



Appetizers

- SPICY HUMMUS** grilled pita and cucumber | 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
- MANILA CLAMS WITH SMOKED ANDOUILLE SAUSAGE** white wine, herbed garlic butter, jalapeño, 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 | 14
- ROASTED BRUSSELS SPROUTS** with pancetta, cannelloni beans, shallots, crispy parmesan and a cabernet balsamic reductions | 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 8 cup 6
- 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 | 6.5
- DOC'S CREAMY & ZESTY ENTRÉE CAESAR SALAD*** | 14
- AHI TUNA SALAD NICOISE (GF)** heart of romaine, hard boiled egg, caper berries, pickled green beans, tomatoes, roasted fingerling potatoes, and pan seared ahi tuna with a white balsamic-dijon vinaigrette | 22
- 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 | 22

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 | 19
- SALMON (GF)** cedar wrapped northwest salmon with lemon viognier gastrique, served with roasted fingerling potatoes and broccolini | MP
- SEAFOOD PAELLA** saffron bomba rice with manila clams, penn cove mussels, salmon, cod and prawns, topped with an arugula salad | 28
- 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 | 22
- DUNGENESS CRAB RISOTTO (GF)** with fresh leeks and asparagus | 22
- TUNA BULGOGI*** grilled ahi tuna with a korean bbq sauce served atop thai purple sticky rice, with korean spicy cucumber salad | 24.5
- MOROCCAN ROCKFISH (GF)** baked pacific rockfish marinated in a traditional moroccan marinade served with forbidden black rice, asparagus and chimichurri sauce | 22.5
- 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
- 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 garlic sauce | 14
with grilled chicken breast | add 6
with sautéed prawns or grilled salmon | add 7
- 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 | 24.5
- 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 | 28 14 oz cut | 34



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 | 15

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 on a pretzel bun | 17

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 | 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 | 14

BBQ PORK SANDWICH house smoked sliced pork topped with coleslaw, tangy bbq and smoked habanero blue cheese sauce on a creme ale spent 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

"IMPOSSIBLE BURGER" the amazing plant based burger. This completely vegan burger patty tastes like the real thing, right down to having a red center. Served on a pretzel bun and topped with pepper jack cheese, caramelized onions, jalapeño aioli, lettuce, tomato and onion | 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, 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 | 4.75

Manny's Pale Ale | 5.75

Mac n Jack's African Amber | 5.75

Stella Artois | 5.75

Port Townsend Stout | 5.75

Port Townsend Hop Diggity IPA | 5.75

Finnriver Cider 9oz | 6 pint | 10

3 Seasonal Rotating Handles | 5.75

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

Widmer Omission Pale Ale | 4.5

Seattle Semi-Sweet Hard Cider | 6

Beck's (non-alcoholic) | 4.5

Port Townsend / Coupeville Ferry: Oct 9 - Jan 5

DAILY LEAVE PORT TOWNSEND		DAILY LEAVE COUPEVILLE	
AM	PM	AM	PM
6:30	12:30	7:15	1:15
8:00	2:00	8:45	2:45
9:30	3:30	10:15	4:15
11:00	5:15	11:45	6:00
	6:45		7:30
	8:30		9:10

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



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