

HARBOR DOCKS

Chef: *Duster Strawbridge*

APPETIZERS

- SEAFOOD GUMBO**
shrimp, fresh fish.....cup 6 • bowl 9
- SPRING ROLLS**
chicken, vegetables, sweet chili sauce.....6
- HOUSE-SMOKED YELLOWFIN TUNA DIP**
Local Market pickles, spicy potato chips.....12
- BOILED GULF SHRIMP**
half pound, peel and eat, cocktail sauce.....15
- SZECHUAN CALAMARI**
blistered sweet peppers, chili pepper glaze.....14
- UPTOWN SHRIMP**
panko fried shrimp, uptown sauce, asian slaw.....14
- CRAB CAKES**
three small sautéed lump crab cakes, remoulade....16
- FRIED GREEN TOMATOES**
tomato jam, goat cheese.....8
w/ fried oysters or crawfish tails.....add 7

GULF TO TABLE®

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.

HARBOR DOCKS SALAD

romaine, iceberg, mandarin oranges, roasted almonds, Italian vinaigrette 6

FRESH FISH OF THE DAY

- BLACKENED** corn chow chow, smoked gouda stone-ground grits
- FRIED** tartar sauce, french fries
- GRILLED** citrus beurre blanc, edamame-ginger rice pilaf
- SAUTÉED** artichoke hearts, white wine, yukon gold mash

Our fresh fish is market priced and its availability is dependent on quota restrictions and sea conditions, among other factors.

All fresh fish entrées are served with a Harbor Docks Salad.

ENTRÉES

served with a Harbor Docks Salad

- GULF GROUPER PARMADINE**
broiled gulf grouper, crabmeat, parmesan cheese, roasted almonds, yukon gold mash.....34
- FRIED GULF SHRIMP**
Harbor Docks' original recipe, cocktail sauce, french fries.....24
- STUFFED GULF SHRIMP**
crabmeat stuffing, bacon wrapped, roasted red pepper aioli, yukon gold mash.....27
- FRIED SEAFOOD PLATTER**
catch of the day, gulf shrimp, gulf oysters, french fries.....30
- CHEF'S PLATTER**
two bacon wrapped stuffed shrimp, lump crab cake, blackened catch of the day, sweet potato hashbrowns.....32
- SHRIMP AND GRITS**
gulf shrimp, mushrooms, Caribbean butter sauce, smoked gouda stone-ground grits, toasted baguette.....24
- PANÉED CHICKEN**
pan sautéed chicken breast, tomatoes, garlic herb cream, penne pasta.....18
- PORK CHOP**
12 oz. bone-in pork chop, maple-balsamic glaze, sweet potato hashbrowns.....24
- RIBEYE**
14 oz. aged beef rib loin, porcini butter, cayenne onion strings, baked potato.....34
- FILET MIGNON**
8 oz. beef tenderloin, porcini butter, cayenne onion strings, yukon gold mash.....32
two bacon wrapped stuffed gulf shrimp or one lump crabcake.....add 9

Ask your server about our homemade desserts.

18% gratuity added on parties of 6 or more

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



Sushi Chef: *Shane Birdsell*
Menu By: *Yoshie Eddings*

ROLLS

Our sushi is hand-made, to order. Please be aware that arrival time for sushi at your table may vary, and can be extensive. It may also not arrive in conjunction with food items from the kitchen. Thank you for your patience.



SUSHI APPS

MISO SOUP 4

CUCUMBER SALAD 4

add krab stick, octopus or squid 6

EDAMAME 5

GINGER SALAD 5

mixed lettuce, tomatoes, ginger dressing

SEAWEED SALAD 5

SQUID SALAD* 6

YELLOWFIN TUNA POKE* 20

diced yellowfin tuna, avocado, sweet sesame dressing, seaweed salad, sushi rice

HAMACHI PONZU* 16

sliced hamachi, jalapeño, ponzu

SEAFOOD SALAD* 12

seaweed, cucumber, shrimp, squid octopus, krab stick, spicy sauce sambal chili paste, vinaigrette
W/ YELLOWFIN TUNA 18

SASHIMI

FRESH SALMON* 16

YELLOWFIN TUNA* 18

HAMACHI* 16

SASHIMI APPETIZER* 22

6 ounces assorted chef's choice of fresh fish

SASHIMI DINNER* 30

*8 ounces assorted chef's choice of fresh fish
miso soup, cucumber salad*

NIGIRI

CONCH* 7

EEL 7

FRESH SALMON* 7

HAMACHI* 7

JAPANESE SCALLOP* 7

KRAB STICK 5

MACKEREL* 5

OCTOPUS* 5

SALMON ROE* 6

SCALLOP* 6

SHRIMP 6

SMELT ROE* 6

SMOKED SALMON 7

SQUID* 5

SURF CLAM* 6

SWEET SHRIMP* 7

YELLOWFIN TUNA* 8

ALASKAN 10

*smoked salmon, krab stick
avocado, wasabi*

AMAZON* 15

*tuna, cream cheese, fried tempura
spicy sauce, green onion
topped with avocado, krab salad*

