



## Appetizers

**SPICY HUMMUS** grilled pita and cucumber | 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

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

**THAI CURRY PENN COVE MUSSELS** in a coconut milk Thai red curry sauce accented with ginger pickled carrot slaw and Himalayan red rice | 12

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

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

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

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

**CHEF'S CHOICE PAELLA** our kitchen team and Chef Rafael create a new paella recipe weekly. Ask your server for this week's mouth watering paella | **MP**

**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

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

**TUNA BULGOGI\*** 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 | 22

**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, fresh 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

**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

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

**CLAM & MUSSEL LINGUINE** manila clams and penn cove mussels tossed with linguine and a bacon shallot relish cream sauce | 24

**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 or 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 pulled pork topped with coleslaw, tangy bbq and smoked habanero blue cheese sauce on cream ale spent brewery grain bun | 14

**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 | 3.5

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



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**Doc's Email List:**



## Port Townsend / Coupeville Ferry: Oct 10 - Jan 6

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	2:00	9:30	2:00
9:30	2:45	10:15	2:45
10:15	3:30	11:00	3:30
11:00	5:15	11:45	4:15
11:45	6:45		6:00
	8:30		7:30
			9:10



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