



Port Townsend Dinner

Appetizers

SPICY HUMMUS with grilled pita and cucumber | 6

CRISPY FRIED CALAMARI with pesto aioli | 9

AHI TUNA TACOS* three fried won ton tacos filled with fresh sushi grade Ahi tuna tartare, Asian coleslaw, cilantro and Sriracha crème fraiche | 12

BABY GOLDEN BEET SALAD accented with roasted garlic white balsamic vinaigrette, gremolata, pine nuts and home made rosemary cotija cheese | 11

CHILLED SALMON TACOS stuffed with napa cabbage, pickled ginger slaw, cilantro and topped with baked wild salmon and wasabi English cucumber tzatziki sauce | 12

STEAMED CLAMS & PENN COVE MUSSELS with grilled garlic focaccia bread | 14

PEEL & EAT SHRIMP (GF) tender poached shrimp with green tea cocktail sauce.
half pound | 12 full pound | 22

Soups/Salads

TOMATO BASIL SOUP (GF) bowl 6 | cup 4

DOC'S HOUSE MADE CLAM CHOWDER (GF) famous because it's "oh-so-good"
bowl 7.5 | cup 5

HOUSE GREEN SALAD mixed greens with your choice of one of our house made dressings | 5

DOC'S CREAMY & ZESTY ENTRÉE CAESAR SALAD* | 12
with grilled or blackened chicken | 17
with grilled or blackened salmon | 19

KALE SALAD (GF) vitamin-rich kale tossed with pancetta, apple, candied walnuts and parmesan cheese with an apple honey vinaigrette | side 7 entree 13
with grilled or blackened chicken | 12 / 18
with grilled or blackened salmon | 14 / 20

DOC'S CRAB LOUIE (GF) mixed greens topped with tender crab, fresh seasonal vegetables and Doc's house made Louie dressing | 18

CASHEW CHICKEN SALAD cashews, red onions and mandarin orange slices with fresh mixed greens and honey mustard dressing | 15

SPINACH SALAD (GF) fresh spinach greens with hard boiled egg, topped with sautéed mushrooms, red onions, hickory bacon bits, bleu cheese crumbles and a warm zesty balsamic vinegar dressing | 16

Mains

GRILLED NORTHWEST SALMON topped with strawberry compound butter, served with rice pilaf and seasonal vegetables | 24

SALTWATER CAFÉ SAUTÉ (GF) manila clams, Penn Cove mussels, salmon, cod and prawns, sautéed in a white wine, butter, and garlic herb broth served with rice pilaf and seasonal vegetables | 21

TUNA BULGOGI* (GF) grilled Korean BBQ marinated sashimi grade ahi tuna served atop bean thread noodles, pickled ginger and napa cabbage salad | 24

DUNGENESS CRAB RISOTTO (GF) with fresh leeks and asparagus | 21

SALMON PICCATA northwest salmon pan seared with lemon, butter, white wine and capers, served with pasta alfredo and seasonal vegetables | 24

GIANT PRAWNS WITH GRILLED ROMAINE HEART served atop forbidden black rice with a gremolata vinaigrette | 22

MOROCCAN ROCKFISH baked pacific rockfish marinated in a traditional Moroccan marinade served with forbidden black rice, asparagus and chimichurri sauce | 20

NORTHWEST CIOPPINO a delicious red tomato/ fresh fennel stew featuring northwest salmon, rockfish, manila clams, Penn Cove mussels, calamari and prawns. Served with garlic focaccia bread | 22

PRIME RIB* (GF) (*Fri & Sat after 5pm only*) slow roasted and hand carved, with our creamy horseradish sauce and au jus. Served with seasonal vegetables and choice of starch.
10 oz cut | 22 16 oz cut | 26

Pasta

HERBED LINGUINE AL FRESCO linguine tossed with spinach, roasted garlic, artichoke hearts, onions, fresh tomatoes, fresh herbs, parmesan and feta cheese in a white wine butter sauce | 13
with grilled chicken breast | 17
with sautéed prawns or grilled salmon | 20

SMOKED SALMON MAC & CHEESE house smoked salmon tossed with orecchietti pasta in a five cheese sauce | 18

CLAM & MUSSEL LINGUINE manila clams and Penn Cove mussels tossed with linguine and a bacon shallot relish cream sauce | 18

Waterfront Baskets

Served with coleslaw and French fries, or substitute both for a Caesar salad

FISH & CHIPS hand-cut Northwest True Cod, panko breaded then fried until golden brown.
2 piece | 13 3 piece | 17

TEMPURA PRAWNS & CHIPS tempura-battered prawns, lightly fried | 17

DABOB BAY OYSTERS & CHIPS classically breaded with cracker meal and fried to perfection | 16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions | (GF) denotes gluten-free items | Doc's is a trans-fat free restaurant | To share an entrée add \$3 | Special requests may require additional charges | Please respect others' dining experiences | For groups of 7+ we use one check | Not responsible for lost or stolen items | Doc's accepts American Express, Discover, Visa, Master Card, and cash. No checks please.



