



## 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

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

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

**STEAMED CLAMS & PENN COVE MUSSELS** with grilled garlic focaccia bread | 16

**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

**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 11

**HOUSE GREEN SALAD** mixed greens with your choice of one of our house made dressings | 6

**DOC'S CREAMY & ZESTY ENTRÉE CAESAR SALAD\*** | 13

**CASHEW CHICKEN SALAD** cashews, red onions, mandarin orange slices, with fresh mixed greens and honey mustard dressing | 16

**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 | 17

**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

## Mains

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

**CLAM & MUSSEL LINGUINE** manila clams and penn cove mussels tossed with linguine and a bacon shallot relish cream sauce | 22

**SMOKED SALMON MAC & CHEESE** house smoked salmon tossed with orecchietti pasta in a 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**

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

**NORTHWEST CIOPPINO** a delicious red tomato, fresh fennel stew featuring northwest salmon, manila clams, penn cove mussels, calamari and prawns. Served with garlic focaccia bread | 24

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

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

**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

**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

**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

**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



## 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

## Burgers & Sandwiches

Doc's burgers are 1/2 pound, all natural beef, cooked to medium. Served with your choice of french fries, coleslaw, potato salad. Upgrade the side to chowder, green salad, sweet potato fries or onion rings for \$3 | Substitute gluten-free bun for \$3

**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\*** with smoked habanero blue cheese sauce, double smoked hickory bacon, pepper jack cheese, fried onions, plus all the usual trimmings | 16

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

**BLACKENED WILD SALMON SANDWICH\*** tomato chutney, lettuce, tomato, mayo on grilled ciabatta bread | 17

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

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

Bedford's Root Beer | 4  
Bedford's Ginger Beer | 4  
Bedford's Vanilla Cream | 4  
San Pelligrino (500ml) | 4  
Red Bull | 5  
Chocolate Milk | 3  
Milk (2%) | 2.5

### JUICES | 3

Orange, Apple, Grapefruit, Cranberry, Tomato, Pineapple

### DRAFT BEERS

Coors Light | 4.5  
Manny's Pale Ale | 5.5  
Mac n Jack's African Amber | 5.5  
Stella Artois | 5.75  
Port Townsend Stout | 5.5  
Port Townsend Hop Diggity IPA | 5.5  
Finnriver Cider 9oz | 6 pint | 10  
3 Seasonal Rotating Handles | 5.5

### BOTTLED BEERS

Budweiser or Bud Light | 4  
Corona | 4.5  
Pacifico | 4.5  
Black Butte Porter | 4.5  
Blue Moon | 4.5  
Pilsner Urquel | 4.5  
Heineken | 4.5  
Widmer Omission Pale Ale | 4.5  
Seattle Semi-Sweet Hard Cider | 6  
Beck's (non-alcoholic) | 4.5

## Port Townsend / Coupeville Ferry: May 14 - Sept 30

DAILY LEAVE PORT TOWNSEND		DAILY LEAVE COUPEVILLE	
AM	PM	AM	PM
6:30	12:30	7:15	12:30
8:00	1:15	8:45	1:15
8:45 <sup>M-Th,H</sup>	2:00	9:30 <sup>M-Th,H</sup>	2:00
9:30	2:45	10:15	2:45
10:15	3:30	11:00	3:30
11:00	4:15 <sup>F-Sun,H</sup>	11:45	4:15
11:45	5:15		5:00 <sup>F-Sun,H</sup>
	6:00 <sup>Fri</sup>		6:00
	6:45		6:45 <sup>Fri</sup>
	8:30		7:30
	10:00 <sup>Fri,Sat</sup>		9:10
			10:40 <sup>Fri,Sat</sup>

H = Holidays

For cancellations/updates, check [www.wsdot.com/ferries/schedule](http://www.wsdot.com/ferries/schedule)