

SHARED SIGNATURE MENU

SHAREABLES FOR THE TABLE

please choose four, to be served family style

DOCKS SLIDERS

american, crispy onion strings, docks burger sauce

CALAMARI

spicy aioli & marinara to dip

STICKY RIBS

hoison, sweet chili glaze

CRISPY BRUSSEL SPROUTS

sweet chili glaze

TUNA WON-TACOS

ahi tuna, mango pico, avocado-lime crema

DOCKS WEDGE

iceberg, cherry tomatoes, applewood bacon, onion strings, balsamic glaze, bleu cheese dressing

LAVA SHRIMP

creamy spicy volcano sauce

CORNBREAD CAESAR

romaine, pecorino romano, parmesan, cornbread croutons

COBB

hard-boiled egg, bacon, avocado, cherry tomatoes, pickled red onions, shredded cheddar, ranch or honey mustard

SHARED ENTREES

choice of two, to be served family style

SLICED NY STRIP

served with bearnaise, creamy horseradish & docks' steak sauce

LAMB LOLLIPOPS

bourbon bbq glazed, over corn pudding, heirloom carrots

SEAFOOD LINGUINI

choice of white-wine-cream sauce, fra diavolo, or lobster cream sauce

ISLAND SALMON

mango habanero glaze, blackened, mango pico, sauteed asparagus, coconut rice

BRANZINO

filet broiled, over wilted spinach, lemon caper sauce

SEAFOOD PARADISE

jerk salmon & shrimp, knuckle & claw lobster, peppers & onions, fried rice

LAMB LOLLIPOPS (4)

bourbon bbq glazed, heirloom carrots

ACCOMPANIMENTS FOR THE TABLE

please choose two, to be served family style

GARLIC MASHED POTATOES • CORN PUDDING • CRISPY BRUSSEL SPROUTS

HEIRLOOM CARROTS • GARLIC BROCCOLINI

DESSERT

please choose two, to be served family style

FRIED OREOS • CHOCOLATE COVERED STRAWBERRIES • CHEF'S SELECTION OF DESSERTS

110 PER GUEST

Not Inclusive of Beverage, Tax or Gratuity

DOCKS
OFF 5TH

We are concerned for your well-being. If you have allergies, please let us know as not all ingredients are listed.

*Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For all transactions there will be a 3% surcharge. All sales are final.

SIGNATURE MENU

SHAREABLES FOR THE TABLE

please choose four, to be served family style

DOCKS SLIDERS

american, crispy onion strings,
docks burger sauce

CALAMARI

spicy aioli & marinara to dip

DOCKS WEDGE

iceberg, cherry tomatoes,
applewood bacon, onion
strings, balsamic glaze,
bleu cheese dressing

STICKY RIBS

hoison, sweet chili glaze

CRISPY BRUSSEL SPROUTS

sweet chili glaze

CORNBREAD CAESAR

romaine, pecorino romano,
parmesan, cornbread croutons

TUNA WON-TACOS

ahi tuna, mango pico,
avocado-lime crema

LAVA SHRIMP

creamy spicy volcano sauce

COBB

hard-boiled egg, bacon,
avocado, cherry tomatoes,
pickled red onions, shredded
cheddar, ranch or honey mustard

ENTREE CHOICE

to be selected at the event

FILET FRITES

8 oz filet mignon, shoestring
fries. choice of bernaise, creamy
horseradish or docks steak sauce

ISLAND SALMON

mango habanero glaze,
blackened, mango pico, sauteed
asparagus, coconut rice

BRANZINO

filet broiled, over wilted spinach,
lemon caper sauce

STUFFED CHICKEN

double-breast, garlic-herb cream
cheese stuffed, lemon cream
sauce, whipped potatoes,
garlic broccolini

SEAFOOD LINGUINI

shrimp, mussels, lobster, garlic-
white-wine-cream sauce

DESSERT

please choose two, to be served family style

FRIED OREOS

CHOCOLATE COVERED STRAWBERRIES

CHEF'S SELECTION OF DESSERTS

110 PER GUEST

Not Inclusive of Beverage, Tax or Gratuity

DOCKS
OFF 5TH

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CLASSIC MENU

SHAREABLES FOR THE TABLE

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DOCKS SLIDERS

american, crispy onion strings,
docks burger sauce

CALAMARI

spicy aioli & marinara to dip

STICKY RIBS

hoison, sweet chili glaze

CRISPY BRUSSEL SPROUTS

sweet chili glaze

TUNA WON-TACOS

ahi tuna, mango pico, avocado-lime crema

LAVA SHRIMP

creamy spicy volcano sauce

DOCKS WEDGE

iceberg, cherry tomatoes, applewood bacon, onion
strings, balsamic glaze, bleu cheese dressing

CORNBREAD CAESAR

romaine, pecorino romano, parmesan,
cornbread croutons

COBB

hard-boiled egg, bacon, avocado, cherry
tomatoes, pickled red onions, shredded
cheddar, ranch or honey mustard

ENTREE CHOICE

to be selected from at the event

FILET FRITES

8 oz filet mignon, shoestring
fries. choice of bernaise, creamy
horseradish or docks steak sauce

ISLAND SALMON

mango habanero glaze,
blackened, mango pico, sauteed
asparagus, coconut rice

STUFFED CHICKEN

double-breast, garlic-herb cream
cheese stuffed, lemon cream
sauce, whipped potatoes
garlic broccolini

DESSERT

please choose two, to be served family style

FRIED OREOS

CHOCOLATE COVERED STRAWBERRIES

CHEF'S SELECTION OF DESSERTS

100 PER GUEST

Not Inclusive of Beverage, Tax or Gratuity

DOCKS
OFF 5TH

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