



Bainbridge Island Dinner

Appetizers

SPICY HUMMUS with cucumber slices and grilled pita bread | 6

CRISPY FRIED CALAMARI with pesto aioli | 10

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

ROASTED BRUSSEL SPROUTS with white beans, shallots and pancetta | 11

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

WAGYU CARPACCIO american kobe beef pounded thin with EVOO, lemon, baby arugula salad, shaved parmesan and french truffle salt | 13

MANILA CLAMS WITH SMOKED ANDOUILLE SAUSAGE white wine and herb garlic butter, served with fresh grilled baguette | 14

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

Soups & Salads

DAILY SOUP | bowl 7.5 cup 5

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 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 with an apple honey vinaigrette | side 7 - entree 13
with grilled or blackened chicken | 12 / 18
with grilled or blackened salmon | 14 / 20

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

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

Mains

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

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

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

HERBED LINGUINE AL FRESCO linguine tossed with spinach, roasted garlic, artichoke hearts, onions, 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

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

DUNGENESS CRAB RISOTTO with fresh leeks and asparagus | 21

SALMON AGLIO E OLIO a traditional Italian dish, grilled northwest salmon on a bed of angel hair pasta sautéed with garlic, chili flake and fresh herbs, topped with a baby arugula lemon salad | 24

SCHWEINHAXE delicious German-style pork shank, slow roasted with apples and sauerkraut, and served with a generous portion of spaetzle | 22

PETIT TENDERLOIN 6oz tenderloin grilled to your liking, and served with a baked potato or mashed potatoes and seasonal vegetables | 39

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

HERB CRUSTED AHI TUNA pan seared rare sashimi grade tuna over beluga lentils and brussels sprout leaves with a white wine brown european butter sauce | 26

WAGYU BEEF BOURGUIGNON a classic burgundian stew, american kobe beef (6oz) braised with cipollini onions, heirloom carrots, morel mushrooms and bacon relish in a red mountain burgundy sauce over white truffle squashed yukon potato | 32

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 | 24 16 oz cut | 28

*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 by asking your children not to run freely | 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.



Waterfront Baskets

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

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

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

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

Burgers & Sandwiches

Doc's burgers are ½ pound, all-natural beef cooked to medium.

Served with choice of French fries, coleslaw, or potato salad.

Upgrade to chowder, green salad, sweet potato fries or onion rings for \$3. Substitute gluten-free bun for \$2.

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

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

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

BLACKENED WILD SALMON SANDWICH* topped with tomato chutney, lettuce, tomato and mayo on grilled focaccia bread | 15

BLACK BEAN VEGGIE BURGER spicy version of a veggie burger, dressed like the Big Doc burger with choice of side | 11
add Tillamook cheddar, pepper jack, havarti 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

BBQ PORK SANDWICH house smoked pulled pork topped with coleslaw, tangy BBQ and smoked habanero blue cheese sauce on a sesame 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 | 18



Doc's Email List:



Beverages

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

BOTTLED BEVERAGES

Thomas Kemper Root Beer | 4
Thomas Kemper Vanilla Cream | 4
San Pelligrino (500ml) | 4
Red Bull | 4
Chocolate Milk | 3
Milk (2%) | 2.5

JUICES | 3

Orange, Apple, Grapefruit, Cranberry, Tomato, Pineapple

DRAFT BEERS

Manny's Pale Ale | 5
Roger's Pilsner | 5
Mac n Jack's African Amber | 5
Coors Light | 4.25
Guinness Stout | 5.5
White Alaskan | 5
3 Seasonal Rotating Handles (price varies)
Rotating Bainbridge Brewery Handle (price varies)

BOTTLED BEERS

Budweiser or Bud Light | 3.5
Corona | 4
Pacifico | 4
Stella Artois | 4
Black Butte Porter | 4
Blue Moon | 4
Pilsner Urquel | 4
Heineken | 4
Alaskan Amber | 4
Widmer Omission Pale Ale | 4
Mike's Hard Lemonade | 4
Spire Hard Cider | 4
St. Pauli Girl (non-alcoholic) | 4

Bainbridge Island / Seattle Ferry Schedule

MONDAY-FRIDAY LEAVE SEATTLE

AM	PM	
5:30	12:20	7:20
6:10	1:10	8:10
7:05	2:05	9:00
7:55	3:00	10:05
8:45	3:45	10:55
9:35	4:40	AM
10:40	5:30	12:15
11:25	6:20	1:35

MONDAY-FRIDAY LEAVE BAINBRIDGE

AM	PM	
4:45	12:20	7:10
5:20	1:10	8:10
6:20	2:05	8:55
7:05	2:55	9:45
7:55	3:50	11:35
8:45	4:35	AM
9:40	5:30	12:55
10:25	6:30	
		11:30

SATURDAY, SUNDAY, HOLIDAYS LEAVE SEATTLE

AM	PM	
6:10	12:20	7:20
7:55	1:10	8:10
8:45	2:05	9:00
9:35	3:00	9:45
10:35	3:45	10:40
11:25	4:40	11:15
	5:30	AM
	6:20	12:45
		2:10

SATURDAY, SUNDAY, HOLIDAYS LEAVE BAINBRIDGE

AM	PM	
5:20	12:20	6:30
7:05	1:10	7:10
7:55	2:05	8:10
8:45	2:55	8:55
9:35	3:50	9:45
10:25	4:35	10:30
11:30	5:30	AM
		12:00
		1:25