

HARVEST

SEASONAL GRILL & WINE BAR

549 WILMINGTON WEST CHESTER PIKE GLEN MILLS, PA 610.358.1005 HARVESTSEASONALGRILL.COM

HARVEST'S FARMERS

APPLE TREE GOAT DAIRY
Richland, PA

BACK 40 RANCH
Gap, PA

BELLVIEW ORGANICS
Christiana, PA

BIRCH RUN HILLS FARM
Chester County, PA

DOVE SONG DAIRY
Bernville, PA

ELM TREE ORGANICS
Mt. Joy, PA

FRIENDLY FARMS
Gap, PA

GREEN VALLEY BEEF
Milford, PA

HEALTHY HARVEST
Parkesburg, PA

HOPE SPRING FARMS
East-Earl, PA

LANCASTER FARM FRESH CO-OP
Lancaster, PA

LINDEN DALE FARMS
Ronks, PA

MOST ITEMS ARE 500 CALORIES OR LESS

FLATBREADS

HARVEST Harvest Spice & Asiago Gratin	4
PEAR & BLEU Seasonal Pears, Birch Run Hills Farm Bleu Cheese, Baby Arugula & Fig Glaze	9
MARGHERITA Fresh Tomato Sauce, House Made Mozzarella & Basil	8
STEAK & LOCAL KENNETT SQUARE MUSHROOM* Caramelized Shallot, Baby Swiss & Sage	10
BUFFALO SHRIMP* Buffalo Hot Sauce, Birchrun Hills Farm Bleu Cheese, Celery & Carrots	10

SALADS

HARVEST Mixed Greens, Roasted Soy Beans, Shaved Carrots, Cherry Tomatoes & Harvest Vinaigrette	SMALL 4 / LARGE 8
GREEK Bibb Lettuce, Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta Cheese & Red Wine Vinegar Drizzle	SMALL 5 / LARGE 9
FALL HARVEST Boston Bibb, Belgium Endive, Baby Greens, Birchrun Hills Farm Bleu Cheese, Apples, Sundried Cranberries & Hazelnut Vinaigrette	SMALL 4 / LARGE 8
THREE BEET Truffled Ricotta Cream, Goat Cheese, Red Wine Reduction & Spiced Walnuts	SMALL 5 / LARGE 9

Add Grilled Chicken, Shrimp, Salmon, Steak or Tofu To Any Salad 5

APPETIZERS

FALL VEGETABLE SOUP Seasonal Vegetables	6
TURKEY CHILI* White Cannellini Beans, Red Kidney Beans, Black Beans, Lancaster Smoked Cheddar & Organic Sour Cream	6
ASIAN BBQ CHICKEN SKEWERS* Carrot, Daikon, Baby Bok Choy Salad & Miso Vinaigrette	9
LOCAL FARMS CHEESE PLATE ☞ Chef's Selection of Cheeses, Fruits & Jams	14
CHARCUTERIE TASTING Assortment of Cured Meats, Pâté, Cornichons & Whole Grain Spicy Mustard	14
SPINACH & ARTICHOKE DIP Roasted Garlic, White Truffle Panko, Asiago Cream & Toasted Pita	9
EDAMAME 3-WAYS Salty, Spicy & Sweet	7
PORK POT STICKERS* Thai Sweet Chili & Ponzu Dipping Sauces	10
DUCK CRÊPES* Slow Roasted Duck, Organic Honey Goat & Fig Glaze	10
WARM GOAT CHEESE Apples, Honey & Crostini	8
ORGANIC HUMMUS TRIO Roasted Garlic, Chipotle & Pumpkin	8
SESAME TUNA* Wakame Seaweed Salad & Ponzu Sauce	12

SANDWICHES

All Sandwiches Are Served With a Side Harvest Salad or Substitute Seasonal Vegetable for 2

