



APPETIZERS

Spicy Hummus

with cucumber slices and grilled pita bread | 6

Steamed Manila Clams

with grilled garlic focaccia bread | 16

Peel & Eat Shrimp GF

poached shrimp served w/ 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

SOUPS AND SALADS

All salads can be served with grilled or blackened chicken, prawns  
or salmon, or Dungeness crab 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 GF

a specialty from the South, with a Northwest twist.  
Dungeness crab in a rich sherry cream sauce with  
gremolata, topped with red caviar (flying fish roe) | 11

Potato Leek Soup GF

with caramelized cipollini onion purée, toasted pine  
nuts, paprika oil and crispy leeks | 9

Doc's Zesty Entrée Caesar Salad \*

Side 7 | Entrée 14

House Local Organic Green Salad

with your choice of one of our house made dressings | 7

Kale Salad GF

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

Doc's Dungeness Crab Louie GF

mixed greens topped with tender crab, fresh seasonal  
vegetables and Doc's house-made Louie dressing | 22

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

MAINS

Clam Linguine

Manila clams tossed with linguine and a bacon shallot  
relish cream sauce | 24

Dungeness Crab Risotto GF

with fresh leeks and asparagus | 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 | 25

Herbed Linguine Al Fresco

linguine tossed with spinach, roasted garlic, artichoke  
hearts, onions, tomatoes, fresh herbs, parmesan,  
feta cheese in a white wine butter garlic sauce | 17  
with grilled chicken breast | add 6  
with sautéed prawns or grilled salmon | add 7

Smoked Salmon Mac & Cheese

house smoked salmon tossed with orecchiette pasta  
in a three cheese sauce | 19

BURGERS AND SANDWICHES

Doc's burgers are 1/2 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

1/2 lb all natural beef, mayo, lettuce, tomato, onion,  
served on a pretzel bun | 15

add Tillamook cheddar, pepper jack, Swiss cheese,  
havarti, blue cheese, or smoked Gouda | 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

Blackened Wild Salmon Sandwich

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

Chicken Cheddar Club

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

BBQ Pork Sandwich

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

Black Bean Veggie Burger

spicy version of a veggie burger, dressed up like the  
Big Doc Burger, served on a pretzel bun | 12  
add Tillamook cheddar, pepper jack, Swiss cheese,  
havarti, blue cheese, or smoked Gouda | 1  
add double smoked hickory bacon | 2

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

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

*Disclaimer: this favorite does not travel well, however  
if you're like the Boss, you are craving this sandwich.*

*Be prepared to eat in the parking lot enjoying the water view,  
or have the bread a tad soggy from all the juicy goodness.*

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

Food, Drinks and FUN Done Right!

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk for 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 | Due to these unprecedented times, we are only accepting credit card payments to minimize health risks.