

HARBOR DOCKS

DINNER '26

STARTERS

- SPRING ROLLS - chicken, vegetables, sweet chili sauce 9
- HOUSE-SMOKED YELLOWFIN TUNA DIP - house pickles, spicy potato chips 19
- BOILED GULF SHRIMP - half pound, peel and eat, cocktail sauce 17
- UPTOWN SHRIMP - panko fried shrimp, uptown sauce, asian slaw 18
- FRIED GREEN TOMATOES - tomato jam, goat cheese 15
- POTSTICKERS - ground pork dumplings, spicy soy vinaigrette 15
- TUNA POKÉ NACHOS - diced yellowfin tuna, avocado, jalapeños, eel sauce, wonton chips 25
- SEAFOOD GUMBO - shrimp, fresh fish, white rice 9 / 15



SALAD

- HARBOR DOCKS SALAD - romaine, iceberg, roasted almonds, mandarin oranges, italian vinaigrette 8 / 13
add (grilled, fried or blackened): catch of the day +19, shrimp +16, chicken +12

GULF SEAFOOD ENTREES

served with a Harbor Docks Salad (excluding fried rice)

- GULF GROUPER PARMADINE - crabmeat, parmesan, roasted almonds, yukon gold mash, seasonal vegetable 44
- SAUTÉED RED SNAPPER - artichoke hearts, capers, white wine, yukon gold mash, seasonal vegetable 39
- FISH AND GRITS - blackened catch, gulf shrimp, andouille, cajun cream, smoked gouda stone-ground grits 43
- BLACKENED CATCH OF THE DAY - corn chow chow, smoked gouda stone-ground grits, seasonal vegetable 35
- GRILLED CATCH OF THE DAY - citrus beurre blanc, ginger rice, seasonal vegetable 35
- STUFFED GULF SHRIMP - crabmeat, bacon-wrapped, red pepper aioli, yukon gold mash, seasonal vegetable 38
- CHEF'S PLATTER - blackened catch, lump crab cake, two stuffed shrimp, ginger rice, seasonal vegetable 43
- SHRIMP TORTELLINI - sautéed gulf shrimp, ricotta tortellini, sun-dried tomato cream 32
- PINEAPPLE-CASHEW SHRIMP FRIED RICE - gulf shrimp, pineapple, cashews, spring roll 32
- GULF FISH TACOS - choice of: fried, grilled, blackened, corn tortillas, roasted mango salsa, chipotle slaw, ginger rice 30

FRIED SEAFOOD PLATTERS

served with hand-cut fries, coleslaw and hushpuppies

CATCH OF THE DAY	GULF SHRIMP	OYSTERS	COMBINATION
30	26	25	(2) 32 (3) 36

MEAT & CHICKEN

served with a Harbor Docks Salad (excluding cheeseburger)

- PANÉED CHICKEN - pan sautéed chicken breast, garlic herb cream, penne pasta 28
- RIBEYE - 12 oz. aged ribloin, kosher salt baked potato, seasonal vegetable 46
- FILET MIGNON - 8 oz. beef tenderloin, yukon gold mash, seasonal vegetable 48
- SURF & TURF - 6 oz. filet mignon, two bacon-wrapped stuffed shrimp, yukon gold mash, seasonal vegetable 52
- CHEESEBURGER - 8 oz., smoked gouda-bacon spread, remoulade, lettuce, tomato, red onion, hand-cut fries 20



ADDITIONS

- STUFFED SHRIMP (2) 15
- FRIED OYSTERS (4) 12
- GRILLED SHRIMP (3) 12
- FRIED SHRIMP (3) 12
- ARTICHOKE HEARTS 5
- LUMP CRABMEAT 16



HOOK & COOK

choice of fried, grilled or blackened
served family style with a Harbor Docks Salad,
coleslaw, hushpuppies and choice of
hand-cut fries or smoked gouda stone ground grits
20 (one pound per person)

SIDES

- HAND-CUT FRIES
- SMOKED GOUDA STONE-GROUND GRITS
- KOSHER SALT BAKED POTATO
loaded +2
- GINGER RICE
- YUKON GOLD MASH
- VEGETABLE OF THE DAY
- COLESLAW
- HUSHPUPIES
all side items 6

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.