ROASTED VEGGIE WRAP ☞ Tomato Tortilla, Boursin Cheese, Tomatoes, Japanese Eggplant, Baby Arugula, Zucchini & Portabella Mushrooms	8
THAI CHICKEN WRAP* Spinach Tortilla, Sweet Soy Chicken, Peanuts, Bibb Lettuce, Bean Sprouts, Carrots, Cucumber & Thai Chili Glaze	9
GRASS FED BEEF BURGER* Lancaster Smoked Cheddar, Tomatoes, Onion Marmalade, Mixed Greens & Le Bus Onion Roll	11
FOSSIL FARMS BISON SLIDERS* Roasted Garlic Aioli & Smoked Cheddar	13
TURKEY WRAP* Roasted Turkey, Fontina, Apples, Bacon & Whole Wheat Tortilla	10

ENTRÉE SALADS

SESAME TUNA* Edamame Salad & Wasabi Sweet Soy Vinaigrette	16
HANGER STEAK WEDGE* Baby Iceberg Lettuce, Heirloom Tomatoes, Bleu Cheese, Roasted Garlic & Asiago Dressing	15
FARMER'S FALL CHICKEN SALAD* Roasted Fall Vegetables, Bread Cubes & House Made Mozzarella, Red Wine Vinegar Reduction & Extra Virgin Olive Oil	12
SALMON SALAD* Spinach, Red Onions, Raisins, Toasted Almonds & Brown Sugar Vinaigrette	14

FISH & SEAFOOD

SZECHUAN TUNA PONZU* Asian Vegetables, Baby Bok Choy & Coconut Jasmine Rice	22
FLOUNDER FRANÇAISE* Lemons, Capers, White Wine & Whole Wheat Pappardelle Pasta	17
GRILLED ROSEMARY SHRIMP* Butternut Squash Risotto & Prosciutto Bacon	22
STRIPED BASS PROVENÇAL* Olives, Tomatoes, Artichokes, Lemon & Fine Herbs	22
AUTUMN SCALLOPS* Fennel Puree, Blood Orange Gastrique, Baby Carrots & Asparagus	23
GRILLED SWORDFISH CAPONATA* Fingerling Potatoes & Grilled Artichokes	22
CEDAR ROASTED ATLANTIC SALMON* Asparagus, Roasted Carrots & Fingerling Potatoes	19

MEATS & POULTRY

OVEN ROASTED POUSSIN* Garlic Mashed Potatoes, Herb Stuffing, Cranberries & Gravy	17
BRAISED SHORT RIBS* Roasted Carrots, Parsnips, Pearl Onions, Mushrooms, Garlic Mashed Potatoes & Natural Jus	19
HARVEST MOON GRILLED CHICKEN* Fall Chutney & Seasonal Vegetables	16
NEW YORK STRIP* ☞ Birchrun Hills Farm Bleu Cheese, Garlic Mashed Potatoes, Seasonal Vegetables & Cabernet Demi-glace	23
CASHEW ENCRUSTED PORK* ☞ Apples, Raisins, Baby Spinach, Garlic Mashed Potatoes & Natural Jus	19
INDIAN SUMMER DUCK* White Bean Rosemary Ragu, Cauliflower Gratin & Fig Glaze	20

VEGETARIAN

TOFU STIR FRY Baby Bok Choy, Carrots, Pineapple, Yellow Peppers & Snow Peas	11
GRILLED GREEK VEGETABLE KABOBS Kennett Square Mushrooms, Peppers, Tofu, Zucchini, Tomato, Fall Orzo & Tzatziki Sauce	8
PORCINI MUSHROOM RAVIOLIS French Green Lentils, Asiago, Baby Spinach & Truffled Mushroom Broth	14

SIDES

GREEN BEAN CASSEROLE Porcini Mushroom Béchamel, Toasted Almonds & Crispy Onions	5	CAULIFLOWER GRATIN	5
MAC & CHEESE Orecchiette Pasta & Stewed Tomatoes	5	SEASONAL VEGETABLES	3
		GARLIC MASHED POTATOES	3

DESSERTS

APPLE CRISP	3	HARVEST PUMPKIN PIE	3
PEANUT BUTTER MOUSSE	3	SEASONAL BREAD PUDDING	3
OREO MOUSSE	3	CARROT CAKE	3
BOSTON CREAM PIE	3		

☞ DENOTES ITEMS THAT ARE OVER 500 CALORIES

SEVERAL MENU ITEMS ARE AVAILABLE GLUTEN FREE, ASK YOUR SERVER.

