

BAINBRIDGE ISLAND

APPETIZERS

Spicy Hummus

with cucumber slices and grilled pita bread | 6

Crispy Fried Calamari

served with pesto aioli | 11

Peel & Eat Shrimp GF

tender poached shrimp served with a green tea cocktail sauce. half pound | 12 full pound | 22

Ahi Tuna Tacos *

three fried won ton tacos filled with sushi grade ahi tuna tartare, Asian coleslaw, cilantro, and sriracha crème fraiche | 12

Steamed Manila Clams

with grilled garlic focaccia bread | 16

Manila Clams with Smoked Andouille Sausage

steamed Manila clams with white wine, herbed garlic butter, jalapeño, served with grilled baguette | 16

SOUPS AND SALADS

All salads can be served with grilled or blackened chicken, prawns or salmon for an additional charge.

Doc's House Made Clam Chowder

Famous because it's "oh-so-good!" Cup 6 | Bowl 8

House Green Salad

mixed greens with your choice of one of our house-made dressings: ranch, bleu cheese, honey mustard, thousand island and vinaigrette Side 7 | Entrée 10

Doc's Zesty Entrée Caesar Salad *

Side 7 | Entrée 14

Kale Salad

vitamin-rich kale tossed with pancetta, apple, candied walnuts, and parmesan with an apple honey vinaigrette Side 7 | Entrée 14

Doc's Crab Louie

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 Piece | 14 3 Piece | 18

Tempura Prawns & Chips

tempura battered prawns, lightly fried | 17

Dabob Bay Oysters & Chips

classically breaded with cracker meal, and fried to perfection | 17

Food, Drinks and FUN Done Right!

MAINS

Tacos Pescado GF

same preparation as our original rockfish tacos, but with three fish choices. Three tacos served street style, blackened with mango pico de gallo, roasted jalapeño aioli, cabbage and corn tortillas. Served with choice of side Rockfish | 19 Salmon | 23 Halibut | 27

Salmon GF

cedar-wrapped Northwest salmon with lemon viognier gastrique, served with roasted fingerling potatoes and broccolini | 30

Grilled Halibut Salad GF

on a bed of mixed greens, with a chili ginger lime vinaigrette, grape tomatoes, shaved fennel and brown rice | 33

Northwest Cioppino

a delicious red tomato fresh fennel stew featuring Northwest salmon, cod, Manila clams, calamari and prawns. Served with garlic focaccia | 26

Seared Scallops GF

with a beurre blanc sauce and candied bacon, jasmine rice and broccolini | 32

Grilled NY Strip Steak GF

12 oz 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 | 25

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 | 17 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, or prawns | add 7 with Dungeness Crab | add 10

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

slow roasted and hand carved, served with our creamy horseradish sauce and au jus, seasonal vegetables and choice of starch | FRI & SAT AFTER 5PM ONLY 10 oz cut | 29 14 oz cut | 35



BURGERS AND 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, Swiss cheese, havarti | 1 add double smoked hickory bacon | 2

El Portal Burger

smoked habanēro bleu cheese sauce, double smoked hickory bacon, pepper jack cheese, fried onions, plus all the usual trimmings on a pretzel bun | 17

Chicken Cheddar Club

sliced grilled chicken breast, double smoked hickory bacon, Tillamook cheddar cheese, mayo, lettuce, tomato, served on a local Macrina baguette | 15

BBQ Pork Sandwich

house smoked pulled pork topped with coleslaw, tangy bbq, and smoked habanēro bleu cheese sauce on a sesame bun | 14

Blackened Salmon Sandwich

topped with tomato chutney, lettuce, tomato and mayo on grilled focaccia | 17

Shrimp Salad Sandwich

poached shrimp with a creamy dill sauce, celery and green onions on a soft roll with shredded lettuce and tomato | 14

Prime Rib & Cheddar

the Boss's favorite: thinly 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, Swiss cheese, or havarti | 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, carmelized onions and smoked gouda | 17





BEVERAGES

In an effort to stay true to 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 Pellegrino (500ml) | 4 Chocolate Milk | 3 Milk (2%) | 2.5

Juices | 3.5

Orange, Apple, Grapefruit, Cranberry, Tomato, Pineapple

Bainbridge Brewery Eagle Harbor IPA | 7

2 Seasonal Rotating Handles (price varies)

Draft Beers

Coors Light | 5
Manny's Pale Ale | 6
Mac n Jack's African Amber | 6
Stella Artois | 7
Guinness Stout | 7
Bodhizafa IPA | 7
Bainbridge Brewery Kommuter Kolsch | 7

Bottled Beers

Budweiser or Bud Light | 5
Corona | 5
Blue Moon | 5
Black Butte Porter | 5
Pilsner Urquel | 5
Heineken | 5
Alaskan Amber | 5
Widmer Omission Pale Ale (GF) | 5
Seattle Cider: Dry or Berry Rose | 6
St. Pauli Girl (non-alcoholic) | 5

Bainb	ridge Is	sland / S	Seattle	Ferry So	chedule
MONDAY-FRIDAY			MONDAY-FRIDAY		
LEAVE SEATTLE			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	
SATURDAY, SUNDAY,			11:30		
HOLIDAYS			SATURDAY, SUNDAY,		
LEAVE SEATTLE			HOLIDAYS		
AM	PM		LEAVE BAINBRIDGE		
6:10	12:30	7:20	AM	PM	
7:55	1:15	8:10	5:20	12:20	6:30
8:55	2:10	9:00	7:05	1:20	7:15
9:35	3:05	9:45	7:55	2:10	8:10
10:40	3:50	10:40	8:45	3:00	8:55
11:25	4:45	11:15	9:35	3:55	9:45
	5:35	AM	10:25	4:40	10:30
	6:25	12:45	11:35	5:35	AM
		2:10			12:00
1					1:25