

Take Out



DOCKSIDE RESTAURANT & BAR
ON YORK HARBOR

Call
(207) 363-2722

STARTERS

NEW ENGLAND SEAFOOD CHOWDER

A hearty native classic \$9

ROASTED EGGPLANT FLAT BREAD

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

PEEKYTOE CRAB CAKES

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

TRUFFLE FRIES \$7

CHICKEN WINGS (6)

Buffalo or Honey BBQ with
Blue Cheese Dip \$9

MOZZARELLA STICKS AND MARINARA (6)

\$8.5

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 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

DOCKSIDE FISH BURRITO

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

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

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 \$27

SHRIMP LINGUINI

Sautéed shrimp with garlic, fennel,
white wine, fresh tomato and basil
served over linguine topped with garlic
spinach and shaved parmesan \$27

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 \$29

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

MAINE LOBSTER

One and a half pound lobster
prepared steamed or baked stuffed
with shrimp and scallop stuffing and
lobster volute sauce. Each served
with roasted potatoes, corn on the
cob, drawn butter and lemon
Boiled \$32 Baked Stuffed \$41

DRUNKEN LOBSTER SAUTÉ

Fresh Maine lobster and sea
scallops sautéed with shallots,
herbs and an Irish whiskey
cream served with herb
roasted potatoes and seasonal
vegetable \$38

DESSERT

LEMON CHEESECAKE

House made \$8.5

DOCKSIDE HICKORY STICK

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

GELATO

Daily flavors of uniquely
delicious gelato \$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 —