* THE CONSUMPTION OF RAW OR UNDERCOOKED, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. COMBINING THIS PRACTICE WITH ALCOHOL FURTHER INCREASES THE RISK.

APPETIZERS

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| TOWER OF PRETZELS 7.50
With Pub Mustard, Cheese Dip, and Whiskey Honey Mustard | FRIED BANGIN' MAC & CHEESE* 7.99
Breaded and Fried Homemade Mac & Cheese Mixed with Irish Bangers, Served with Ballymaloe® Country Relish, Ranch Dressing and Chipotle Mayo for Dipping |
| LOADED FRIES* 6.99
Seasoned Fries topped with Bacon, Cheddar Cheese, Sour Cream and Scallions served with Ranch Dressing | KILDARE'S TRIO* 13.99
BFG Wings, a Soft Pretzel and Chicken Tenders |
| CHICKEN TENDERS* 7.99
Fried Jumbo Chicken Tenders and Fries served with Whiskey BBQ Sauce and Whiskey Honey Mustard | SPICE RUBBED SHRIMP* 8.99
Grilled Shrimp dusted with Carolina Dry Rub, served with BBQ Dipping Sauce and Mango Salsa |
| BFG WINGS* 8.99
Baked, Fried & Grilled with a Tangy Jameson® Glaze, with Blue Cheese, Celery and Carrots | BUBBLE & SQUEAK 6.99
Homemade Potato Cake served with Sautéed Leeks & topped with Cucumber Sour Cream |
| CRAB & CHEESE DIP* 9.99
Crab, Irish Cheeses with Spinach and Garlic, baked in a Pretzel Roll and served with Vegetables & Toasted Pita Chips | REUBEN SPRING ROLL* 6.99
Homemade Corned Beef, Sauerkraut, Swiss Cheese, served with Marie Rose Dressing |
| IRISH CRAIC NACHOS 8.99
House Made Potato Chips topped with Melted Cheese, Guacamole, Salsa and Sour Cream
<i>Add Pulled Pork, Chicken or Seasoned Beef* \$5</i> | BEER MUSSELS* 9.99
PEI Mussels, Tomato, Onions, Garlic and Harp Lager |
| | HUMMUS 5.99
Served with Carrots, Celery, Cucumbers and Flatbread Crackers & Pita Chips |

PUB BURGERS

Kildare's Pub Burgers are served with Fries and a Pickle
Substitute Fries for Fruit, House Salad or Potato Salad \$1 Additional Toppings for 50¢



THE E.U. (EUROPEAN UNION BURGER)* 11.99
A 10 oz. Burger topped with Rashers, Cheddar & Swiss Cheeses, a Fried Egg, Lettuce, Tomato and Onion on an Onion Roll

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| KILDARE'S DELUXE* 8.99
American Cheese, Lettuce, Tomato, Onion and Pickles on an Onion Roll | DUBLINER* 9.99
Cheddar Cheese, Rasher, Guinness® Caramelized Onions and Ballymaloe® Country Relish with Lettuce and Tomato on an Onion Roll |
| PEPPERJACK-GUAC TURKEY BURGER* 9.99
Pepperjack Cheese, Salsa, Guacamole, Lettuce, Tomato and Onion on a Whole Wheat Roll | SIZZLING BURGER* 8.99
Guinness® Caramelized Onions, Pepperjack Cheese and Chipotle Mayo on an Onion Roll |
| BUFFALO BLUE* 9.99
Tangy Jameson® Glaze, Blue Cheese Crumbles, Lettuce, Tomato and Onion on an Onion Roll | REUBEN BURGER* 8.99
Burger topped with Corned Beef, Swiss, Sauerkraut and Marie Rose. Served on a Pretzel Roll |
| MUSHROOM SWISS* 9.99
Braised Mushrooms, Swiss Cheese, Lettuce, Tomato and Onion on an Onion Roll | |
| BBQ BACON* 9.99
Bacon, Whiskey BBQ Sauce, Crispy Onions, Cheddar Cheese with Lettuce, Tomato and Onion on an Onion Roll | |



