



PORT TOWNSEND

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
- GOLDEN BEETS**
with gremolata and house made cotija cheese | 11
- MANILA CLAMS WITH SMOKED ANDOUILLE SAUSAGE**
steamed Manila clams with white wine, herbed garlic butter, jalapeño, served with grilled baguette | 16
- 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
- STEAMED CLAMS & PENN COVE MUSSELS**
with grilled focaccia bread | 16
- AHI TUNA TACOS ***
three fried won ton tacos filled with sushi grade ahi tuna tartare, Asian coleslaw, cilantro, and sriracha crème fraiche | 12
- SALMON TOSTADAS**
2-baked and chilled, served on wonton shells with napa cabbage pickled ginger slaw and wasabi tatziki | 12
- BULGOGI RIB EYE TACOS ^{GF}**
Two street style corn tortillas filled with Korean spicy cucumber salad, pickled carrots, and a side of local organic kimchi | 12
- TACO PLATTER**
2 Ahi Tacos, 2 Salmon Tostadas, 2 Bulgogi Rib Eye Tacos | 26

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 ^{GF}**
Famous because it's "oh-so-good!" Cup 6 | Bowl 8
- 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 LOCAL ORGANIC GREEN SALAD**
mixed greens with your choice of one of our house made dressings | 7
- DOC'S ZESTY ENTRÉE CAESAR SALAD ***
Side 7 | Entrée 14
- KALE SALAD ^{GF}**
vitamin-rich kale tossed with pancetta, apple, candied walnuts, and parmesan with an apple honey vinaigrette
Side 7 | Entrée 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
- DOC'S CRAB LOUIE ^{GF}**
mixed greens topped with tender crab, fresh seasonal vegetables and Doc's house-made Louie dressing | 22
- BAVETTE STEAK SALAD ^{GF}**
American Kobe-Wagyu with organic local greens from Colinwood Farms, tossed with shallots, tomato, english cucumber and feta cheese with a tomato basil vinaigrette | 24

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 ensalada de pepino, an organic green and cucumber salad with thin sliced onion, tomato and chimchurri vinaigrette
Rockfish | 19 Salmon | 23 Halibut | 27
- HALIBUT**
fresh pan seared halibut filet with bamboo rice, caulilini, savory lemongrass infused lemon curd and red Thai curry oil | market price
- SALMON ^{GF}**
cedar-wrapped Northwest salmon with lemon viognier gastrique, served with roasted fingerling potatoes and broccolini | market price
- SALTWATER CAFÉ SAUTÉ ^{GF}**
Manila clams, Penn Cove mussels, salmon, cod and prawns, sautéed in a white wine, butter, garlic herb broth served with rice pilaf and seasonal vegetables | 24
- DUNGENESS CRAB RISOTTO ^{GF}**
with fresh leeks and asparagus | 22
- TUNA BULGOGI *^{GF}**
grilled ahi tuna with a Korean bbq sauce served atop Thai purple sticky rice, with a 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 | 25
- 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
- NORTHWEST CIOPPINO**
a delicious red tomato fresh fennel stew featuring Northwest salmon, cod, Manila clams, calamari and prawns. Served with garlic focaccia | 26
- 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}**
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

Food, Drinks and FUN Done Right!

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk for food bourne 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 to not 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.



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

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 habanero 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 baguette | 15

BBQ PORK SANDWICH

house smoked sliced pork topped with coleslaw, tangy bbq, and smoked habanero bleu cheese sauce on a crème ale spent grain bun | 14

BLACKENED WILD SALMON SANDWICH *

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

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, caramelized 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, Lemonade, Iced Tea

BOTTLED BEVERAGES

Bedford's Root Beer | 4

Bedford's Ginger Beer | 4

Bedford's Vanilla Cream | 4

San Pelligrino (500ml) | 4

Chocolate Milk | 3

Milk (2%) | 2.5

JUICES | 3.5

Orange, Apple, Grapefruit, Cranberry, Tomato, Pineapple

DRAFT BEERS

Coors Light | 5

Manny's Pale Ale | 6

Mac n Jack's African Amber | 6

Stella Artois | 6

Port Townsend Stout | 6

Port Townsend Hop Diggity IPA | 6

Finnriver Cider 9oz | 6.5 pint | 10.5

3 seasonal rotating handles | 6

BOTTLED BEERS

Budweiser or Bud Light | 4.5

Corona | 5

Dos Equis XX Ambar | 5

Black Butte Porter | 5

Blue Moon | 5

Pilsner Urquell | 5

Heineken | 5

Widmer Omission Pale Ale | 5

Seattle Semi-Sweet Hard Cider | 6

Beck's (n/a) | 4.5



Doc's Email List:

