



Bainbridge Island

Appetizers

SPICY HUMMUS with cucumber slices and grilled pita bread | 6

CRISPY FRIED CALAMARI with pesto aioli | 10

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

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

ROASTED BRUSSELS SPROUTS with pancetta, cannellini beans, shallots, crispy parmesan and a cabernet balsamic reduction | 11

ROASTED KABOCHA SQUASH with sage, blue cheese, pine nuts and maple brown butter | 11

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

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

SALMON cedar wrapped northwest salmon with lemon viognier gastrique, served with roasted fingerling potatoes 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, rock fish, manila clams, calamari and prawns. Served with garlic focaccia | 22

CLAM LINGUINE manila clams tossed with linguine and a bacon shallot relish cream sauce | 24

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

PAELLA VALENCIA saffron rice with roasted chicken, Spanish chorizo, Manila clams, and grilled prawns with a citrus aioli | 27

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

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 | 16
with grilled chicken breast | 20
with sautéed prawns or grilled salmon | 24

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

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**

STEAK SANDWICH* tender beef marinated and grilled to your liking, topped with crispy onions and balsamic apples | **19**

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 | 3.5

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**
 Alaskan White | **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

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

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 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



Doc's Email List:

