



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 (GF) in a coconut milk Thai red curry sauce accented with ginger pickled carrot slaw and Himalayan red rice | 12

CHILLED SALMON TOSTADAS 3 tostadas topped with napa cabbage, pickled ginger slaw, cilantro, baked wild salmon and wasabi English cucumber tzatziki sauce | 12

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

AHI TUNA SALAD NICOISE (GF) wedge of roma crunch, hard boiled egg, caper berries, pickled green beans, tomatoes, roasted fingerling potatoes, and pan seared ahi tuna with a white balsamic-dijon vinaigrette | 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 | 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 (GF) cedar wrapped northwest salmon with lemon viognier gastrique, served with roasted fingerling potatoes and broccolini | MP

HALIBUT FILET (GF) pan seared and served with bamboo rice, charred snow peas and a spice pineapple-ginger sauce | 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* grilled ahi tuna with a korean bbq sauce served atop thai purple sticky rice, with korean spicy cucumber salad | 24

MOROCCAN ROCKFISH (GF) 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 | 13

with grilled chicken breast | 18

with sautéed prawns or grilled salmon | 20

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 ½ 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

"IMPOSSIBLE BURGER" served on a pretzel bun and topped with pepper jack cheese, caramelized onions, and jalapeno aioli, lettuce, tomato, and onion | 17

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 13 - June 23

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 ^{M-Th,H}	2:00	9:30 ^{M-Th,H}	2:00
9:30	2:45	10:15	2:45
10:15	3:30	11:00	3:30
11:00	4:15 ^{F-Sun,H}	11:45	4:15
11:45	5:15		5:00 ^{F-Sun,H}
	6:00 ^{Fri}		6:00
	6:45		6:45 ^{Fri}
	8:30		7:30
	10:00 ^{Fri,Sat}		9:10
			10:40 ^{Fri,Sat}

H = Holidays

For cancellations/updates, check www.wsdot.com/ferries/schedule



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