



Starters

(Serves 2-4)

Provolone Bastone \$12.95 Deep Fried, Marinara Sauce .	Fried Green Tomatoes \$14.95 Panko crust, deep fried, aioli, crispy prosciutto
Potato Pancakes (4) \$12.95 Handmade, sour cream . Apple Butter	Bang Bang Shrimp \$14.95 Deep fried, yum yum sauce, green onion
Seared Ahi Tuna \$21.95 Sliced thin, rare, ponzu sauce, Japanese aioli, Crystallized ginger slaw Sesame Seeds	Stuff Mushrooms \$21.95 Jumbo lump Crabmeat stuffing, garlic Butter, Cheddar Sauce

Soup du jour

Cup \$5 Bowl \$7

Salads

BOGIE \$21.95 <i>mixed greens, crispy orange chicken, bleu crumbles, cherry tomato halves, sliced red onion, marcona almonds</i>
Chicken Club \$21.95 <i>Grilled chicken, thick cut Black Forest bacon, tomato, cheddar cheese, hard cooked egg, French fries</i>
CLASSIC CAESAR \$13.95 <i>Cut romaine lettuce, anchovy, croutons, Parmesan cheese</i>
Aliquippa salad \$13.95 Spinach, cherry tomato halves, red onion, carrots, roasted red pepper, dried cranberries, hard cooked egg, feta cheese <i>(add to any salad) Grilled Chicken \$12.95 Dockside catch \$14.95 Honey-Lime shrimp. \$12.95</i>

Side Salads

American Wedge \$9.95 <i>ICEBERG, QUARTERED CHERRY TOMATOES. SMOKED BACON, BLEU CRUMBLES, RANCH</i>	Garden \$9.95 <i>MIXED GREENS, CHERRY TOMATO HALVES, RED ONION, CARROTS</i>	CLASSIC CAESAR \$9.95 <i>ROMAINE, ANCHOVY, CROUTON PARMESAN CHEESE</i>
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DRESSING

BALSAMIC VINAIGRETTE, RANCH, CREAMY BLEU, RED ROQUEFORT, RED RASPBERRY VINAIGRETTE, ITALIAN

****CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION – USDA**



Sandwiches

(served with French fries or house made coleslaw)

Chicken and Crab Louis \$23.95

Deep Fried dusted Chicken Breast, thick cut Black Forest Bacon, Gruyere Cheese, Lettuce, Tomato, Louie Sauce
Toasted Bun

Reuben \$\$22.95

Thick slice corned beef, swiss cheese, sauerkraut, special sauce

Wagyu \$21.95 *(8 oz. Ground, fresh never frozen, American)*

Broiled to your request, toasted bun, lettuce, tomato,

Chicken Foccacia \$21.95

Grilled zucchini, roasted red pepper, pepperoni, provolone cheese, dressed greens, grilled chicken
Toasted Foccacia

Beer Batter Cod \$21.95

Deep fried, lettuce, tomato , Toasted bun

(add grilled onions, peppers, mushrooms \$2 add bacon \$2 add American, provolone cheese, bleu, \$2)

Features

Stuffed Shrimp \$42.95

Jumbo Lump Crabmeat Stuffing, garlic butter, Cheddar sauce

Chicken Piccata \$39.95

garlic, lemon capers

Orange Salmon \$42.95 *(Aukra island, Alaska, fresh never frozen)*

Pan seared, orange glazed, ginger, sesame seed, green onion

Schnitzel \$44.95 *(milk feed, USA raised, fresh never frozen)*

Weiner, Jaeger, Holstein (hand breaded veal cutlet, pan fried)

Petite Filet \$47.95 *(6 oz. usda choice CAB, USA raised)*

Broiled to your request *(honey- Lime shrimp \$10, rock lobster (8oz) \$42*

South African Rock Lobster (deep waters off the island of Tristan)

One 7 oz tail \$52.95 Two 7 oz tails \$99.95

Dock Side Catch \$MP *(different species every week)*

In season, fresh never frozen, unique preparations,

Cut of the Week \$MP *(usda choice CAB, USA raised)*

Broiled to your request

Choice of two side dishes

Side salad, vegetable, twice baked potato, coleslaw, French fries or cup of soup

Dessert

\$9.95 *(all desserts made in house)*

Classic Crème Brûlée

Seasonal berries

Chef's Choice

Ask server for selection

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