All burgers can be made with a Chicken Breast or Veggie Burger

CELTIC CUISINE

Add a Small House or Caesar Salad to any Entree for Only \$1.99

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| GUINNESS® STEW* 14.99
Hearty Meat & Vegetables slowly simmered in a Rich Guinness® Sauce served over Mashed Potatoes | DRUNKEN STEAK* 16.99
Grilled 10oz. Sirloin with Mashed Potatoes, Vegetables and topped with Crispy Onions and a Brandy Peppercorn Sauce
<i>Add a Grilled Shrimp Skewer for \$3</i> |
| SHEPHERD'S PIE* 13.99
Beef and Lamb braised with Carrots & Sweet Onions in Brown Gravy topped with Peas and baked with Mashed Potatoes and Crispy Fried Onions | GUINNESS® POACHED SALMON* 15.99
Slow Poached and Served with a Wholegrain Mustard Sauce, Mashed Potatoes and Vegetables |
| BANGERS & MASH* 14.99
Traditional Irish Sausages over Champ Potatoes with a Whiskey Demi Glace and Candied Onions | CORNERED BEEF & CABBAGE* 12.99
Served with Boiled Potatoes and a Parsley Cream Sauce |
| FISH & CHIPS* 14.99
Cold Water Cod fried with an Ale Batter, served with Fries and Herbed Tartar Sauce | HOMEMADE MEATLOAF 12.99
Topped with Gravy and served with Mac & Cheese and Vegetables |
| IRISH BREAKFAST* 10.99
Bangers, Rashers, Beans, Roasted Tomato, Eggs, and Black & White Pudding | CHICKEN POT PIE* 12.99
Slowly Cooked Chicken and Vegetables in a Creamy Broth with a Flaky Pastry Crust |
| GRILLED CHICKEN & SHRIMP* 14.99
Thin Grilled Chicken Breast & Shrimp, Fresh Herb marinated served with Spring Mix Salad with an Orange Vinaigrette and Topped with a Mango Salsa | CHICKEN BOXTY* 11.99
Grilled Marinated Chicken, Tomatoes, Mushrooms, and Onions with Cheddar Cheese, rolled in an Irish Potato Pancake and topped with Sour Cream |
| PHILLY CHEESESTEAK BOXTY* 11.99
Thin Sliced Roast Beef, American Cheese, Mushrooms, Onions and rolled in an Irish Potato Pancake then drizzled with Cheese Whiz | VEGETABLE BOXTY 9.99
Roasted Vegetables, Caramelized Onions with Provolone Cheese rolled in an Irish Potato Pancake topped with Basil Pesto |

SOUPS

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| SOUP DU JOUR 5.99
Ask your server for today's preparation | BAKED FIVE ONION 5.99
Bermuda, Vidalia, Shallots, Scallions and Crispy Onions with Croutons, Cheddar and Swiss Cheeses |
| COLCANNON 4.99
Potatoes and Leeks in a Creamy Broth with a Fresh Pesto Garnish | |

SALADS

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| CAESAR 7.99
Chopped Hearts of Romaine, Shaved Parmesan, Tomatoes and Croutons | KILDARE'S HOUSE 5.99
Chopped Iceberg & Romaine, Cucumbers, Red Onions, Tomatoes, Julienne Carrots and Crispy Flatbread |
| BBQ SHRIMP SALAD* 11.99
Served with Mixed Greens, Black Bean Corn Salsa and a Creamy Avocado Dressing | STEAK SALAD* 12.99
Iceberg Lettuce, Red Onions, Blue Cheese Crumbles, Bacon, topped with Grilled Steak and Crispy Onions |
| BUFFALO SALMON* 12.99
Iceberg Lettuce, Carrot and Celery Sticks, tossed in a Blue Cheese Dressing and topped with Buffalo Salmon | CHICKEN COBB* 11.99
Chopped Iceberg & Romaine with Grilled Chicken, Chopped Bacon, Chopped Egg, Tomatoes, Avocado, Crumbled Blue Cheese and Marie Rose Dressing |

