# HARBOR DOCKS

## STARTERS

SPRING ROLLS
chicken, vegetables, sweet chili sauce
$8^{00}$

HOUSE-SMOKED YELLOWFIN TUNA DIP
house pickles, spicy potato chips
$15^{00}$

BOILED GULF SHRIMP
half pound, peel and eat, cocktail sauce
$16^{00}$

UPTOWN SHRIMP
panko fried shrimp, uptown sauce, asian slaw
$16^{00}$

FRIED GREEN TOMATOES
tomato jam, goat cheese
$12^{00}$

SEAFOOD GUMBO
shrimp, fresh fish, white rice
cup $9^{00}$ / bowl $13^{00}$

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HARBOR DOCKS SALAD
romaine, iceberg, roasted almonds,
mandarin oranges, italian vinaigrette
small $7^{00}$ / large $12^{00}$

add (grilled, fried or blackened):
**catch of the day** $16^{00}$, **shrimp** $14^{00}$, **chicken** $10^{00}$

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## THAI PLATES

FRIED RICE
egg, white onion, green onion, spring roll

STIR FRY
pineapple, broccoli, carrots,
cabbage, white rice, spring roll

PAD THAI
stir fried rice noodles, egg,
bean sprouts, peanuts, lime, spring roll

choice of: **chicken** $18^{00}$, **beef** $21^{00}$,
**shrimp** $21^{00}$, **combo** (2) $23^{00}$, (3) $25^{00}$

## BLUE PLATE SPECIALS

ALL $12^{00}$

Monday
FRIED OR GRILLED PORK CHOPS

Tuesday
FRIED CHICKEN

Wednesday
BEEF TIPS & GRAVY

Thursday
CHICKEN POT PIE

Friday
SPAGHETTI

Saturday
CHICKEN FRIED STEAK

Sunday
CHICKEN SALAD PLATE

## GULF SEAFOOD ENTRÉES

CATCH OF THE DAY.....$27^{00}$
**grilled**: ginger rice, cucumber salad
**blackened**: corn chow chow, smoked gouda
stone-ground grits, cucumber salad

SHRIMP *or* FISH & GRITS.....shrimp $24^{00}$
andouille sausage, cajun cream, fish $30^{00}$
smoked gouda stone-ground grits

GRILLED GULF SHRIMP.....$24^{00}$
ginger rice, cucumber salad

STUFFED SHRIMP.....$29^{00}$
gulf shrimp, bacon-wrapped, crabmeat stuffing,
roasted red pepper aioli, hand-cut fries, coleslaw

GULF FISH TACOS.....$25^{00}$
choice of: **fried**, **grilled**, **blackened**
corn tortillas, roasted mango salsa,
chipotle slaw, ginger rice

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## FRIED SEAFOOD PLATTERS

with hand-cut fries, coleslaw, hushpuppies

choice of: **catch of the day** $27^{00}$, **shrimp** $24^{00}$,
**oysters** $21^{00}$, **combo** (2) $28^{00}$, (3) $32^{00}$

## SANDWICHES

CATCH OF THE DAY.....$25^{00}$
lettuce, tomato, red onion, coleslaw
choice of: **fried**, **grilled**, **blackened**

FRIED SHRIMP.....$21^{00}$
lettuce, tomato, red onion, coleslaw

FRIED CHICKEN.....$17^{00}$
lettuce, tomato, red onion, creole honey mustard

FRIED GREEN TOMATO BLT.....$15^{00}$
applewood smoked bacon, fried green tomatoes,
lettuce, tomato jam, herb aioli, multigrain bread

CHEESEBURGER.....$17^{00}$
8 oz, lettuce, tomato, red onion
choice of: **american**, **swiss**, **monterey jack**

try it *"DINNER STYLE"* +$2^{00}$
with smoked gouda-bacon spread, remoulade

above served with with hand-cut fries

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*Gulf to Table® - since 1979. Every year over 90% of seafood served in Florida is imported. We pride ourselves on serving fresh, local seafood provided by Harbor Docks Seafood Market. You can often see boats unloading their catch on our dock. Our fish is inspected for quality and freshness, processed in-house and simply prepared. We hope you enjoy your meal.*

*Lunch*

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**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

*Thai Menu by:* JALUNE 'MAMA DANG' MCCORMICK • *18% gratuity added on parties of 6 or more*

## SPARKLING & WHITE WINE

### PROSECCO
Cantine Maschio, *(187ml) Veneto*.....9

### BRUT
Luc Belaire 'Gold', *France*.....55

### ROSÉ
Bieler Père et Fils, *Provence*.....10 / 38
Summer Water, *Central Coast*.....12 / 45
Cast, *Dry Creek Valley*.....54

