

The Dock

RESTAURANT & BAR  EST. 2023

S T A R T E R S

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| FRIED BREAD PUDDING 10 Deep Fried Bread Pudding Fresh Berries/ Maple Syrup | SHRIMP COCKTAIL 18 Spicy Cocktail/ Horseradish Creme Lemon Aioli/ Micro Herbs |
| DOCK GUAC 9 House Guacamole/ Fresh Chips Cotija/ Jalapeño/ Micro Cilantro | BISCUITS & GRAVY 10 Homemade Buttermilk Biscuits Sausage Gravy/ Micro Chive |
| BOUDIN BALLS 14 House Made Dirty Rice Mozzarella/ Cajun Ranch | LOBSTER ROLL 18 Butter Poached Cold Water Lobster Toasted Hawaiian Roll/ Micro Chive |
| STEAK TARTAR 18 Filet Mignon/ Classic Mise Cured Egg Yolk/ Crostini | PORK BELLY BAO 16 Crispy Glazed Pork Belly/ Pickled Onion & Fresno/ Cilantro/ Sesame |
| TUNA TATAKI 21 Seared Ahi Tuna/ Ponzu/ Crispy Garlic & Chili/ Serrano/ Cucumber | CHARCUTERIE 25 Assorted Meat & Cheese/ Tapenade Preserved Pear/ Pickles/ Crostini |

S O U P & S A L A D

LOBSTER BISQUE 10 / 14

Truffle Zest/ Micro Chive

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| GULF COAST GUMBO 8 / 12 Lump Crab/ Crawfish/ Shrimp Jasmine Rice/ Micro Chive | FRENCH ONION 8 / 12 Caramelized Onion/ Calvados Parmigiano & Havarti Crostini |
| ICEBERG WEDGE 12 Ranch/ Bacon/ Red Onion/ Chive Tomato/ Gorgonzola/ Crouton | GRILLED CAESAR 12 Baby Gem/ Anchovy/ Tomato Parmigiano/ Crouton/ Cured Yolk |
| THAI GINGER 12 Carrot Ginger/ Peanut Sauce Cabbage/ Cucumber/ Thai Herbs | PEAR & GOAT CHEESE 12 Frisée/ Pear Cider Vin/ Cranberry Candied Pecan/ Fig Balsamic |

FROM THE FIRE

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| FILET MIGNON | 45 | LAMB CHOPS | 40 |
| 8oz 44 Farms Filet Served à la carte | | Rack of New Zealand Lamb Served à la carte | |
| WAGYU RIBEYE | 50 | WAGYU PICANHA | 28 |
| 16oz Heartbrand Ribeye Served à la carte | | 10oz Heartbrand Picanha Served à la carte | |

MAIN PLATES

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| CRAB CAKE BENEDICT | 24 | CHICKEN & WAFFLES | 16 |
| Lump Crab Cake/ Poached Egg Spinach/ Tomato/ Croissant | | Sriracha Honey Glaze/ Maple Syrup Fried Bread Pudding/ Micro Chive | |
| STREET TACOS | 15 | FLUFFY PANCAKES | 12 |
| Barbacoa or Pork Belly/ Cilantro Onion/ Lime/ Cotija/ Salsa Roja | | 3 Homemade Buttermilk Pancakes Fresh Berries/ Whipped Cream/ Syrup | |
| OMELET FLORENTINE | 14 | STEAK & EGG HASH | 24 |
| Havarti & Gouda/ Cream Spinach/ Tomato/ Mushroom | | Grilled Picanha/ Cheesy Scramble Roasted Hash/ Guac/ Salsa Roja | |
| BUTTERMILK CHICKEN | 15 | CREOLE BBQ SHRIMP | 28 |
| Deep Fried Marinated Tenders House Fries/ Cajun Ranch | | Blackened U-12 Shrimp/ Bread Creole Hollandaise/ Cheddar Grits | |
| CATFISH ÉTOUFFÉE | 24 | THE CLASSIC | 14 |
| Deep Fried Mississippi Catfish Seafood Étouffée/ Jasmine Rice | | 2 Eggs Your Way/ Roasted Hash 2 Piece Bacon or Sausage/ Toast | |
| WAGYU SMASH BURGER | 15 | THE DOCK BOY | 16 |
| Caramelized Onion/ Cheddar Classic Mise/ Secret Sauce/ Fries | | Oyster/ Shrimp/ Crawfish/ Catfish Cabbage/ Tomato/ Pickle/ Remoulade | |

À LA CARTE

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|------------------------|----------|-------------------------|----------|
| 2 EGGS YOUR WAY | 4 | BUTTERED TOAST | 2 |
| 2 PIECE BACON | 4 | EVERYTHING BAGEL | 6 |
| 2 PIECE SAUSAGE | 4 | 2 PIECE BISCUIT | 6 |
| ROASTED HASH | 4 | HOUSE CUT FRIES | 6 |
| ASSORTED FRUIT | 6 | HOUSE SALAD | 6 |

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

EXECUTIVE CHEF CALEB CALDWELL