Add Chicken, or Grilled Shrimp or Salmon \$5 to Caesar or Kildare's House Salad*

PUBWICHES

All Pubwiches are served with Kildare's House Made Chips and a Pickle
Substitute Chips with House Salad, Potato Salad, Fresh Fruit or Fries for \$1

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| CRAB CAKE* 10.50
With an Herbed Tartar Sauce, Lettuce, Tomato and Onion on a Toasted Onion Roll | BEER BRATWURST* \$6.99
Served with Caramelized Onions on a roll with Pub Mustard |
| HOT ROAST BEEF* 8.99
Sliced Thin with Savory Au Jus, Cheddar Cheese and Horseradish Mayonnaise on a Toasted Hoagie Roll | IRISH CHICKEN MELT* 9.99
Grilled Chicken, Bacon and Irish Bangers with Provolone Cheese, Lettuce, Tomato and Onion, served in a Pita with a Side of Honey Mustard |
| BUFFALO CHICKEN* 8.99
Ale Battered and fried with Jameson's® Buffalo Sauce, topped with Blue Cheese Crumbles, Lettuce, Tomato and Onion on a Toasted Onion Roll | TUNA MELT* 7.99
Homemade Tuna Salad with Sliced Tomato and Swiss Cheese served in a Pita |
| BBQ PULLED PORK* 8.99
Slow Roasted with Steak Seasoning, topped with Cole Slaw on a Toasted Onion Roll | TURKEY SWISS* 9.99
Turkey, Swiss, and Avocado on Toasted Rye with Honey Mustard |
| SALMON BLT* 9.99
Grilled Salmon, Bacon, Romaine and Tomatoes with a Chipotle Mayonnaise served in a Pita | KILDWOOD* 9.99
Kildare's version of a Dagwood. Turkey, Coleslaw, Bacon, Marie Rose, Roast Beef, Cheddar and Pub Mustard on Rye |
| CORNERED BEEF REUBEN* 8.99
Corned Beef, Swiss Cheese and Sauerkraut with Marie Rose Dressing on Rye, also available with Turkey | VEGGIE CHEESESTEAK 8.99
Sautéed Vegetables with Melted Provolone, Roasted Red Peppers, Lettuce and Tomato on a Hoagie Roll |

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SIDES

ALL SIDES ARE 2.99

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| Fries | House Made Potato Chips |
| Mashed Potatoes | Veggies of the Day |
| Mac & Cheese | Irish Potato Salad |
| Bangin' Mac & Cheese | Coleslaw |

THE PERFECT PINT

According to the folks at Guinness, the quality of a pint is as much the responsibility of the pub, as it is the brewer. Here, at Kildare's, we take pride in everything we serve, especially our Guinness.

To achieve the Perfect Pint, the following criteria should be met:

Draft should be served between 39° and 42°, and in a clean, dry imperial pint

The head should be between 1/2-1" high, dense, and creamy

The draft system should use a mix of 75% Nitrogen & 25% Carbon Dioxide, while dispensing at 40psi

DOC MAGROGAN'S DAILY LUNCHEON MENU

DOC'S FAMOUS SOUPS

Cup \$4.99 / Bowl \$6.99

- NEW ENGLAND CLAM CHOWDER
- MARYLAND CRAB SOUP OF THE DAY

APPETIZERS

- "CEASE & DESIST" FRIES \$7.99
Old Bay Fries topped with Crab & Cheese Fondue.
- CALAMARI \$9.99
Served with Spicy Marinara.
- CRAB & CHEESE FONDUE \$10.99
Served in a Toasted Bread Bowl.
- COCONUT SHRIMP \$10.99
Guinness battered & served with a Honey Mustard Sauce.
- OYSTER'S DOC-A-FELLER \$12.99
Doc Magrogan's take on the Oyster Classic.
- PAN SEARED TUNA \$10.99
Sesame Crusted Pan Seared Tuna with a Chili Sauce.
- STEAMED P.E.I. MUSSELS \$9.99
1 Pound Steamed with Red or White Sauce.
- LITTLE NECK STEAMERS \$10.99
1 Pound Steamed with Fresh Herbs, Garlic, & White Wine.

