



Bainbridge Island

Appetizers

SPICY HUMMUS with cucumber slices and grilled pita bread | 6

CRISPY FRIED CALAMARI with pesto aioli | 11

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

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

SAUTÉED SPINACH (GF) with chickpeas, shaved garlic, lemon, pine nuts and golden raisins | 11

GOAT CHEESE TART (GF) with parmesan frico, ratatouille and a red pepper coulis | 12

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 8 cup 6

HOUSE GREEN SALAD mixed greens with your choice of one of our house made dressings | 6.5

DOC'S ZESTY ENTRÉE CAESAR SALAD* | 14

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 | 22

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 | 14 3 pieces | 18

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 jalapeño aioli, cabbage, corn tortillas, and served with a white hominy salad | 19

SALMON (GF) cedar wrapped Northwest salmon with lemon viognier gastrique, served with roasted fingerling potatoes and broccolini | 30

NORTHWEST CIOPPINO a delicious red tomato, fresh fennel stew featuring Northwest salmon, rock fish, Manila clams, calamari and prawns. Served with garlic focaccia | 24.5

SEARED SCALLOPS (GF) with parsnip puree, huckleberry ginger red wine sauce, charred snow peas and crispy parsnips | 31

SEARED AHI sashimi grade ahi seared rare, served over purple sticky rice with snow peas, a syrah reduction and marinated shiitaki mushrooms | 26

BRAISED LAMB SHANK with white bean cassoulet, broccolini and frisee salad | 28

GRILLED NY STRIP STEAK (GF) 12oz New York grilled to perfection with crispy shoe string potatoes, grilled asparagus and a peppercorn demi | 36

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 | 26

CLAM LINGUINE Manila clams tossed with linguine and a bacon shallot relish cream sauce | 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 garlic sauce | 16
with grilled chicken breast | add 6
with sautéed prawns or grilled salmon | add 7

MUSHROOM RISOTTO (GF) creamy mushroom risotto with a medley of mushrooms | 18
with grilled chicken breast | add 6
with grilled salmon, dungeness crab or sautéed prawns | add 7

SEAFOOD MAC & CHEESE your choice of house smoked salmon or dungeness crab tossed with orecchiette pasta in a three cheese sauce
smoked salmon | 18 dungeness crab | 22

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 | 28 14 oz cut | 34

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 | 15
 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 on a pretzel bun | 17

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

BBQ PORK SANDWICH house smoked pulled pork topped with coleslaw, tangy bbq and smoked habanero blue cheese sauce on a sesame bun | 14

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

STEAK SANDWICH* tender beef marinated and grilled to your liking, topped with crispy onions, balsamic apples, arugula, mayo and dijon | 20

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

BLACK BEAN VEGGIE BURGER spicy version of a veggie burger, dressed like the Big Doc burger | 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 | 14

IMPOSSIBLE BURGER the amazing plant based burger. This completely vegan burger patty tastes like the real thing, right down to having a red center. Reduce our carbon footprint and live healthier. Served on a potato bun with pesto aioli, arugula, crispy onions, chopped pickles, caramelized onions and smoked gouda | 17

Beverages

In effort to stay true with our sustainability practices, we only provide compostable straws upon request.

SODA FOUNTAIN (2 refills) | 3.5
 Coke, Diet Coke, Sprite, Mr Pibb, Lemonade, Iced Tea

BOTTLED BEVERAGES

Stewart's Root Beer | 4
 Stewart's 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 | 6
 Mac n Jack's African Amber | 6
 Stella Artois | 6
 Coors Light | 5
 Guinness Stout | 6.5
 Bodhizafa IPA | 6
 3 Seasonal Rotating Handles (price varies)
 Rotating Bainbridge Brewery Handle (price varies)

BOTTLED BEERS

Budweiser or Bud Light | 4.5
 Corona | 5
 Black Butte Porter | 5
 Pilsner Urquel | 5
 Heineken | 5
 Alaskan Amber | 5
 Widmer Omission Pale Ale (GF) | 4.5
 Seattle Cider: Dry or Seasonal | 6
 Spire Hard Cider | 4.25
 St. Pauli Girl (non-alcoholic) | 4.25

Bainbridge Island / Seattle Ferry Schedule

MONDAY-FRIDAY LEAVE SEATTLE			MONDAY-FRIDAY LEAVE BAINBRIDGE		
AM	PM		AM	PM	
5:30	12:25	7:30	4:45	12:20	7:20
6:10	1:10	8:15	5:20	1:15	8:20
7:05	2:05	9:15	6:20	2:05	9:00
7:55	3:00	10:05	7:05	2:55	9:55
8:45	3:50	10:55	7:55	3:50	11:35
9:35	4:45	AM	8:45	4:45	AM
10:40	5:45	12:15	9:40	5:35	12:55
11:25	6:30	1:35	10:25	6:40	
			11:30		
SATURDAY, SUNDAY, HOLIDAYS LEAVE SEATTLE			SATURDAY, SUNDAY, HOLIDAYS LEAVE BAINBRIDGE		
AM	PM		AM	PM	
6:10	12:30	7:20	5:20	12:20	6:30
7:55	1:15	8:10	7:05	1:20	7:15
8:55	2:10	9:00	7:55	2:10	8:10
9:35	3:05	9:45	8:45	3:00	8:55
10:40	3:50	10:40	9:35	3:55	9:45
11:25	4:45	11:15	10:25	4:40	10:30
	5:35	AM	11:35	5:35	AM
	6:25	12:45			12:00
		2:10			1:25

