



Port Townsend Lunch

Appetizers

- SPICY HUMMUS** grilled pita and cucumber | 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
- MANILA CLAMS WITH SMOKED ANDOUILLE SAUSAGE** white wine and herb garlic butter, served with fresh grilled baguette | 14
- ROASTED BRUSSEL SPROUTS** with white beans, shallots and pancetta | 11
- STEAMED CLAMS & PENN COVE MUSSELS** with grilled garlic focaccia bread | 14
- PEEL & EAT SHRIMP (GF)** tender poached shrimp served with green tea cocktail sauce
half pound | 12 full pound | 22

Soups & Salads

- DOC'S HOUSE MADE CLAM CHOWDER (GF)** famous because it's "oh-so-good" | bowl 7.5 cup 5
- SHE-CRAB SOUP** a specialty from the South with a northwest twist, dungeness crab in a rich sherry lemon cream sauce topped with red caviar (flying fish roe) | bowl 9
- HOUSE GREEN SALAD** mixed greens with your choice of one of our house made dressings | 5
- CASHEW CHICKEN SALAD** cashews, red onions, Mandarin orange slices, with fresh mixed greens and honey mustard dressing | 15
- 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 with an apple honey vinaigrette | side 7 entree 13
with grilled or blackened chicken | 12 / 18
with grilled or blackened salmon | 14 / 20
- 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
- DOC'S CRAB LOUIE (GF)** mixed greens topped with tender crab, fresh seasonal vegetables and Doc's house made Louie dressing | 18

Mains

- 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
- 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
- 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
- NORTHWEST CIOPPINO** a delicious red tomato and fresh fennel stew featuring northwest salmon, rockfish, manila clams, Penn Cove mussels, calamari and prawns. Served with garlic focaccia | 22
- DUNGENESS CRAB RISOTTO (GF)** with fresh leeks and asparagus | 21
- SMOKED SALMON MAC & CHEESE** house smoked salmon tossed with orecchietti pasta in a five cheese sauce | 18

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

Food, Drinks and FUN Done Right!

*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 or more, we use one check | Not responsible for lost or stolen items | Doc's accepts American Express, Discover, Visa, Master Card, and cash. Sorry, 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

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

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

LAMB SLIDERS on focaccia served with house made fire roasted tomato ketchup, pesto aioli and grilled onions | 12

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

BLACK BEAN VEGGIE BURGER spicy version of a veggie burger, dressed up like the Big Doc burger. Served with your choice of side | 11
 add Tillamook cheddar, pepper jack or Swiss cheese | 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

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

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

JUICES | 3

Orange, Apple, Grapefruit, Cranberry, Tomato, Pineapple

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

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



Doc's WINE LIST:
the best prices in town!



Need a place to stay?


Commander's Beach House
 (360) 385-1778
www.commandersbeachhouse.com

Doc's Email List:



Port Townsend / Coupeville Ferry: Oct 11 '16 - Jan 7 '17

DAILY LEAVE PORT TOWNSEND		DAILY LEAVE COUPEVILLE	
AM	PM	AM	PM
6:30	12:30	7:15	1:15
8:00	2:00	8:45	2:45
9:30	3:30	10:15	4:15
11:00	5:15	11:45	6:00
	6:45		7:30
	8:30		9:10



www.wsdot.com/ferries/schedule