



APPETIZERS

Sautéed Artichoke Hearts
Dungeness Crab Cocktail
Garlic Cheese Bread
Chips and Salsa

Crispy Fried Calamari
Roasted Garlic
Steamed NW Clams
Garlic Shrimp Skewers

Marinated Langostino Tacos
Fried Won Ton Taco filled with Langostino Baby Lobster, Asian Coleslaw and served with Siracha Creme Friache

Hummus Anti Pasto Plate
Roasted Garlic Smoked Habanero Hummus, Kalamata tapenade, Cherry Tomato, Cucumber, and chef's choice of cheeses, served with flat bread.

SOUPS / SALADS

Doc's Fresh House Made Clam Chowder
Chocked full of plump Northwest clams. Famous because it's "Oh-so-good!" Bowl or Cup

Doc's Creamy and Zesty Entrée Caesar Salad
Add blackened chicken Add blackened Salmon
*Doc's Caesar contains raw egg.

Cashew Chicken Salad
Sliced grilled chicken breast, cashews, red onions, mandarin oranges and Chinese noodles tossed with fresh romaine lettuce and honey-mustard dressing.

Spinach Salad
Fresh spinach greens, hardboiled egg, Portobello mushroom, and topped with bleu cheese crumbles, bacon bits and a warm zesty balsamic vinegar based bacon dressing.

Duck Breast Salad
Perfectly pan seared duck breast served atop a bed of mixed greens with Hazelnuts, sweet peppers, red onion, topped with a Bing Cherry Balsamic reduction and Marion Berry Vinaigrette

Dungeness Crab Louie
Romaine lettuce, topped with Dungeness Crab, fresh seasonal vegetables and 1000 island dressing

LIGHTER FARES

*Lighter fares are served with your choice of French fries, potato salad or coleslaw.
Feel free to substitute chowder, salad or onion rings for \$2*

Grilled Pesto Chicken Ciabatta
Grilled breast of chicken topped with a pesto and sun dried tomato aioli, lettuce and tomato on ciabatta.

Chicken Cheddar Club
A Doc's favorite. Grilled chicken, hickory smoked bacon, Tillamook cheddar cheese, lettuce and tomato on a gourmet baguette.

Blackened Salmon Focaccia Sandwich
Blackened Salmon topped with tomato chutney, lettuce and tomato on grilled focaccia bread.

B.L.T.C.
3 slices of hickory smoked bacon, lettuce, tomato and Havarti cheese, served on grilled bread of your choice.

Black Bean Veggie Burger
Spicy and tasty version of the veggie burger.
Add Tillamook Cheddar or pepper jack cheese.

Bleu Cheese Portobello Focaccia
Grilled Portobello mushroom, bleu cheese crumbles, lettuce and tomato on grilled focaccia bread.

DOC'S BURGERS AND MORE

1/2 pound of all natural beef cooked to medium and served with your choice of French Fries, Cole Slaw or Potato Salad.
Feel free to substitute chowder, salad or onion rings for \$2*

El Portal Burger
The newest of the Doc's burger family. Doc's Misty Isle beef with smoked habanero bleu cheese sauce with hickory smoked bacon, fried onions plus all the usual trimmings!

Big Doc Burger
The classic burger, mayonnaise, lettuce, onion and tomato. Add Tillamook Cheddar or pepper jack cheese.

Prime Rib and Cheddar
The boss's favorite. Misty Isle prime rib sliced thin and piled high on grilled triple thick sourdough bread, we add Tillamook Cheddar Cheese and serve it with au jus and creamy horseradish sauce.

Bacon Cheddar Burger
Burger, hickory smoked bacon and Tillamook cheddar cheese, mayonnaise, lettuce, onion and tomato.

Pepper Blue Burger
Pepper packed Misty Isle ground beef, hickory smoked bacon, melted bleu cheese, mayo, lettuce, onion and tomato.

Misty Isle Natural Beef Steak Sandwich
Tender Sirloin prepared to your liking, sliced thin for easy eating. Topped with grilled onions served on a gourmet baguette.

WATERFRONT BASKETS

Doc's baskets are served with coleslaw and French fries. You may substitute the two sides for a small version of Doc's Caesar salad.

Hand Cut NW Halibut and Chips
NW halibut, hand cut and Panko breaded then fried golden brown. 2 piece or 3 piece

Pacific Cod Fish and Chips
Japanese Panko breaded Pacific True Cod fried golden brown. 2 piece or 3 piece

Traditional Oysters and Chips
Dabob Bay Oysters breaded with saltine cracker crumbs and fried to perfection.

Tempura Prawns and Chips
Tempura battered prawns lightly fried.

**Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs increases your risk of food borne illness, especially if you have certain medical conditions. Please note: To share an entrée add \$3. Special requests may require additional charges. Doc's is a trans fat free restaurant. For groups of 7 or more we use one check with an 18% gratuity. Not responsible for lost to stolen items.
Doc's Accepts American Express, Discover, Visa, Master Card and of Course Cash. **Sorry No checks Please.***

MAINS FROM THE SEA AND SURF

Seafood and the Northwest are synonymous. Doc's is committed to serving the Northwest's standards and a blending of our own tantalizing creations. All mains include a small green salad. Substitute a Caesar salad or cup of Doc's fresh house made Clam Chowder for \$2

Pacific Northwest Salmon

Chef's Daily Salmon Preparation. Market Price

Saltwater Café Sauté

We honor the past with a blending of tiger prawns, bay shrimp, scallops, and clams sautéed in butter, garlic and white wine.

Northwest Cioppino

Doc's version of the Italian classic fisherman's stew. White fish, clams and salmon, in a delicious red tomato and fennel stew.

Northwest Seafood Paella

Halibut, salmon, clams and prawns simmered in a garlic tomato and Italian sausage broth with saffron rice.

Pan Seared Sea Scallops

Medium size sea scallops lightly sautéed and drizzled with a Vietnamese orange ginger and garlic chili sauce. Served with jasmine rice and sautéed broccoli.

Smoked Salmon and Cheese Tortellini

Lightly smoked salmon coupled with three cheese tortellini in a pink pepper cream sauce.

LAND BASED MAINS

All mains include a small green salad. Substitute a Caesar salad or cup of Doc's fresh house made Clam Chowder for \$2

Fuji Apple Brined Pork Tenderloin

Center cut pork tenderloin marinated in a Fuji apple brine, grilled to perfection and topped with a Cambozola cream sauce, served with Hazelnut mashed potatoes and vegetables.

Pan Seared Duck

Pan seared duck breast topped with a Turkish dried apricot chutney served with herb roasted red potatoes and vegetables

Chanterelle Chicken

Pan seared chicken breast topped with a Chanterelle mushroom and european butter sauce, served with garlic mashed and vegetables.

Lobster Mac and Cheese

Langostino baby lobster tossed with Orchiotta pasta in a yummy five cheese sauce.

Herbed Linguine Ai Fresco

Ai dente linguine noodles served with spinach, roasted garlic, artichoke hearts, fresh tomato, onion and feta cheese sautéed with white wine and olive oil.

Add grilled chicken or Add ten garlic shrimp .

Pasta Alfredo

Fettuccini noodles, heavy cream, garlic, Parmesan and Romano cheese cooked into a rich and creamy sauce. Add grilled chicken breast or Add grilled salmon

Chicken Piccata

Tender breasts of chicken, lightly floured and sautéed with wine, capers and lemon juice. Served with pasta Alfredo.

PREMIUM STEAKS



All Docs' Steaks are 100% certified natural Black Angus Beef from Misty Isle Farms. Steak mains are served with sautéed vegetables and your choice of garlic mashed potato, baked potato (after 5pm), jasmine rice or saffron Rice.

Top Sirloin

The sirloin is actually divided into several types of steak. The top sirloin is the most prized of these. Prepared to your liking and served with a red wine garlic butter basting.

Pepper Bleu Filet

6 oz. Misty Isle Tenderloin, stuffed with bleu cheese and served on a bed of caramelized onions, smothered with a bourbon demi-glacé. The best of the best!

Filet Mignon

Our Filet Mignon is six ounces cut from the Misty Isle Farms tenderloin and is the most tender steak you can buy. Prepared to your liking.

Grilled Marinated Flank Steak

Marinated Flank Steak grilled the way you like it served with choice of side and vegetable.

Doc's Prime Rib (ready after 5pm)

Selected from the finest grain-fed steers, Misty Isle Beef is ages four to five weeks, then patiently roasted in our ovens and hand-carved. Accompanied by our creamy horseradish sauce and au jus.

10oz Crew's Cut

16oz Captain's Cut

Beverages

Soda Fountain (2 refills) \$2

Coke, Diet Coke, Sprite, Diet Sprite
Lemonade, Iced Tea



Doc's proudly serves Coca-Cola products

Bottled Beverages \$3

Thomas Kemper Root Beer
Thomas Kemper Vanilla Cream
San Pellegrino
Red Bull
Chocolate Milk
St Pauli Girl Non Alcohol Beer

Glass Beers and Wine

Doc's offers a great selection of 10 draught beers and 15 wines by the glass. Your server can inform you about our current selections.

Wine List

Doc's new wine list has a wide selection from some of the greatest wineries around the world at exceptional prices.

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