

HARBOR DOCKS

STARTERS

SPRING ROLLS
chicken, vegetables, sweet chili sauce
\$6⁰⁰

HOUSE-SMOKED YELLOWFIN TUNA DIP
house pickles, spicy potato chips
\$12⁰⁰

BOILED GULF SHRIMP
half pound, peel and eat, cocktail sauce
\$15⁰⁰

SZECHUAN CALAMARI
blistered sweet peppers, chili pepper glaze
\$14⁰⁰

UPTOWN SHRIMP
panko fried shrimp, uptown sauce, asian slaw
\$14⁰⁰

CRAB CAKES
sautéed lump crab cakes, remoulade
\$16⁰⁰

SHRIMP SCAMPI DIP
gulf shrimp, tomatoes, garlic, three cheeses,
spicy potato chips, fresh crudités
\$12⁰⁰

FRIED GREEN TOMATOES
tomato jam, goat cheese
\$8⁰⁰

SEAFOOD GUMBO
shrimp, fresh fish, white rice
cup \$6⁰⁰ / bowl \$9⁰⁰

HARBOR DOCKS
romaine, iceberg, roasted almonds,
mandarin oranges, italian vinaigrette
\$6⁰⁰

CAESAR
romaine, house dressing, parmesan,
garlic-parmesan cheese grit croutons
\$10⁰⁰

ADDITIONS

SAUTÉED ARTICHOKE HEARTS.....\$4⁰⁰
STUFFED SHRIMP (2).....\$10⁰⁰
LUMP CRAB CAKE.....\$11⁰⁰
FRIED CRAWFISH TAILS.....\$7⁰⁰
SAUTÉED LUMP CRABMEAT.....\$10⁰⁰
GRILLED SHRIMP (2).....\$6⁰⁰

HAND-CUT FRIES
SMOKED GOUDA STONE-GROUND GRITS
BAHAMIAN PEAS 'N RICE
KOSHER SALT BAKED POTATO
loaded +\$1⁵⁰
YUKON GOLD MASH
VEGETABLE OF THE DAY
CAYENNE ONION RINGS
COLESLAW
HUSHPUPIES

\$5⁰⁰
EACH

ENTRÉES

GULF GROUPE PARMADINE.....\$34⁰⁰
crabmeat, parmesan, roasted almonds,
yukon gold mash, vegetable of the day

SAUTÉED RED SNAPPER.....\$31⁰⁰
lightly breaded, artichoke hearts, white wine,
yukon gold mash, vegetable of the day

BLACKENED CATCH OF THE DAY.....mp
corn chow chow, smoked gouda stone-ground
grits, vegetable of the day

GRILLED CATCH OF THE DAY.....mp
citrus beurre blanc, bahamian peas 'n rice,
vegetable of the day

STUFFED GULF SHRIMP.....\$27⁰⁰
crabmeat, bacon-wrapped, red pepper aioli,
yukon gold mash, vegetable of the day

CHEF'S PLATTER.....\$33⁰⁰
bacon-wrapped stuffed shrimp (2),
lump crab cake, blackened fish of the day,
bahamian peas 'n rice, vegetable of the day

SHRIMP AND GRITS.....\$25⁰⁰
gulf shrimp, conecuh sausage,
mushrooms, caribbean cream sauce,
smoked gouda stone-ground grits, toasted bread

PANÉED CHICKEN.....\$18⁰⁰
pan sautéed chicken breast, tomatoes,
garlic herb cream, penne pasta

RIBEYE.....\$35⁰⁰
14 oz., porcini butter, cayenne onion rings,
kosher salt baked potato

FILET MIGNON.....\$32⁰⁰
8 oz., red wine demi glace,
yukon gold mash, vegetable of the day

*all entrées served with a Harbor Docks salad
sub side caesar salad +\$2⁰⁰*

FRIED SEAFOOD PLATTERS

with hand-cut fries, coleslaw, hushpuppies
add a Harbor Docks salad +\$4⁰⁰

CATCH OF THE DAY.....mp
GULF SHRIMP.....\$21⁰⁰
COMBO.....\$27⁰⁰
catch of the day, gulf shrimp, gulf oysters

Gulf to Table® - since 1979. This year over 90% of the seafood served in Florida, a state surrounded by water, will be imported. We pride ourselves on serving fresh, local seafood provided by Harbor Docks Wholesale 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.

