

# The Wine List

## SOMETHING SPARKLY

MARTINI & ROSSI ASTI  
split \$7 bottle \$21

CANYON ROAD MOSCATO  
glass \$5 bottle \$20

## THE WHITES

GRAND TRAVERSE RIESLING  
glass \$7 bottle \$24

SCHMITT SONNE PIESPORTER  
glass \$5 bottle \$20

CANYON ROAD PINOT GRIGIO  
glass \$5 bottle \$20

CANYON ROAD WHITE ZINFANDEL  
glass \$5 bottle \$20

HONO SAUVIGNON BLANC  
glass \$8 bottle \$26

CANYON ROAD CHARDONNAY  
glass \$5 bottle \$20

WILLIAM HILL CHARDONNAY  
glass \$9 bottle \$34

## THE REDS

REUNITE LAMBRUSCO  
glass \$5

CANYON ROAD PINOT NOIR  
glass \$5 bottle \$20

CANYON ROAD MERLOT  
glass \$5 bottle \$20

CANYON ROAD CABERNET SAUVIGNON  
glass \$5 bottle \$20

SHARECROPPERS CABERNET SAUVIGNON  
glass \$8 bottle \$30

# The Captains List

## WHITES

RAPTOR RIDGE PINOT GRIS 2013, OREGON  
ruby red grapefruit, orange blossoms and tangerine  
**\$40**

FRANK FAMILY CHARDONNAY 2012, NAPA VALLEY  
bright and lively, candied meyer lemon and ginger  
**\$56**

## BUBBLY

VEUVE CLICQUOT YELLOW LABEL BRUT  
initial notes of fruit with brioche and vanilla  
**\$76**

DOM PERIGNON BRUT 1999  
hints of angelica, dried flowers, tobacco and pineapple  
**\$196**

## REDS

WONDERWALL PINOT NOIR 2013, CALIFORNIA  
raspberry, blueberry, wet stone, almond blossom  
**\$48**

CONN CREEK RED BLEND 2012, NAPA VALLEY  
black currant, tamarind, dark chocolate, ripe berry  
**\$42**

MANOS NEGRAS 2012, MENDOZA  
fleshy ripe blackberries, black plums, rich and dark  
**\$44**

FORCE OF NATURE ZINFANDEL 2012, PASO ROBLES  
meaty, savory sun baked earth, wild strawberries

CANE & FABLE 2013, PASO ROBLES  
lush blue fruit, hints of sweet plum, warm cedar  
**\$48**

JUSTIN CABERNET SAUVIGNON 2010, PASO ROBLES  
black cherry, leather and spice  
**\$52**

CAYMUS CABERNET SAUVIGNON 2011, NAPA VALLEY  
vibrant, currant, blackberry and tobacco  
**\$130**

OPUS ONE 2010, NAPA VALLEY  
dark chocolate, cola, espresso, smooth finish  
**\$270**

vintages subject to change

# Happy Hour

Monday-Friday 3pm-6pm

\$1 OFF HOUSE WINES  
\$5 MARGARITAS/SANGRIA  
\$1 OFF WELL DRINKS  
\$1 OFF DRAFT BEER

\$3 PERCH SLIDERS

## BARTOP SPECIAL RESTAURANT-WIDE

no substitutions – once it's gone, it's gone!

## BARTOP SPECIAL \$12

8OZ PRIME RIB + 3 PIECE PERCH +  
MASHED POTATOES

no substitutions – bar top only

# DockSide Dailies

available after 4pm

## MONDAY NIGHT MUSSEL MADNESS

\$3 off boatload of mussels

½ off bottles of house wine

\$1 pbr

## \$2 TUESDAY

\$2 off boater's baskets

\$1 off drafts

## WAYSIDE WEDNESDAY

b.o.g.o lake perch dinners (1 side)

\$3 glass house wine

## THIRSTY THURSDAY

\$3 off nachos

\$3 off tacos

\$3 corona

\$3 off margaritas

\$3 off sangria

## SUNDAY FUNDAY!

\$10 OFF CRAB FEAST

\$3 OFF DOCKER'S BLOODY MARY

# DockTinis \$9

BLACKBERRY  
house infused blackberry vodka

PINK GRAPEFRUIT  
bombay sapphire gin, st. germain elderflower liquor,  
pink grapefruit juice

PINEAPPLE HABANERO  
house infused pineapple vodka, habanero simple syrup

BEACH BUM  
the perfect rum martini for sippin' on the patio

POMEGRANATE  
vodka, pama liqueur, pom juice

KEY LIME PIE  
a little taste of key west in a glass!

