

# HARBOR DOCKS

## STARTERS

SPRING ROLLS  
chicken, vegetables, sweet chili sauce  
\$6<sup>00</sup>

HOUSE-SMOKED YELLOWFIN TUNA DIP  
house pickles, spicy potato chips  
\$12<sup>00</sup>

BOILED GULF SHRIMP  
half pound, peel and eat, cocktail sauce  
\$15<sup>00</sup>

UPTOWN SHRIMP  
panko fried shrimp, uptown sauce, asian slaw  
\$14<sup>00</sup>

FRIED GREEN TOMATOES  
tomato jam, goat cheese  
\$8<sup>00</sup>

SEAFOOD GUMBO  
shrimp, fresh fish, white rice  
cup \$6<sup>00</sup> / bowl \$9<sup>00</sup>

HARBOR DOCKS  
romaine, iceberg, roasted almonds,  
mandarin oranges, italian vinaigrette  
small \$6<sup>00</sup> / large \$9<sup>00</sup>

CAESAR  
chopped romaine, shredded parmesan,  
garlic-herb cheese grit croutons  
\$10<sup>00</sup>

ASIAN  
baby lettuces, napa cabbage,  
carrot, beet, daikon, cucumber,  
crispy rice noodles, miso-ginger dressing  
\$11<sup>00</sup>

add: **catch of the day** +\$10<sup>00</sup>,  
**shrimp** +\$8<sup>00</sup> or **chicken** +\$6<sup>00</sup>

## SANDWICHES

CATCH OF THE DAY.....mp  
shredded iceberg, tomato, house pickles,  
small coleslaw, hand-cut fries  
choice of: **fried, grilled, blackened**

FRIED SHRIMP.....\$15<sup>00</sup>  
shredded iceberg, tomato, house pickles,  
small coleslaw, hand-cut fries

BLACKENED CHICKEN.....\$13<sup>00</sup>  
fried jalapeños, monterey jack,  
spicy remoulade, hand-cut fries

FRIED GREEN TOMATO BLT.....\$12<sup>00</sup>  
applewood smoked bacon, fried green tomatoes,  
shredded iceberg, tomato jam, herb aioli,  
multigrain bread, hand-cut fries

CHEESEBURGER.....\$13<sup>00</sup>  
two grilled four oz. patties, shredded iceberg,  
tomato, house pickles, hand-cut fries  
choice of: **american, swiss, monterey jack**  
add: **bacon** or **fried egg** +\$2<sup>00</sup>

## GULF SEAFOOD ENTRÉES

GRILLED CATCH OF THE DAY.....mp  
bahamian peas 'n rice, cucumber salad

BLACKENED CATCH OF THE DAY.....mp  
corn chow chow, smoked gouda stone-ground  
grits, cucumber salad

GRILLED GULF SHRIMP.....\$15<sup>00</sup>  
bahamian peas 'n rice, cucumber salad

SHRIMP AND GRITS.....\$18<sup>00</sup>  
gulf shrimp, conecuh sausage,  
mushrooms, caribbean cream sauce,  
smoked gouda stone-ground grits, toasted bread

GULF FISH TACOS.....\$17<sup>00</sup>  
choice of: **fried, grilled, blackened**  
corn tortillas, shredded cabbage, pico de gallo,  
chipotle tartar, bahamian peas 'n rice

FRIED CRAWFISH TACOS.....\$14<sup>00</sup>  
corn tortillas, shredded cabbage, corn chow chow,  
spicy remoulade, bahamian peas 'n rice

## FRIED SEAFOOD PLATTERS

with hand-cut fries, coleslaw, hushpuppies

CATCH OF THE DAY.....mp

GULF SHRIMP.....\$15<sup>00</sup>

COMBO.....\$21<sup>00</sup>  
catch of the day, gulf shrimp, gulf oysters

## 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

## NOODLE SOUP

rice noodles, bean sprouts, fried garlic, broth, lime

choice of: **chicken** \$13<sup>00</sup>, **pork** \$14<sup>00</sup>, **beef** \$14<sup>00</sup>,  
**shrimp** \$16<sup>00</sup>, **combination** (any two) \$17<sup>00</sup>

*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.*

*Lunch*

*\*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  
\$10<sup>00</sup>

### DESTIN DONKEY

tito's, Q ginger beer, lime  
\$10<sup>00</sup>

### MANHATTAN

sazerac rye, angostura,  
sweet vermouth, bordeaux cherry  
**up or on the rocks**  
\$10<sup>00</sup>

### BACKYARD BUZZ

buffalo trace, old florida local honey, lemon  
\$10<sup>00</sup>

### THE CITRUS ONE

wheatley vodka, joto yuzu saké,  
sparkling wine, lemon twist  
\$11<sup>00</sup>

### HARBOR DOCKS RUM PUNCH

light rum, meyers's rum,  
pineapple juice, sour mix, grenadine  
\$10<sup>00</sup>

### PLÁTANO PUNCH

sugar island spiced rum, creme de banana,  
orange juice, sprite  
\$10<sup>00</sup>

### SHAKEN COLADA

sugar island coconut rum, sugar island spiced rum,  
coco lopez cream of coconut, pineapple juice  
\$10<sup>00</sup>

RUM PUNCHES

## LOCAL & CRAFT BEER

DESTIN BREWERY 'DESTIN ALE', blonde ale.....\$5<sup>00</sup>

PROP'S 'BLONDE BOMBER', blonde ale.....\$5<sup>00</sup>

CIGAR CITY 'FLORIDA CRACKER', white ale.....\$5<sup>00</sup>

FUNKY BUDDHA 'FLORIDIAN', hefeweizen.....\$5<sup>00</sup>

BACK FORTY 'TRUCK STOP HONEY', brown ale....\$5<sup>00</sup>

BACK FORTY 'NAKED PIG', pale ale.....\$5<sup>00</sup>

IDYLL HOUNDS 'PALAPA', pale ale.....\$5<sup>00</sup>

DESTIN BREWERY 'EAST PASS', india pale ale....\$5<sup>50</sup>

SWAMPHEAD 'BIG NOSE', india pale ale.....\$5<sup>50</sup>

## STANDARD & IMPORT BEER

BUDWEISER.....\$4<sup>00</sup>

BUD LIGHT.....\$4<sup>00</sup>

MILLER LITE.....\$4<sup>00</sup>

COORS LIGHT.....\$4<sup>00</sup>

MICHELOB ULTRA.....\$4<sup>00</sup>

YUENGLING.....\$4<sup>00</sup>

LAGUNITAS IPA.....\$5<sup>00</sup>

STELLA ARTOIS.....\$5<sup>50</sup>

CORONA EXTRA.....\$5<sup>00</sup>

KIRIN ICHIBAN.....\$5<sup>00</sup>

SAPPORO.....\$5<sup>00</sup>