



APPETIZERS

- Spicy Hummus**
with cucumber slices and grilled pita bread | 6
- Crispy Fried Calamari**
served with pesto aioli | 11
- Roasted Brussels Sprouts**
with pancetta, cannellini beans, shallots, crispy
Parmesan and a cabernet balsamic reduction | 11
- Steamed Clams & Penn Cove Mussels**
with grilled focaccia bread | 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
- Peel & Eat Shrimp GF**
poached shrimp served w/ a green tea cocktail sauce
half pound | 12 full pound | 22
- Ahi Tuna Tacos ***
three fried wonton tacos filled with sushi grade ahi
tuna tartare, spicy Asian coleslaw, cilantro
and sriracha crème fraiche | 12

SOUPS AND SALADS

- All salads can be served with grilled or blackened chicken,
prawns, 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 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

- Cedar-Wrapped Salmon GF**
fresh Northwest salmon with lemon viognier
gastrique, served with roasted fingerling potatoes
and asparagus | MP
- 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
- Pan-Roasted Chicken Thighs**
two pan-roasted free range chicken thighs with a
roasted garlic pancetta risotto, sautéed brussels
sprouts leaves, and pistachio pesto, drizzled with
50 year aged balsamic vinegar | 24
- Saltwater Café Sauté GF**
Manila clams, Penn Cove mussels, salmon, cod,
and prawns, sautéed in a white wine, butter, garlic
herb broth, with seasonal vegetables and smashed
yukon gold potatoes | 28
- Northwest Cioppino**
a delicious red tomato fresh fennel stew featuring
Northwest salmon, cod, Manila clams, Penn Cove
mussels, calamari and prawns, served with garlic
focaccia | 28
- Moroccan Rockfish GF**
baked pacific rockfish with a traditional Moroccan
marinade, served with forbidden black rice,
asparagus, and a chimichurri sauce | 24.5
- Clam & Mussel Linguine**
Manila clams and Penn Cove mussels tossed with
linguine & a bacon shallot relish cream sauce | 25
- Dungeness Crab Risotto GF**
with fresh leeks and asparagus | 24
- 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, 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
- Smoked Salmon Mac & Cheese**
house smoked salmon tossed with orecchiette
pasta in a three cheese sauce | 20
- Prime Rib * GF FRI and 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

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.



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.

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

Blackened Wild Salmon Sandwich

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

Dungeness Crab Rockfish Melt

served open face on herbed focaccia with
artichokes, white onion, mayo, topped with
cheddar cheese and chopped tomato | 18

Chicken Cheddar Club

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

BBQ Pork Sandwich

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

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

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

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

Fall Doctails & Wine List



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

Oysters & Chips

classically breaded with cracker meal,
fried to perfection | 17

Tempura Prawns & Chips

tempura battered prawns lightly fried | 17

BEVERAGES

Draft Beers

Manny's Pale Ale | 7
Mac n Jack's African Amber | 7
Stella Artois | 7
Port Townsend Stout | 7
Port Townsend Hop Diggity IPA | 7
Finnriver Cider 9oz | 6.5 pint | 10.5
3 seasonal rotating handles | 7

Bottled Beers

Coors Light | 4.5
Budweiser or Bud Light | 4.5
Corona | 5
Dos Equis XX Ambar | 5
Black Butte Porter | 5
Blue Moon | 5
Pilsner Urquel | 5
Heineken | 5
Seattle Semi-Sweet Hard Cider | 6
Beck's (n/a) | 4.5

Wines by the Glass

White Wines

Ruffino Pinot Grigio, Italy | 8
Starborough Sauvignon Blanc, NZ | 9
Chateau Ste Michelle Riesling, WA | 8
Cave de Lugny "La Cote Blanche
Macon-Village" Chardonnay | 9
Chateau Teulon Blanc, France | 9
Rombauer Chardonnay, CA | 14
Anew Rose, WA | 8

Red Wines

Montoya Vineyards Pinot Noir, CA | 9
Chateau Teulon Rouge, France | 9
Hogue Cellars Merlot, WA | 8
Gascon Malbec, Argentina | 9
Goose Ridge Winery
"Stone Cap" Syrah, WA | 8
Hyatt Cabernet Sauvignon, WA | 9
Saviah Cellars "The Jack" Red Blend, WA | 10