



Bainbridge Island

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

STEAMED CLAMS with grilled garlic focaccia bread | 16

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

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

All salads can be served with grilled or blackened chicken, prawns or salmon for an additional charge.

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 | 6

DOC'S ZESTY ENTRÉE CAESAR SALAD* | 13

KALE SALAD (GF) vitamin-rich kale tossed with pancetta, apple, candied walnuts and parmesan with an apple honey vinaigrette | side 7 - entree 13

DOC'S CRAB LOUIE (GF) mixed greens topped with tender crab, fresh seasonal vegetables and Doc's house made louie dressing | 20

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

Mains

ROCKFISH TACOS served street style, blackened rockfish with mango pico de gallo, roasted jalapeno aioli, cabbage, corn tortillas, and served with white hominy salad | 18

CLAM LINGUINE manila clams tossed with linguine and a bacon shallot relish cream sauce | 22

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

SALMON cedar wrapped northwest salmon with lemon viognier gastrique, served with roasted fingerling potatoes and broccolini | MP

HALIBUT grilled northwest halibut served with a yellow bell coulis, gremolata, french camargue red rice and broccolini | MP

TUNA BULGOGI* (GF) seared ahi tuna with a korean bbq sauce served atop thai purple sticky rice, with korean spicy cucumber salad | 24

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

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

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

RIB EYE grilled to your liking, served with german fingerling potato salad and broccolini | 34

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 | 26 14 oz cut | 32

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+ 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 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 | 14
 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 | 16

CHICKEN CHEDDAR CLUB double smoked hickory bacon, tillamook cheddar cheese, mayo, lettuce, tomato served on a local macrina baguette | 15

BLACKENED WILD SALMON SANDWICH* topped with tomato chutney, lettuce, tomato and mayo on grilled focaccia bread | 17

BLACK BEAN VEGGIE BURGER spicy version of a veggie burger, dressed like the Big Doc burger with choice of side | 12
 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 | 13

BBQ PORK SANDWICH house smoked pulled pork topped with coleslaw, tangy bbq and smoked habanero blue cheese sauce on a sesame bun | 13

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 | 19

Beverages

SODA FOUNTAIN (2 refills) | 3.5
 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 | 5.75
 Mac n Jack's African Amber | 5.75
 Stella Artois | 6
 Coors Light | 4.75
 Guinness Stout | 6.25
 White Alaskan | 5.75
 3 Seasonal Rotating Handles (price varies)
 Rotating Bainbridge Brewery Handle (price varies)

BOTTLED BEERS

Budweiser or Bud Light | 4.5
 Corona | 4.75
 Pacifico | 4.75
 Black Butte Porter | 4.75
 Blue Moon | 4.75
 Pilsner Urquel | 4.75
 Heineken | 4.75
 Alaskan Amber | 4.75
 Widmer Omission Pale Ale | 4.25
 Mike's Hard Lemonade | 4.25
 Seattle Cider | 6
 Spire Hard Cider | 4.25
 St. Pauli Girl (non-alcoholic) | 4.25

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



Have you tried Doc's signature Mai Tai?

Doc's Email List:

