted potato, seasonal vegetable

**GF** **SALMON** \$28

Grilled skin-on, lemon caper sauce, roasted potato, seasonal vegetable

**GF** **HALIBUT** \$32

Grilled halibut, brown butter, roasted potato, seasonal vegetable

**LOBSTER MAC & CHEESE** \$34

Lobster, cavatappi, cheese sauce, salad

**SEAFOOD ALFREDO** \$36

Scallops, shrimp, lobster, linguini, house alfredo sauce, salad

## SIDES

**HAND CUT FRIES** \$5

**SALT & VINEGAR FRIES** \$6

**SEASONAL VEGGIES** \$5

**GARDEN SALAD** \$7

**CAESAR SALAD** \$7

**COLESLAW** \$2

## DINGHY BITES

All served with chips or fries  
Salt & vinegar + \$1 Substitute side + \$3

**HADDOCK NUGGETS** \$10

**SHRIMP** \$11

**CALAMARI** \$10

**CHICKEN TENDERS** \$11

**GRILLED CHEESE** \$11

**MAC & CHEESE** \$12

**HAMBURGER** \$12

Add cheese+1

*eat fresh  
Maine  
seafood*

**GF** = GLUTEN FREE AVAILABLE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies.