

# Dock House Menu

9.17.22

## STARTERS

### **New England Clam Chowder \$16**

Local chopped clams, smoked slab bacon, fresh cream

### **Local Sweet Corn Bisque \$12**

Made with leeks, fennel, herb butter, croutons  
Add jumbo lump crab meat +12

### **Sauteed Mussels \$18**

White wine, garlic, fines herbes

### **Shrimp Cocktail \$25**

### **House Mixed Greens \$16**

Cucumber, radish, carrots, feta, berry vinaigrette

### **The New Caesar \$17**

Romaine and baby kale, croutons  
Add to salads  
Chicken +\$8, steak +\$12, salmon +\$12, shrimp +\$15

### **MLC Mezze Plate \$18**

hummus, olives, grilled pita, feta and cucumber dip, roasted red peppers

## SANDWICHES

### **Grilled Vegetable Pita \$19**

marinated vegetables, mixed greens, feta, herb tzatziki, heirloom tomatoes

### **MLC Chicken Club \$21**

LTO, cheese, bacon

### **Pulled Pork Sandwich \$20**

Homemade coleslaw, cheddar cheese and pickles on a potato roll

### **8oz burger \$20**

LTO, pickle, brioche bun  
Burger add ons  
+\$3 cheese  
+\$4 bacon  
Choice of side

**SIDES \$9** couscous, corn, coleslaw, potato purée, grilled vegetables, Mac and cheese, macaroni salad

## ENTREES

### **Pan Roasted Salmon \$35**

Couscous + Broccoli

### **Grilled Marinated Swordfish \$45**

Broccoli + White Rice

### **Vegetable Ravioli \$26**

Sauteed Spinach, arugula, mushrooms, lemon beurre blanc

### **Grilled Lobster \$65**

(crab stuffed) corn on the cob, mashed potato, butter

### **Marinated Petite Filet \$36**

w potato purée, grilled broccoli, demi glace

### **Cappellini Primavera \$24**

spring vegetables, ramp butter, pecorino, aged balsamic

## KIDS \$9

**Kids grilled chicken**

**Kids grilled cheese**

**Kids grilled vegetables**

**Kid pasta (butter or marinara)**

## DESSERT

**Apple Pie \$9**