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 stlye 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
HUSHPUPPIES
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 liquer, 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*
EGO BODEGAS - *'Goru Verde', Jumilla, Spain 12 / 45*
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 BUFFALO TRACE

from our very own, hand-picked barrel of Buffalo Trace
*11 glass / 50 bottle**
**must by accompanied by takeout food*

LOCAL & CRAFT BEER

PROP'S - *'Blond Bomber', blonde ale (draft) 8*
OYSTER CITY - *'Hooter Brown', broown 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
KIRIN ICHIBAN 6
SAPPORO 6
HIGHNOON WATERMELON 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 • 16 • 18 • 20
EAGLE RARE *'10 year' • '12 year'* 12 • 16
ELMER T. LEE 15
JACK DANIELS *'Bonded' • 'Single Barrel Select'* 13 • 15
KNOB CREEK 12
ROCK HILL FARMS 18
SAZERAC *'Rye'* 14
STAGG JR. 15
VAN WINKLE *'10 year' • '12 year'* 40 • 60
WOODFORD RESERVE 13

more rare and allocated whiskeys often available, check the bar to see what's in stock