

STARTERS

CRAB CAKE APPETIZER
TOMATO CONFIT WITH A SMEAR OF SPICY REMOULADE SAUCE 12

TOMATO AND FRESH MOZZARELLA SALAD *gf*
PESTO OIL AND AGED BALSAMIC DRIZZLE 11

CRISPY CALAMARI 10

SHRIMP COCKTAIL 10

FRIED CHICKEN WINGS
BBQ, SWEET CHILI, BUFFALO OR ISLAND SPICED 11

SANTA FE GRILLED CHICKEN QUESADILLA
MONTEREY JACK CHEESE, SOUR CREAM, GUACAMOLE AND SALSA 10
gf TORTILLA WRAP AVAILABLE
SHRIMP 12
STEAK 10

HOME-STYLE CHICKEN NOODLE SOUP
CLASSIC HERB VEGETABLE BROTH WITH
FRESH CHUNKS OF CHICKEN, CELERY AND CARROTS CUP 4 BOWL 6

SOUP OF THE DAY-SHE CRAB
CUP 6 BOWL 8

SALADS

CAESAR
FRESH CHOPPED ROMAINE LETTUCE TOSSED WITH
SHAVED PARMESAN CHEESE, GARLIC CROUTONS
gf CAESAR 12

SPINACH AND ARUGULA *gf*
FRESH SPINACH AND ARUGULA TOPPED WITH GOAT CHEESE, CANDIED WALNUTS, DRIED
CRANBERRIES AND RED ONION 12

COBB *gf*
FRESH CHOPPED ROMAINE LETTUCE TOPPED WITH TOMATO, AVOCADO, HARDBOILED EGG,
BLEU CHEESE AND BACON 12

WEDGE 11

GREEK 11

ADD THESE FAVORITES: *gf*
GRILLED CHICKEN-5 SEARED (RARE) TUNA-6
TIGER SHRIMP-7 SALMON-6

gf ranch, balsamic and blue cheese available.

BURGERS & FAVORITES

ALL OF OUR BURGERS ARE 1/2 POUND FLAME BROILED 100% GROUND BEEF PATTIES

SERVED WITH FRENCH FRIES OR GARDEN SALAD
ADD BACON OR CHEESE 1
SWEET POTATO FRIES, ONION RINGS OR ASPARGUS 2
SIDE FRUIT 4

CLASSIC BURGER*
SHARP CHEDDAR CHEESE,
LETTUCE, TOMATO, ONION, PICKLE 12

BLEU BURGER *
CRUMBLLED BLEU CHEESE,
LETTUCE, TOMATO AND ONION, PICKLE 12

SOUTHWESTERN BURGER*
TOPPED WITH JALAPENOS, SHARP CHEDDAR CHEESE, APPLEWOOD SMOKED BACON, CRISPY
ONION RINGS AND A DRIZZLE OF BBQ SAUCE 14

TRADITIONAL TURKEY CLUB
SMOKED TURKEY BREAST, BACON, MAYONNAISE, LETTUCE, TOMATO, WHEAT TOAST 12

REUBEN
THINLY SLICED CORNED BEEF SERVED ON TOASTED RYE BREAD TOPPED WITH SAUERKRAUT
AND THOUSAND ISLAND DRESSING 12

GRILLED CHICKEN SANDWICH
BONELESS CHICKEN BREAST WITH LETTUCE, TOMATO, ONION,
PICKLE SERVED ON A TOASTED BAKERY BUN 13

CITY DOCK CRAB CAKE SANDWICH
REMOULADE SAUCE 16

MARKET VEGETABLE WRAP
SPINACH, ROASTED PORTOBELLO, RED PEPPERS, TOMATO,
FRESH MOZZARELLA, ARUGULA, PESTO OIL, AGED BALSAMIC GLAZE,
SPINACH TORTILLA, SERVED WITH FRESH FRUIT 12
gf TORTILLA WRAP AVAILABLE

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD AND EGGS MAY INCREASE
YOUR RISK OF FOOD-BORNE ILLNESS.

