

HARBOR DOCKS

LUNCH '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

THAI DISHES

served with a spring roll, choice of: chicken 22, beef 24, shrimp 24, combo (2) 26, (3) 28

- 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



GULF SEAFOOD ENTRÉES

- GRILLED CATCH OF THE DAY - ginger rice, cucumber salad 30
- BLACKENED CATCH OF THE DAY - corn chow chow, smoked gouda stone-ground grits, cucumber salad 30
- SHRIMP or FISH & GRITS - andouille sausage, cajun cream, smoked gouda stone-ground grits shrimp 29 / fish 34
- GRILLED GULF SHRIMP - ginger rice, cucumber salad 26
- STUFFED SHRIMP - gulf shrimp, bacon-wrapped, crabmeat stuffing, roasted red pepper aioli, hand-cut fries, coleslaw 32
- GULF FISH TACOS - choice of: fried, grilled, blackened, corn tortillas, roasted mango salsa, chipotle slaw, ginger rice 29

FRIED SEAFOOD PLATTERS

served with hand-cut fries, coleslaw and hushpuppies

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

SANDWICHES

served with with hand-cut fries

- CATCH OF THE DAY - choice of: fried, grilled, blackened, lettuce, tomato, red onion, coleslaw 30
- FRIED SHRIMP - lettuce, tomato, red onion, coleslaw 26
- FRIED CHICKEN - lettuce, tomato, red onion, creole honey mustard 18
- SPICY GROUPER CLUB - fried gulf grouper, applewood smoked bacon, jack cheese, thai pepper slaw 34
- FRIED GREEN TOMATO BLT - applewood smoked bacon, fried green tomatoes, lettuce, tomato jam, herb aioli, multigrain bread 16
- CHEESEBURGER - 8 oz, lettuce, tomato, red onion, choice of: american, swiss, monterey jack 18
or "Dinner Style" with smoked gouda-bacon spread, remoulade 20



HOOK & COOK

choice of fried, grilled or blackened

served family style with coleslaw, hushpuppies and choice of hand-cut fries or smoked gouda stone ground grits
16 (one pound per person)

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.

Thai menu by: JALUNE "MAMA DANG" MCCORMICK | 20% gratuity may be added on parties of 6 or more

HARBOR DOCKS

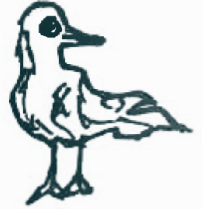
COCKTAILS

- 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