### PINOT GRIGIO
Luna Nuda, *Alto Adige*.....8 / 30
Santa Margherita, *Alto Adige*.....60

### SAUVIGNON BLANC
Nobilo, *Marlborough, New Zealand*.....9 / 35
Ferrari-Carano, 'Fume Blanc', *North Coast*.....11 / 42
Cakebread Cellars, *Napa Valley*.....72

### CHARDONNAY
Rodney Strong, 'Chalk Hill', *Sonoma County*.....11 / 42
Bravium, *Russian River Valley*.....13 / 48
DAOU, 'Reserve', *Paso Robles*.....64
Plumpjack, 'Reserve', *Napa Valley*.....104

### RIESLING
Thomas Schmitt, 'Kabinett', *Germany*.....10 / 38

## RED WINE

### PINOT NOIR
J, *Monterrey-Sonoma-Santa Barbara*.....12 / 45
Complicated, *Monterey County*.....13 / 48
Morgan, 'Twelve Clones', *Santa Lucia Highlands*.....61
Penner Ash, *Willamette Valley*.....88

### CABERNET SAUVIGNON
Tribute, *California*.....10 / 38
Joel Gott, '815', *California*.....13 / 48
Double Canyon, *Horse Heaven Hills*.....64
Sequoia Grove, *Napa Valley*.....85
Silver Oak, *Alexander Valley*.....145

### INTERESTING REDS
The Federalist, Blend, 'Honest', *North Coast*.....12 / 45
Orin Swift, Blend, 'Abstract', *Napa County*.....80

## BOURBON / RYE

Amador, 'Wheated - Chardonnay Barrel'.....11
Basil Hayden's.....11
Belle Meade.....10
Buffalo Trace.....9
Buffalo Trace, 'Harbor Docks' Single Barrel Select'.....10
Calumet Farm, 'Small Batch'.....13
Colonel E.H. Taylor, 'Small Batch'.....11
Eagle Rare.....11
High West, 'American Prarie'.....10
Knob Creek.....10
Maker's Mark.....9
Nelson's Green Briar.....9
Old Elk.....13
Pinhook 'Bourbon Heist'.....12
Smooth Ambler 'Big Level'.....14
Woodford Reserve.....11
Yellowstone 'Select'.....13

Amador, 'Rye - Port Barrel'.....12
High West, 'Double Rye'.....10
Pinhook, 'Hard Rye Guy'.....10

## COCKTAILS

### MIKE-A-RITA
corazon reposado tequila, orange liqueur,
house sour, made "Mikey" style
$12^{00}$

### HARBOR DOCKS RUM PUNCH
cane run white rum, myers's original dark rum,
pineapple juice, house sour, grenadine
$12^{00}$

### SHAKEN COLADA
rumhaven coconut rum, myers's original dark rum,
cream of coconut, pineapple juice
$12^{00}$

### DESTIN DONKEY
tito's vodka, q ginger beer, lime
$12^{00}$

### LIMONATA
wheatley vodka, caravella limoncello, house sour, sprite
$12^{00}$

### PRICKLED PALOMA
corazon reposado tequila, thatcher's prickly pear liqueur,
fever tree sparkling pink grapefruit, lime, salted rim
$12^{00}$

### BACKYARD BUZZ
bourbon, old florida local honey, lemon
$12^{00}$

### LOCAL BLOODY
wheatley vodka, taste of florida bloody mary mix,
blackened salt rim, local market pickled products
$12^{00}$

## DRAFT

### PROP'S
'BLONDE BOMBER', blonde ale
$7^{00}$

### OYSTER CITY
'HOOTER BROWN', brown ale
$9^{00}$

### ROTATING SELECTION
ask server

## LOCAL & CRAFT BEER

DESTIN BREWERY 'DESTIN ALE', blonde ale.....$6^{50}$
OYSTER CITY 'MANGROVE', pale ale.....$6^{50}$
DESTIN BREWERY 'EAST PASS', india pale ale.....$6^{50}$

## STANDARD & IMPORT BEER

BUDWEISER.....$5^{00}$
BUD LIGHT.....$5^{00}$
MILLER LITE.....$5^{00}$
COORS LIGHT.....$5^{00}$
MICHELOB ULTRA.....$5^{00}$
YUENGLING.....$5^{00}$
LAGUNITAS IPA.....$6^{00}$
STELLA ARTOIS.....$6^{00}$
CORONA EXTRA.....$6^{00}$
KIRIN ICHIBAN.....$6^{00}$
SAPPORO.....$6^{00}$

*Cocktails*