

# Dockside Restaurant

*Open daily : 5pm - 10pm*

## *Appetizers*

**TAMARIND & GINGER GLAZED  
CHICKEN WINGS \$10.50**

**SUSHI ROLLS \$16.00**

Ahi Tuna sushi rolls with a Caribbean twist,  
with fresh mango and sweet potato strips.

**SHRIMP EGG ROLLS \$9.75**

Handmade shrimp egg rolls with sweet red  
chili sauce.

**CONCHY CONCH FRITTERS \$8.95**

With Brandy kissed, lime Maryrose sauce.

## *Soups*

**SUMMER SQUASH SOUP \$9.50**

With cumin fused cream and potato nests.

**CREAMY CONCH AND CORN  
CHOWDER \$9.50**

Add clams and potato & chive gnocchi for an  
even heartier dish. **\$4.00**

## *Salads*

**KALE SALAD \$13.00**

Walnuts, yellow raisins, pears and shaved  
radish with a cilantro vinaigrette dressing.

**DOCKSIDE SALAD \$12.50**

Crisp tender baby greens, beefsteak tomatoes,  
Mandarin orange segments, raisins and  
almond slices with a toasted sesame balsamic  
vinaigrette.

**WEST END CONCH SALAD \$14.00**

Local diced conch, onions, tomatoes, green  
peppers, freshly squeezed lime juice and fresh  
local pepper.

## *Sandwiches*

**GRILLED CHEESE GROUPER YOUR  
WAY \$15.00**

Melted between two thick slices of Bahamian  
bread, cheddar cheese and spicy tartar sauce.

**PAT'S HERBED AOILI BURGER \$13.50**

Homemade beef patty topped with herbed  
mayo and French fries.

## Entrees

**SPINACH & GOAT CHEESE STUFFED  
BONELESS CHICKEN BREAST \$19.50**

Served with warm Israeli pearl couscous and a creamy white wine mushroom sauce.

**BAHAMIAN SPINY ROCK LOBSTER  
TAIL \$ Market Price**

Broiled or grilled to perfection.

**AGED TENDERLOIN OF BEEF \$38.00**

Aged 8oz filet mignon char broiled, served with a port wine reduction.

**12 SPICE DRY RUBBED RIBS \$21.50**

Special blend of local herbs and spices rubbed on baby back pork ribs.

**GROUPER YOUR WAY \$22.00**

Fillet Nassau grouper prepared just the way you choose.

**SEARED LIONFISH \$32.00**

Served with sweet potato puree, corn & cilantro salsa in a seafood saffron broth.

**CRACKED CONCH \$18.50**

Seasoned to perfection and deep fried to a golden brown.

**SEAFOOD FETTUCINE \$24.95**

Shrimp, lobster, conch, clams and green mussels in a rich Alfredo sauce.

**BUILD YOUR OWN PIZZA \$18.50**

*All entrees served with your choice of garlic and cilantro mashed potatoes, coconut peas n' rice or warm Israeli pearl couscous and Chef's choice of vegetables unless otherwise indicated on menu*

## Desserts

**CHOCOLATE INDULGENCE \$9.00**

Homemade brownie, chocolate ice cream, chocolate sauce topped with nuts.

**CHEESECAKE \$9.00**

Individual cheesecake with assorted toppings.

**BLUEBERRY CRISP \$9.00**

Served with fresh whipped topping.

**OVERSIZED CHOCOLATE CHIP  
COOKIE \$9.00**

With vanilla ice cream and fresh strawberries.