# Signature Cocktails

DOCKERS FAMOUS BLOODY MARY \$13  
house spiced salt rim, housemade pickles, olives,  
stuffed jalapeno popper, lobster claw, coronita sidecar

BRUNO BOWL \$13  
this drink is meant for two!

MARGARITA \$8  
on the rocks or frozen with a citrus salt rim

EMPLOYEE MARGARITA \$9  
famous frozen margarita and a coronita

DARK & STORMY \$8  
goslings rum and gingerbeer

DOCKER'S SANGRIA \$8  
refreshing house recipe

BLACKBERRY LEMONADE \$8  
vodka soaked blackberries and lemonade

MAI TAI \$8  
an island favorite! our secret recipe of rum  
and fruit juices

MEXICAN MICHELADA \$8  
dos equis, bloody mary mix, house spices, lime.  
great to pair with chips and salsa!

FRISKY WHISKEY \$8  
jack daniels, ginger beer, bitters

# The Beer

## ON DRAFT

BUD LIGHT \$3  
BELL'S OBERON \$4  
BELL'S TWO HEARTED \$4  
DOS EQUIS AMBER \$4  
PERRIN BLACK \$5

## CANS/BOTTLES

BUD LIGHT 16OZ \$4  
BUDWEISER 16OZ \$4  
BUD SELECT 12OZ \$3  
BUD SELECT 55 12OZ \$3  
BUD LIGHT LIME 12OZ \$4  
MICHELOB ULTRA 12OZ \$4  
COORS LIGHT 16OZ \$4  
MILLER LIGHT 16OZ \$4  
PBR 12OZ \$2  
LABATT 12OZ \$4  
ODOULS N/A 12OZ \$4  
CORONA 12OZ BOTTLE \$4  
CORONA LIGHT 12OZ BOTTLE \$4  
CF RED BRIDGE 12OZ BOTTLE \$5

## Starters

### SWEET MAIN LOBSTER FONDUE

tomato, parmesan, tortilla chips, Hodgepodge  
Bakehouse artisanal bread bowl  
**\$15**

### HAND BREADED PERCH SLIDERS

american cheese, coleslaw, tartar sauce,  
sweet potato roll  
**\$4 each**

### FAMOUS BOATLOAD O'MUSSELS

white wine infused garlic herb butter, tomato,  
parmesan, Hodgepodge Bakehouse baguette  
**\$16**

### HOT ROCKS

popcorn shrimp, spicy buffalo, citrus slaw  
**\$11**

### JUMBO LUMP CRAB CAKES

corn salsa, cajun remoulade, three mustard cream  
**\$15**

### LOW COUNTRY PEEL N' EAT SHRIMP

cocktail sauce  
**\$16**

### SWEET POTATO FRIES

honey mustard  
**\$8**

### JUMBO COCONUT SHRIMP

sweet thai chili and citrus slaw  
**\$12**

### CRISPY CHICKEN STRIPS

bbq, spicy buffalo or sweet thai chili  
**\$10**

### HOUSE SMOKED FISH DIP

kettle chips and crackers  
**\$9**

### HOUSEMADE KETTLE CHIPS

grandma's onion dip  
**\$7**

### DOCKSIDE NACHOS

house made cheese sauce, citrus slaw, diced tomato,  
roasted corn salsa, side of pico de gallo,  
sour cream, and guacamole  
**\$10**

**add: lobster fondue \$5 |**

**crispy buffalo chicken \$3 | bbq pulled pork \$3**

## From the Kettle

### NEW ENGLAND CLAM CHOWDA

cup \$4  
hodgepodge bread bowl \$8

## Boater's Baskets

**served with housemade kettle chips,  
chip dip and cole slaw.**

**substitute fries, sweet potato fries  
or fresh fruit for \$2**

### CRISPY CHICKEN STRIPS

**\$11**

### POPCORN SHRIMP

**\$13**

### JUMBO COCONUT SHRIMP

**\$14**

### HAND BREADED PERCH

**\$14**

## Greens

**add: grilled chicken breast or cherry walnut  
chicken salad \$3 | five peel and eat shrimp \$6 |  
grilled salmon \$8**

### LOADED WEDGE

iceberg, bacon, egg, red onion, tomato, chunky blue  
cheese, gorgonzola crumbles, French drizzle  
**\$10**