Burgers & Sandwiches

Doc's burgers are ½ pound, all natural beef, cooked to medium. Served with your choice of French fries, coleslaw, potato salad or quinoa salad. Upgrade the side to chowder, green salad, sweet potato fries or onion rings for \$3 | Substitute gluten-free bun for \$2

CHICKEN CHEDDAR CLUB double smoked hickory bacon, Tillamook cheddar cheese, mayo, lettuce and tomato, served on a local gourmet baguette | **14**

BIG DOC BURGER* mayo, lettuce, tomato and onion on a sesame seed bun | **12**
 add Tillamook cheddar, Pepper Jack or Swiss cheese | **1**
 add double smoked hickory bacon | **2**

EL PORTAL BURGER* with smoked habanero blue cheese sauce, double smoked hickory bacon, pepper jack cheese, fried onions, plus all the usual trimmings | **14**

BBQ PORK SANDWICH house smoked sliced pork topped with coleslaw, tangy BBQ and smoked habanero blue cheese sauce on a sesame seed bun | **12**

PRIME RIB & CHEDDAR* the Boss's favorite: thin-sliced prime rib on grilled triple-thick sourdough bread and Tillamook cheddar cheese. Served with au jus and creamy horseradish sauce | **17**

BLACKENED WILD SALMON SANDWICH* tomato chutney, lettuce, tomato, mayo on grilled ciabatta bread | **15**

BLACK BEAN VEGGIE BURGER spicy version of a veggie burger, dressed up like the Big Doc burger with your choice of side | **11**
 add Tillamook cheddar, pepper jack, or Swiss | **1**
 add double smoked hickory bacon | **2**

BLEU CHEESE PORTOBELLO FOCACCIA grilled portobello mushroom, bleu cheese crumbles, lettuce, tomato, mayo and sautéed onions on grilled focaccia bread and choice of side | **12**

Beverages

SODA FOUNTAIN (2 refills) | **3**
 Coke, Diet Coke, Sprite, Lemonade, Iced Tea

BOTTLED BEVERAGES
 Bedford's Root Beer | **4**
 Bedford's Ginger Beer | **4**
 Bedford's Vanilla Cream | **4**
 San Pelligrino (500ml) | **4**
 Red Bull | **4**
 Chocolate Milk | **3**
 Milk (2%) | **2.5**

DRAFT BEERS

Coors Light | **4.25**
 Manny's Pale Ale | **5**
 Mac n Jack's African Amber | **5**
 Stella Artois | **5.25**
 Port Townsend Stout | **5.5**
 Port Townsend Hop Diggity IPA | **5**
 Finnriver Cider 9oz | **5** pint | **9**
 3 Seasonal Rotating Handles | **5**

JUICES | 3

Orange, Apple, Grapefruit, Cranberry, Tomato, Pineapple

BOTTLED BEERS

Budweiser or Bud Light | **3.5**
 Corona | **4**
 Pacifico | **4**
 Black Butte Porter | **4**
 Blue Moon | **4**
 Pilsner Urquel | **4**
 Heineken | **4**
 Widmer Omission Pale Ale | **4**
 Mike's Hard Lemonade | **4**
 Beck's (non-alcoholic) | **4**

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HAPPY HOUR

EVERY DAY
 3-5pm & 8pm-close
In the bar only!

Port Townsend / Coupeville Summer Ferry Schedule

DAILY LEAVE PORT TOWNSEND

| AM | PM | |
|----------------------|----------------------|-------------------------|
| 6:30 | 12:30 | 6:00 ^{Fri} |
| 8:00 | 1:15 | 6:45 |
| 8:45 ^{M-TH} | 2:00 | 8:30 |
| 9:30 | 2:45 | 10:00 ^{FriSat} |
| 10:15 | 3:30 | |
| 11:00 | 4:15 ^{FSSH} | |
| 11:45 | 5:15 | |

DAILY LEAVE COUPEVILLE

| AM | PM | |
|----------------------|----------------------|-------------------------|
| 7:15 | 12:30 | 6:00 |
| 8:45 | 1:15 | 6:45 ^{Fri} |
| 9:30 ^{M-TH} | 2:00 | 7:30 |
| 10:15 | 2:45 | 9:10 |
| 11:00 | 3:30 | 10:40 ^{FriSat} |
| 11:45 | 4:15 | |
| | 5:00 ^{FSSH} | |



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