

The Dock

RESTAURANT & BAR  EST. 2023

S T A R T E R S

| | |
|--|--|
| CRAB CAKE 22 Jumbo Lump Crab/ Creole Hollandaise/ Charred Lemon | SHRIMP COCKTAIL 18 Spicy Cocktail/ Horseradish Creme Lemon Aioli/ Micro Herbs |
| LAMB LOLLIPOPS 25 3 New Zealand Lamb Chops Red Wine Demi/ Chermoula | BROILED LOBSTER DIP 20 Cold Water Lobster/ White Mornay/ Parmigiano/ Bread |
| BOUDIN BALLS 14 House Made Dirty Rice Mozzarella/ Cajun Ranch | SHIITAKE POTSTICKERS 14 Pan Seared Dumplings/ Cilantro Chive/ Sesame Soy Reduction |
| STEAK TARTAR 18 Filet Mignon/ Classic Mise Cured Egg Yolk/ Crostini | ANGRY OYSTERS 16 Lightly Fried Gulf Oyster/ L.A. Hot Sauce/ Bacon/ Ranch/ Bleu/ Chive |
| TUNA TATAKI 21 Seared Ahi Tuna/ Ponzu/ Crispy Garlic & Chili/ Serrano/ Cucumber | PORK BELLY BAO 16 Crispy Glazed Pork Belly/ Pickled Onion & Fresno/ Cilantro/ Sesame |
| BLISTERED SHISHITO 14 Soy Bean Glaze/ Goat Cheese Edamame/ Togarashi/ Sesame | 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

| | |
|--|--|
| 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

| | |
|---|---|
| <p>FILET MIGNON 50 8oz 44 Farms Filet/ Mash Asparagus/ Red Wine Demi</p> | <p>BRAISED SHORT RIB 38 44 Farms Short Rib/ Glazed Carrot Cheddar Grits/ Red Wine Demi</p> |
| <p>WAGYU RIBEYE 60 16oz Heartbrand Ribeye Mash/ Asparagus/ Au Poivre</p> | <p>WAGYU PICANHA 32 10oz Heartbrand Picanha House Fries/ Chermoula</p> |

MAIN PLATES

| | |
|--|--|
| <p>WAGYU "CFS" 20 8oz Heartbrand Cutlet Yukon Mash/ Jalapeno Gravy</p> | <p>DUCK À L'ORANGE 28 Confit Duck Leg/ Orange Glaze Duck Fat Potato/ Spanish Piperade</p> |
| <p>PORK TOMAHAWK 36 14oz Chop/ Diane Sauce Yukon Mash/ Grilled Asparagus</p> | <p>CRUSTED AHI TUNA 36 Togarashi Crust/ Teriyaki Glaze Bok Choy/ Edamame/ Shiitake</p> |
| <p>ROASTED SALMON 28 7oz Scottish Salmon/ Lemon Jambalaya Risotto/ Micros</p> | <p>BI / CATCH MP Always Keeping it Fresh. Varies weekly. Ask Your Server!</p> |
| <p>BUTTERMILK CHICKEN 15 Deep Fried Marinated Tenders House Fries/ Cajun Ranch</p> | <p>CREOLE BBQ SHRIMP 28 Blackened U-12 Shrimp/ Bread Creole Hollandaise/ Cheddar Grits</p> |
| <p>CATFISH ÉTOUFFÉE 24 Deep Fried Mississippi Catfish Seafood Étouffée/ Jasmine Rice</p> | <p>DIVER SCALLOP 39 U-10 Scallops/ Tomato Beurre Blanc Creamy Garlic Orzo/ Spinach</p> |
| <p>WAGYU SMASH BURGER 15 Caramelized Onion/ Cheddar Classic Mise/ Secret Sauce/ Fries</p> | <p>VOODOO PASTA 20 Creole Cream Sauce/ Rigatoni Shrimp/ Crawfish/ Andouille</p> |
| <p>PAN SEARED GNOCCHI 16 House Made/ Tomato/ Cremini Chardonnay Cream Sauce</p> | <p>THE DOCK BOY 16 Oyster/ Shrimp/ Crawfish/ Catfish Cabbage/ Tomato/ Pickle/ Remoulade</p> |

SIDES

| | | | |
|--------------------------|----------|-------------------------|----------|
| CRISPY BRUSSEL | 6 | YUKON MASH | 6 |
| MAC & CHEESE | 8 | CHEDDAR GRITS | 6 |
| CREAMED SPINACH | 6 | HOUSE CUT FRIES | 6 |
| GLAZED CARROT | 6 | BRAISED MUSHROOM | 6 |
| GRILLED ASPARAGUS | 6 | HOUSE SALAD | 6 |

LOBSTER MAC & CHEESE **18**

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

EXECUTIVE CHEF CALEB CALDWELL