



BAINBRIDGE ISLAND

APPETIZERS

Spicy Hummus

with cucumber slices and grilled pita bread | 6

Crispy Fried Calamari

served with pesto aioli | 11

Ahi Tuna Tacos *

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

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

SOUPS AND SALADS

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

Daily Soup

ask your server about today's soup special

Cup | 7 Bowl | 10

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, blue cheese, honey mustard, thousand island or vinaigrette

Side 7 | Entrée 10

Doc's Zesty 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 Dungeness Crab Louie

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

MAINS

Housemade Ravioli

ask your server about today's ravioli special

Grilled NY Strip Steak GF

12 oz New York grilled to perfection, served with crispy shoe string potatoes, grilled asparagus and a peppercorn demi-glace | 38

Shrimp Pesto Pappardelle

fresh pappardelle pasta tossed in a creamy pesto sauce, topped with grilled shrimp, shaved parmigiana reggiano and diced tomatoes | 26

Cedar-Wrapped Salmon GF

fresh Northwest salmon with lemon viognier gastrique, served with roasted fingerling potatoes and asparagus | 30

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 | 20

with grilled chicken breast | add 6

with sautéed prawns or grilled salmon | add 7

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

Seafood Mac & Cheese

choice of house-smoked salmon or Dungeness crab tossed with orecchiette pasta in a three cheese sauce
Smoked salmon | 20 Dungeness crab | 22

Mushroom Risotto GF

creamy risotto with a medley of mushrooms | 20

with grilled chicken breast | add 6

with grilled salmon, or prawns | add 7

with Dungeness Crab | add 10

Prime Rib * GF *Fri & Sat After 5pm*

slow roasted and hand carved, served with our creamy horseradish sauce and au jus, grilled asparagus and garlic mashed potatoes

10 oz cut | 32 14 oz cut | 36

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

Oysters & Chips

classically breaded with cracker meal and fried to perfection | 17

Southern Fried Chicken & Chips

buttermilk marinated chicken fried to perfection, served with your choice of bbq sauce, honey mustard or smoked habanero blue cheese sauce | 14

* 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 transfat free restaurant. Special requests may require additional charges.



BURGERS AND SANDWICHES

Doc's burgers are ½ pound, all-natural 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

½ 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 blue cheese sauce, double smoked hickory bacon, pepper jack cheese, fried onions, tomato, lettuce and mayo on a pretzel bun | 17

Chicken Cheddar Club

sliced grilled chicken breast, double smoked hickory bacon, Tillamook cheddar cheese, mayo, lettuce, and tomato, served on a Macrina baguette | 16

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

We appreciate your patience and understanding during these unprecedented times.

Our number one priority is to maintain a safe environment and keep you, our team, and our community healthy and happy.

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

Southern Fried Chicken Sandwich

buttermilk marinated chicken breast fried to perfection, served on a potato bun with pepper jack cheese, crispy onions, pickles and honey dijon sauce | 17

BBQ Pork Sandwich

house smoked pulled pork topped with coleslaw, tangy bbq, and smoked habanero blue cheese sauce on a sesame bun | 15

Blackened Wild Salmon Sandwich

topped with tomato chutney, lettuce, tomato, onion, and mayo on grilled focaccia | 18

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 | 18

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

Draft Beers

Coors Light | 5
Manny's Pale Ale | 7
Mac n Jack's African Amber | 7
Stella Artois | 7
Guinness Stout | 7
Bodhizafa IPA | 7
Bainbridge Brewery Kommuter Kolsch | 7
Bainbridge Brewery Eagle Harbor IPA | 7
2 Seasonal Rotating Handles (price varies)

Bottled Beers

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

Fall Doctails



Juices | 3.5

Orange, Apple, Grapefruit, Cranberry, Tomato, Pineapple

Bottled Beverages

Seattle Soda Co. Root Beer | 4
San Pellegrino (500ml) | 4
Milk (2%) | 2.5
Chocolate Milk | 2.5

Wines by the Glass

White Wines
Ruffino Pinot Grigio, Italy | 8
Starborough Sauvignon Blanc, NZ | 9
Chateau Ste Michelle Riesling, WA | 8
Bodegas Etchart Chardonnay | 9
Chateau Teulon Blanc, France | 9
Rombauer Chardonnay, CA | 14
Anew Rosé, WA | 8

Red Wines

Montoya Vineyards Pinot Noir, CA | 9
Chateau Teulon Rouge, France | 9
Velvet Devil Merlot, WA | 9
Trapiche Malbec, Argentina | 9
Stone Cap Syrah, WA | 8
Hyatt Cabernet Sauvignon, WA | 9
Saviah Cellars "The Jack" Red Blend, WA | 10