TURKEY BURGER
LETTUCE, TOMATO, ONION AND PICKLE 12

FRENCH DIP
SERVED WITH FRENCH FRIES AND AU JUS 14

CHICKEN CAESAR WRAP
SERVED WITH FRENCH FRIES 13

MAIN COURSES

CITY DOCK GRILLED RIB-EYE STEAK *
CHILI RUBBED COWBOY CUT, GRILLED TO PERFECTION SERVED WITH YUKON GOLD MASHED
POTATOES AND GRILLED ASPARAGUS 34

CRABCAKE PLATTER
2 PAN SEARED CRAB CAKES SERVED WITH FRIES
AND MARKET VEGETABLES 28

HANGER STEAK
8OZ SERVED WITH MASHED POTATOES AND ASPARAGUS 26

JUMBO SHRIMP AND SCALLOP PASTA
ROASTED RED PEPPERS, ARUGULA AND TOMATOES, CAVATAPPI PASTA,
TOSSED IN A CREAMY BUERRE BLANC 25
CAJUN STYLE SERVED WITH ANDOUILLE SAUSAGE 28

ROASTED SALMON FILET *
MUSTARD CHIVE SAUCE, MARKET VEGETABLE AND YUKON GOLD MASHED POTATOES 20

SHRIMP AND GRITS
SERVED WITH ASPARAGUS 18

FRENCH CUT CHICKEN BREAST
SERVED WITH APRICOT DEMI,
MARKET VEGETABLE, FINGERLING POTATOES 16
(SUBSTITUTE GLUTEN-FREE DEMI-GLACE *gf*)

WILD MUSHROOM RAVIOLI
TOPPED WITH BOURSIN BEURRE BLANC,
DICED TOMATO AND ASPARAGUS 16

THE SIDE PLATES

FRENCH FRIES OR HARVEST VEGETABLES 4

ROASTED FINGERLING POTATOES, SWEET POTATO FRIES, OR ONION RINGS 6

ASPARAGUS OR BROCCOLI 6

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GREAT FINISHES

BLONDIE
VANILLA BEAN ICE CREAM, CARAMEL SAUCE 6

NEW YORK CHEESECAKE
FRESH STRAWBERRIES, RASPBERRY SAUCE 6

MOLTEN CHOCOLATE LAVA CAKE
SOFT WARM CENTER, VANILLA ICE-CREAM 6

CHOCOLATE TORTE CAKE
FLOURLESS 6 *gf*

BERRIES FROM THE MARKET 6 *gf*

BEVERAGES

REGULAR AND DECAFFEINATED COFFEE 3
CAPPUCCINO 5, CAFÉ LATTE 4, ESPRESSO 3
ORANGE, APPLE AND CRANBERRY JUICE 3
VITAMIN D, LOW FAT MILK AND NON-DAIRY SOY 2.5

TAZO® TEAS:

EARL GREY, REFRESH-MINT, CALM-CHAMOMILE AND ZEN-GREEN 3
COKE, DIET COKE, SPRITE, MR. PIBB, PINK LEMONADE AND MELLO YELLO 2
ICED TEA 2.5

WE PRIDE OURSELVES IN PROVIDING GLUTEN FRIENDLY MENUS CHOICES. WHILE WE ENDEAVOR TO CAREFULLY PREPARE THOSE MEALS TO ACCOMMODATE A GLUTEN FREE DIET, PLEASE BE AWARE THAT THEY MAY BE PREPARED IN AN ENVIRONMENT WHERE GLUTEN IS PRESENT. PLEASE ASK YOUR SERVER TO ASSIST YOU IN MAKING YOUR SELECTION. PLEASE CONSULT YOUR PHYSICIAN AS TO YOUR PERSONAL HEALTH DECISIONS.