

Take Out



DOCKSIDE RESTAURANT & BAR
ON YORK HARBOR

Call
(207) 363-2722

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 \$14

BLUE CHEESE BLT

Cider cured bacon, lettuce, heirloom tomato and blue cheese mayonnaise served on warm house made molasses raisin bread with fries \$13

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 \$14

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 Market Price

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

GELATO

Daily flavors of uniquely delicious gelato \$7.5

DOCKSIDE HICKORY STICK

Vanilla ice cream rolled in chocolate cookie crumbs, served with hot fudge and whipped cream. A Dockside legend! \$7.5

BEVERAGES

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

BEER

CRAFT BEER

We have 3 rotating taps which feature York and the surrounding areas craft breweries.

Ask about today's selection.

Tributary (*Kittery*)

SoMe (*York*)

York Beach Brewery (*York*)

Woodland Farms (*Kittery*)

DOMESTIC BEER

Bud Bud Light Corona Heineken Becks NA

WINE BY THE BOTTLE AND GLASS

WHITE

High Def, *Riesling*, Germany '18 \$29 bottle / \$9 glass

Culpeo, *Sauvignon Blanc*, Lontue Valley, Chile '19 \$28 bottle / \$9 glass

Shooting Star, *Chardonnay*, CA '17 \$39 bottle / \$11 glass

Carmel Road, *Unoaked Chardonnay*, CA '17 \$39 bottle

Rive Della Chiesa, *Prosecco*, Italy, NV \$35 bottle

Elicio, *Rose*, France '19 \$27 bottle

House *Chardonnay* or *Pinot Grigio* \$8 glass

RED

Foxglove, *Cabernet Sauvignon*, CA '17 \$34 bottle / \$10 glass

Martin Ray, *Pinot Noir*, CA '17 \$49 bottle

Tito Negro, *Malbec*, Mendoza, Argentina '17 \$32 bottle / \$9 glass

House *Cabernet Sauvignon* or *Merlot* \$8 glass

22 Harris Island Rd, York Harbor, Maine

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

— Family Owned since 1968 —