Dinner

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

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SPARKLING & WHITE WINE

PROSECCO

Cantine Maschio, (187ml) Veneto.....9

BRUT

Gérard Bertrand 'Cuvée', Crémant de Limoux.....35

Blanc de Bleu 'Cuvée Mousseux', California.....41

ROSÉ

Ava Grace, California.....7.5 / 28

Bieler Père Et Fils, Provence.....9 / 35

PINOT GRIGIO

Bella Sera, Veneto.....6.5 / 25

Santa Cristina, Delle Venezie.....9 / 35

Santa Margherita, Alto Adige.....60

VERMENTINO

Castello Banfi 'La Pettegola', Tuscany.....9.5 / 38

CHENIN BLANC

Lubanzi, Western Cape, South Africa.....10 / 40

SAUVIGNON BLANC

Oyster Bay, Marlborough, New Zealand.....9 / 35

Kim Crawford, Marlborough, New Zealand.....42

Mason Cellars, Napa Valley.....45

Cakebread Cellars, Napa Valley.....72

WHITE BLEND

Alkoomi, Sémillon-Sauvignon Blanc, Australia.....10 / 40

CHARDONNAY

Columbia Crest 'Grand Estates', Washington.....7 / 27

Rodney Strong 'Chalk Hill', Sonoma County.....11.5 / 43

La Crema, Sonoma Coast.....51

Louis Jadot 'Pouilly-Fuissé', Burgundy.....62

Stag's Leap 'Karia', Napa Valley.....75

Jordan, Russian River Valley.....75

RIESLING

Chateau Ste Michelle, Columbia Valley.....7.5 / 28

MOSCATO

Ménage à Trois, California.....7.5 / 28

RED WINE

PINOT NOIR

Seaglass, Santa Barbara County.....9 / 35

Meiomi, Coastal California.....13.5 / 52

La Crema, Sonoma Coast.....57

King Estate, Willamette Valley.....65

SHIRAZ/SYRAH

Wits End 'Luna', McLaren Vale, Australia.....10 / 40

Tenet 'Le Fervent', Rhone Valley.....54

MALBEC

Bodega Septima, Mendoza, Argentina.....8 / 29

ZINFANDEL

Cosentino 'Cigar', Lodi.....39

CABERNET SAUVIGNON

Columbia Crest 'Grand Estates', Washington.....7 / 27

Joel Gott '815', California.....12 / 46

Rodney Strong, Alexander Valley.....57

Jordan, Alexander Valley.....98

Stag's Leap 'Artemis', Napa Valley.....105

RED BLEND

The Federalist 'Honest', North Coast.....9.5 / 37

Lubanzi, Western Cape, South Africa.....10 / 40

Elevation Cellars 'Jammin', Columbia Valley.....57

COCKTAILS

MIKE-A-RITA

sauza blue reposado, orange liqueur,
sour mix, made "Mikey" style
\$10⁰⁰

DESTIN DONKEY

tito's, Q ginger beer, lime
\$10⁰⁰

MANHATTAN

sazerac rye, angostura,
sweet vermouth, bordeaux cherry
up or on the rocks
\$10⁰⁰

BACKYARD BUZZ

buffalo trace, old florida local honey, lemon
\$10⁰⁰

THE CITRUS ONE

wheatley vodka, joto yuzu saké,
sparkling wine, lemon twist
\$11⁰⁰

HARBOR DOCKS RUM PUNCH

light rum, meyers's rum,
pineapple juice, sour mix, grenadine
\$10⁰⁰

PLÁTANO PUNCH

sugar island spiced rum, creme de banana,
orange juice, sprite
\$10⁰⁰

SHAKEN COLADA

sugar island coconut rum, sugar island spiced rum,
coco lopez cream of coconut, pineapple juice
\$10⁰⁰

RUM PUNCHES

LOCAL & CRAFT BEER

DESTIN BREWERY 'DESTIN ALE', blonde ale.....\$5⁰⁰

PROP'S 'BLONDE BOMBER', blonde ale.....\$5⁰⁰

CIGAR CITY 'FLORIDA CRACKER', white ale.....\$5⁰⁰

FUNKY BUDDHA 'FLORIDIAN', hefeweizen.....\$5⁰⁰

BACK FORTY 'TRUCK STOP HONEY', brown ale....\$5⁰⁰

BACK FORTY 'NAKED PIG', pale ale.....\$5⁰⁰

IDYLL HOUNDS 'PALAPA', pale ale.....\$5⁰⁰

DESTIN BREWERY 'EAST PASS', india pale ale....\$5⁵⁰

SWAMPHEAD 'BIG NOSE', india pale ale.....\$5⁵⁰

STANDARD & IMPORT BEER

BUDWEISER.....\$4⁰⁰

BUD LIGHT.....\$4⁰⁰

MILLER LITE.....\$4⁰⁰

COORS LIGHT.....\$4⁰⁰

MICHELOB ULTRA.....\$4⁰⁰

YUENGLING.....\$4⁰⁰

LAGUNITAS IPA.....\$5⁰⁰

STELLA ARTOIS.....\$5⁵⁰

CORONA EXTRA.....\$5⁰⁰

KIRIN ICHIBAN.....\$5⁰⁰

SAPPORO.....\$5⁰⁰