### TRAVERSE CITY CHERRY

mixed greens, goat cheese, strawberries,  
dried cherries, sunflower seeds,  
traverse city cherry vinaigrette  
**\$11**

### DOCKSIDE COBB

romaine, egg, onion, cucumber, pico de gallo,  
cheddar, charred corn salsa, guacamole,  
avocado ranch  
**\$10**

### SUMMER PLATE

cherry and walnut chunky chicken salad,  
sweet bread, fresh fruit  
**\$10**

### CLASSIC CAESAR

romaine, parmesan, herb croutons,  
housemade caesar dressing  
**\$10**

## STREET TACOS

our signature double decker tacos complete with a crispy  
corn tortilla, fresh guacamole and soft flour tortilla. topped  
with mango salsa, citrus slaw and charred green onion and  
jalapeno hot sauce. served with a side of pico de gallo,  
guacamole and sour cream

**MARGARITA MARINATED GRILLED MAHI-MAHI \$16**  
**BBQ HOUSE SMOKED PORK \$12**

## Dockside Sammies

**served with our signature housemade kettle  
chips and dip**  
**substitute fries, sweet potato fries or fresh  
fruit for \$2**

### OLD SCHOOL CHEESEBURGER

½ lb burger topped with american cheese, lettuce,  
tomato, onion and Docker's secret sauce,  
served on a Hodgepodge Bakehouse bun  
**\$11**

**add bacon for \$1**

### DOCKER'S FAMOUS LOBSTER ROLL

Chef starts his day mighty early for this one folks! Get  
up and get in 'cause when they're gone, they're gone!  
**\$18**

### CHUNKY CHICKEN SALAD

dried cherries, walnuts, Hodgepodge multigrain  
**\$10**

### FRIED LAKE PERCH

american, housemade tartar, lettuce, tomato,  
onion, hodgepodge bakehouse brioche bun  
**\$12**

### THE BIG PIG

slow roasted pork, sweet-hot pickles, bbq sauce,  
citrus slaw, cheddar-jalapeno bun  
**\$11**

### CRABBY PATTY

crab cake, cajun remoulade, citrus slaw,  
cheddar-jalapeno bun  
**\$16**

### MARINATED GRILLED CHICKEN

Hodgepodge brioche bun, lettuce, tomato,  
onion, provolone, honey mustard on the side  
**\$10**

## East Coast Feast

**1.5 LBS SNOW CRAB LEGS, 4 LOBSTER CLAWS,  
1 LB SHRIMP SCAMPI, 2 LBS MUSSELS**  
served with roasted potatoes and  
grilled corn on the cob.  
**\$70**

**SUNDAY FUNDAY \$10 OFF!**

## Out of Water

**add a house salad for \$2**

### DOCKSIDE BBQ CHICKEN

loaded mashed potatoes, corn salsa  
**\$18**

### CHOICE FILET MIGNON 6OZ

cabernet demi glace, gorgonzola butter,  
mashed potatoes, seasonal vegetable  
**\$29**

### DOCKSIDE STEAK & CAKE

6 oz choice cut filet mignon, jumbo lump crab cake,  
lobster fondue, mashed potatoes, vegetable  
**\$36**

### SLOW ROASTED PRIME RIB 12 OZ

au jus, horseradish cream, mashed potatoes,  
seasonal vegetable  
**\$28**

## Fresh from the Shore

**add a house salad for \$2**

### SCAMPI STYLE SHRIMP SHELL ON 1LB

baby baked potatoes, grilled corn on the cob  
**\$27**

### SNOW CRAB LEGS 1.5LBS

baby baked potatoes, grilled corn on the cob  
**\$30**

### PARMESAN HERB CRUSTED WHITEFISH

herb butter, mashed potatoes, seasonal vegetable  
**\$24**

### HAND BREADED FRIED LAKE PERCH

six pieces, coleslaw, french fries, housemade tartar  
**\$20**

### JUMBO LUMP CRAB CAKES

corn salsa, cajun, remoulade,  
three mustard cream sauce, citrus slaw  
**\$26**

### GRILLED BBQ ATLANTIC SALMON

mashed potatoes, corn salsa  
**\$25**

### LOBSTER AND CRAB MAC N' CHEESE

jumbo lump crab, sweet lobster,  
house made cheese sauce, buttery crumb crust  
**\$19**

## Cherry on Top

All of our desserts are made using fresh ingredients  
and are assembled in glass jars.  
**\$6**

### KEY LIME PIE

### STRAWBERRY SHORTCAKE

### REESE'S PEANUT BUTTER CUP