BACKDOWN* 16

*shrimp, cream cheese, fried tempura
cucumber, spicy sauce, topped with
tuna, avocado, krab salad*

BANZAI 10.5

eel, avocado, cucumber, spicy sauce

BIG PAPI* 16

*tuna, fried tempura, green onion
spicy sauce, topped with
yellowtail, avocado, jalapeño, eel sauce
kewpie mayo, sriracha*

BLACK DRAGON mkt

*fried soft shell crab, avocado
cucumber, green onion, spicy sauce
topped with eel, eel sauce*

CALIFORNIA* 8

*krab stick, avocado, cucumber
smelt roe, wasabi*

COWBOY 9.5

steak, avocado, green onion, spicy sauce

CREAMY CRUNCHY SHRIMP 9

*shrimp, fried tempura, cucumber
cream cheese, spicy sauce*

CRUNCHY SHRIMP 8

shrimp, fried tempura, cucumber, spicy sauce

CRUNCHY TUNA* 12

tuna, fried tempura, green onion, spicy sauce

CUCUMBER 5

*cucumber, wasabi
(seaweed on outside)*

D.A.T.* 13

*tuna, fried tempura, green onion
spicy sauce, topped with avocado*

DESTIN* 12

tuna, avocado, green onion, spicy sauce

DHARMA* 12

*conch, shrimp, krab stick, cucumber
smelt roe, spicy sauce*

EAGLE* 12

*yellowtail, green onion, spicy sauce
topped with smoked salmon*

EEL 10

eel, cucumber, wasabi

EEL ROLL SPECIAL 12

*smoked salmon, cucumber, avocado
wasabi, topped with eel, eel sauce*

FRIED FISH 12

*fried catch of the day, cucumber
green onion, spicy sauce*

KAOS* 13

*tuna, avocado, krab salad, green onion
topped with sambal chili paste*

PANHANDLE* 13

*yellowtail, green onion, spicy sauce
topped with tuna*

PHILLY 9

*smoked salmon, cream cheese
avocado, green onion*

RAINBOW* 17

*shrimp, cucumber, wasabi
topped with tuna, yellowtail, fresh salmon*

RED DRAGON* mkt

*fried soft shell crab, cucumber, avocado
green onion, spicy sauce, smelt roe
topped with tuna*

ROCK 'N ROLL 14

*eel, cucumber, avocado, spicy sauce
topped with smoked salmon, eel sauce*

SALMON AVOCADO 8

smoked salmon, avocado, wasabi

SEA SHELL* 12

*conch, surf clam, avocado
smelt roe, wasabi*

SOFT SHELL CRAB mkt

*fried soft shell crab
green onion, spicy sauce*

SPICY OCTOPUS* 9

*octopus, cucumber
green onion, spicy sauce*

SPICY SCALLOP* 10

*scallop, cucumber
green onion, spicy sauce*

SPICY SHRIMP 8

*shrimp, cucumber
green onion, spicy sauce*

SPICY TUNA* 11

tuna, green onion, spicy sauce

SPIDER mkt

*whole fried soft shell crab
avocado, green onion, spicy sauce
topped with eel sauce
(futomaki style)*

SUPER CRUNCHY SHRIMP* 10

*shrimp, avocado, green onion
smelt roe, fried tempura, spicy sauce
(futomaki style)*

SURF 'N TURF 11

*steak, shrimp,
green onion, spicy sauce*

TNT* 16

*tuna, fried tempura, green onion
spicy sauce, topped with tuna
avocado, eel sauce, sambal chili paste*

TOSHI* 12

*scallop, green onion, spicy sauce
topped with smoked salmon*

TUNA* 9.5

*tuna, wasabi
(seaweed on outside)*

TUNA BACON* 12.5

tuna, bacon, green onion, spicy sauce

VEGGIE 7

fresh vegetables, spicy sauce

YELLOWTAIL GREEN ONION* 10

yellowtail, green onion, wasabi

YOKOZUNA* 15

*shrimp, tuna, yellowtail
fresh salmon, cucumber, spicy sauce
(futomaki style)*

ZOO* 14

*shrimp, scallop, bacon
green onion, spicy sauce
topped with smoked salmon*

*contains raw fish and/or shellfish

