



## STARTERS

### NEW ENGLAND SEAFOOD CHOWDER

A hearty native classic \$9

### PEEKYTOE CRAB CAKES

Native sweet crabmeat and wild mushrooms cakes served with a toasted corn arugula salad and garlic aioli \$13

### MOZZARELLA STICKS AND MARINARA (6)

\$8.5

### ROASTED EGGPLANT FLAT BREAD

Crisp house made flatbread with mozzarella, roasted eggplant & tomato \$11

### CHICKEN WINGS (6)

Buffalo or Honey BBQ with Blue Cheese Dip \$9

### TRUFFLE FRIES

\$7

## SALADS

### FRESH SEASONAL GREEN SALAD

A loaded fresh seasonal green salad with choice of dressings: Blue cheese, Balsamic Vinaigrette, Maple Dijon, Honey Lemon Vinaigrette \$8

### SMOKED ORGANIC CHICKEN SALAD

Field greens tossed with organic apple wood smoked chicken, celery, green apple, raisins, red onion, Maple Dijon vinaigrette topped with glazed pecans and gorgonzola cheese \$13

### DENNIS'S HOUSE BAKED BREAD

Sour Dough or Molasses Raisin Bread \$4.00 per loaf

## SANDWICHES

### PRIME RIB SANDWICH

Shaved prime rib served warm with smoked cheddar cheese, caramelized onion, & horseradish mayo, brioche roll & fries \$12

### BLUE CHEESE BLT

Cider cured bacon, lettuce, heirloom tomato and blue cheese mayonnaise served on warm house made molasses raisin bread with fries \$12

### CLASSIC LOBSTER ROLL

Sweet Maine lobster lightly dressed with mayonnaise, served on a toasted buttered roll with french fries Market Price

### BLACK ANGUS CHOICE HAMBURGER

Eight ounces of choice Angus beef served on a toasted bun with lettuce, tomato and fries \$12

*Smoked Cheddar, American, Sautéed Onion or Mushrooms \$1 each*

*Cider cured Bacon \$1.75*

### DOCKSIDE FISH BURRITO

Fried wild caught haddock rolled in a flour tortilla with avocado, black beans, cabbage slaw and chipotle mayo \$14

## ENTREES

### HARRIS ISLAND HADDOCK

Native Haddock filet with shrimp and herb stuffing finished with lobster cream and served with herb roasted potatoes and fresh vegetable \$25

### SHRIMP LINGUINI

Sautéed shrimp with garlic, fennel, white wine, fresh tomato and basil served over linguine topped with garlic spinach and shaved parmesan \$26

### TOURNEDOS OF BEEF

Seared tournedos of beef tenderloin with a merlot demi-glace, shallots and wild mushrooms served with potato gratin and seasonal vegetable \$31

### ROAST STUFFED DUCKLING WITH ORANGE SAUCE

Slow roasted half duck with herbed stuffing, served crisp with roasted orange and onion glaze and seasonal vegetable \$26

### THYME ROASTED ORGANIC CHICKEN AND POLENTA

Half an organic chicken dusted with thyme, garlic, salt and pepper roasted at a high heat served with chicken jus, creamy polenta and seasonal vegetable \$21

## DESSERT

### LEMON CHEESECAKE

House made \$8.5

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## BEVERAGES

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### MAINE COAST MULE

Titos vodka. Goslings Ginger beer. Blueberry Syrup \$8

### DOCKSIDE STRAWBERRY LEMONADE

Titos vodka. Lemon Juice. St. Germaine. Sprite. Lime. Muddled Strawberries \$8

### B-DOCK MARG

Hornitos tequila. Grand Marnier. Lime \$9

### HARBOR BLUE MAI TAI

Light Rum. Dark Rum. Disaronno. pineapple blue CURACAO floater \$9

### THE DOCKSIDE LEMON DROP

Absolute Citron. Cointreau. Lemon. Add a Sugar Rim at Home \$10

### THE HARBOR SUNSET

Absolute Citron, peach schnapps, OJ, Grenadine \$12

### VOODOO RUM PUNCH

Sailor Jerrys spiced rum and much more. Navy Strength \$10

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## LOCAL CRAFT BEER

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### CRYSTAL PERSUASION

*SoMe Brewing Co., York*  
Strong Ale - American  
8.2% \$8

### PORTER

*Tributary Brewing Co., Kittery*  
Chocolate Roasted Malts  
6.2% \$7

### FLANNEL SOMBRERO

*York Beach Beer Company, York*  
Lager - American  
5.3% \$7

### CHAUNCEY

*Woodland Farms Brewery, Kittery*  
Sour Ale with Cherry - American  
5.8% \$7

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## WINE BY THE BOTTLE

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### WHITE

High Def, *Riesling*, Germany '18 \$29.00

Culpeo, *Sauvignon Blanc*, Lontue Valley, Chile '19 \$28.00

Shooting Star, *Chardonnay*, CA '17 \$34.00

Carmel Road, *Unoaked Chardonnay*, CA '17 \$39.00

Rive Della Chiesa, *Prosecco*, Italy, NV \$31.00

Elicio, *Rose*, France '19 \$27.00

### RED

Foxglove, *Cabernet Sauvignon*, CA '17 \$34.00

Martin Ray, *Pinot Noir*, CA '17 \$49.00

Tito Negro, *Malbec*, Mendoza, Argentina '17 \$32.00

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22 Harris Island Rd, York Harbor, Maine

*Thank you for joining us for classic New England fare & unparalleled waterfront views*

*— Family Owned since 1968 —*