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

Chef: DUSTER STRAWBRIDGE | 20% gratuity may be added on parties of 6 or more

HARBOR DOCKS

COCKTAILS

- MIKE-A-RITA** - corazon reposado tequila, orange liqueur, house sour, made "Mikey" style 15
HARBOR DOCKS RUM PUNCH - cane run white rum, myers's original dark rum, pineapple juice, house sour, grenadine 15
SHAKEN COLADA - myers's original dark rum, parrot bay coconut rum, cream of coconut, pineapple juice 15
SINCE '79 - tinkerman's gin, carvella limoncello, simple syrup, sparkling wine 14
LOCAL BLOODY - wheatley vodka, taste of florida mix, blackened salt rim, local market pickled products 14
LIMONATA - wheatley vodka, caravella limoncello, house sour, sprite 14
MAN 'O WAR - benchmark bourbon, luxardo cherry liqueur, carpano antica, orange liquor, house sour 15
BACKYARD BUZZ - benchmark bourbon, old florida local honey, lemon 15



SPIRIT-FREE

spike it with vodka, tequila or rum +3

MOJITO	MULE	PALOMA
10	10	10

SPARKLING & ROSE WINES

- AVISSI** - Prosecco, (187ml) Veneto 10
NICOLAS FEUILLATTE - 'Reserve', Brut, Champagne 78
PERRIER-JOUET - Grand Brut, Champagne 121
BISOL - 'Jeio', Prosecco Rose, Veneto 48
BIELER PÈRE ET FILS - 'Sabine', Rose, Provence 11/42

WHITE WINES

- MARTIN CODAX** - Albariño, Rias Baixas, Spain 12/45
BEX - Riesling, Nahe, Germany 9/35
SANTA MARGHERITA - Pinot Grigio, Alto Adige 17/64
SEAGLASS - Pinot Grigio, Santa Barbara 10/38
KING ESTATE - Pinot Gris, Willamette Valley 14/52
KETTMEIR - Pinot Bianco, Alto Adige 61
CAKEBREAD CELLARS - Sauvignon Blanc, Napa Valley 80
MASON CELLARS - Sauvignon Blanc, Yountville 15/56
SQUEALING PIG - Sauvignon Blanc, Marlborough 13/48
PINE RIDGE - Chenin Blanc-Viognier, Napa Valley 12/45
PLANETA - 'Etna Bianco', Carricante, Sicily 78
BRAVIUM - Chardonnay, Russian River Valley 14/51
DOMAINE SENTINELLE - Chardonnay, Pays d'Oc 11/42
FRANK FAMILY VINEYARDS - Chardonnay, Carneros 80
SONOMA-CUTRER - 'Russian River Ranches', Chardonnay, Sonoma 17/64
STAG'S LEAP WINE CELLARS - 'Karia', Chardonnay, Napa Valley 88



RED WINES

- NAPA CELLARS** - Pinot Noir, Napa County 14/52
GOLDENEYE - Pinot Noir, Anderson Valley 105
KEN WRIGHT CELLARS - Pinot Noir, Willamette Valley 65
SAN POLO - 'Rubio', Sangiovese, Toscana 13/48
BEZEL by CAKEBREAD - Cabernet Sauvignon, Paso Robles 18/67
JOEL GOTT - '815', Cabernet Sauvignon, California 13/48
NAPA CELLARS - Cabernet Sauvignon, Napa Valley 71
SILVER OAK - Cabernet Sauvignon, Alexander Valley 165

SINGLE BARREL SELECT BOURBON

from our very own barrels, hand-picked by Harbor Docks' staff

BUFFALO TRACE 11 glass / 50 bottle*

EAGLE RARE 13 glass / 75 bottle*

*must be accompanied by takeout food

LOCAL & CRAFT BEER

- PROP'S** - 'Blond Bomber', blonde ale (draft) 8
PERFECT PLAIN - 'Mango Tango', mango pale ale (draft) 9
THIRD PLANET - 'Dank Side Of The Moon', hazy ipa (draft) 9
DESTIN - 'Destin Ale', blonde ale 7
DESTIN - 'East Pass', ipa 7
PERFECT PLAIN - 'Citra Spin', hazy ipa 7

STANDARD & IMPORT BEER

- BUDWEISER** 5
BUD LIGHT 5
MILLER LITE 5
COORS LIGHT 5
MICHELOB ULTRA 5
YUENGLING 5
LAGUNITAS IPA 6
STELLA ARTOIS 7
MODELO ESPECIAL 7
CORONA LIGHT 7
SAPPORO 6
-196 JAPANESE LEMON SELTZER 7
HIGHNOON WATERMELON SELTZER 8
ATHLETIC HAZY N/A IPA 7



BOURBON & RYE

- ANGEL'S ENVY** 16
BASIL HAYDEN'S 15
BLANTON'S 'Single' • 'Gold' • 'Barrel' 17 • 30 • 40
BUFFALO TRACE 10
E.H. TAYLOR 'Small' • 'Single' • 'Rye' • 'Proof' 13 • 17 • 20 • 22
EAGLE RARE '10 year' • '12 year' 12 • 18
ELMERT. LEE 17
JACK DANIELS 'Bonded' • 'Single Barrel Select' 13 • 15
NOB CREEK 12
MICHTER'S 'Straight Rye' 13
OLD CHARTER OAK 'Finest Oak' 22
ROCK HILL FARMS 20
SAZERAC 'Rye' 14
STAGG JR. 16
VAN WINKLE '10 year' • '12 year' 40 • 60
WOODFORD RESERVE 13