SALADS

- DOC'S HOUSE SALAD* \$6.99
Tomatoes, Cucumbers & Radishes over Mixed Greens.
- DOC'S CHICKEN CAESAR SALAD* \$8.99
Crisp Romaine Lettuce, Garlic Croutons, & Caesar Dressing.
*Substitute Salmon \$1, Calamari \$1, Shrimp \$2 or Crab Meat \$5
- FRESH MOZZARELLA & TOMATO \$8.99
Mixed Greens, Red Onion, Citrus Pesto, & Balsamic Glaze.
- SOUTHERN FRIED/GRILLED CHICKEN \$10.99
Iceberg, Romaine, Tomatoes, Cucumbers, Onions, Cheddar Cheese, Chicken, & Honey Mustard or Ranch Dressing.
- MEDITERRANEAN SEAFOOD \$13.99
Mixed Greens, Tomatoes, Roasted Peppers, Cucumbers, Onions, Olives, Shrimp, Salmon, & Crab Claws in Balsamic Vinaigrette.
- TUNA NICOISE SALAD \$12.99
Grilled Ahi Tuna Over Chilled Haricots Verts, Baby Bliss Potatoes, & Nicoise Olives in a Lemon Herb Vinaigrette.

DOC MAGROGAN'S



FRESH CATCH

CHEF SELECTED FRESH CATCH SEAFOOD \$14.99

Order in 3 Steps. Choice of Rice or Potato & Steamed Vegetables or Over a Salad.

- 1 CHOOSE YOUR FRESH CATCH FISH**
Mahi Mahi Tuna
Salmon Scallops
Shrimp Daily Catch
- 2 CHOOSE YOUR DOC'S COOKING STYLE**
Cajun Pan Seared
Grilled Steamed in Old Bay
- 3 CHOOSE YOUR SAUCE**
Herb Lemon Butter / Teriyaki /
Citrus Pesto / Thai Soy Ginger /
Jamaican Rum Butter /
BBQ Beurre Blanc

SANDWICHES

All Doc's Sandwiches are served with Doc's Seasoned Fries.

- FRESH CATCH SANDWICH \$9.99
Any of our Fresh Catch Fish, Lettuce, Tomato, Onion, and Citrus Aioli served on a Toasted Bun.
- STEAKHOUSE CHICKEN SANDWICH \$7.99
Bacon, Cheddar Cheese, BBQ Ranch Sauce, Lettuce, Tomato & Onion Straws.
- CHICKEN CAESAR WRAP \$7.99
Crisp Romaine Lettuce tossed in our Creamy Caesar Dressing wrapped in a Flour Tortilla.
*Substitute Salmon \$1, Calamari \$1, Shrimp \$2 or Crab Meat \$5
- CRAB CAKE SANDWICH \$12.99
Doc's Famous Jumbo Lump Crab Cake with Lettuce, Tomato, & Citrus Aioli.
- DOC'S SIGNATURE BURGER \$8.99
1/2 lb. Burger, BBQ Sauce, American Cheese, Lettuce, Tomato, & Onion Straws.
- CLASSIC LOBSTER ROLL (when available) \$14.99
1/4 Pound of Fresh Maine Lobster with Lettuce on a Buttered Toasted Bun.
- BUFFALO FISH SANDWICH \$8.99
Battered Cod in Buffalo Sauce with Blue Cheese Dressing, Lettuce, & Tomato.
- SALMON BLT CLUB \$8.99
Grilled Salmon with Bacon, Lettuce, Tomato, and Herb Mayo.
- OYSTER PO'BOY \$11.99
Fried Oysters on a Hoagie Roll with Lettuce, Tomato, & Spicy Creole Mustard.
- TUNA CHEESE STEAK \$9.99
Fresh Tuna Grilled & Chopped with American Cheese, Lettuce, Peppers, Onions, & Mayo.
- CRABBY CHEESE STEAK \$8.99
Chopped Steak with our famous Crab & Cheese Fondue and Lettuce.
- CHICKEN CHEESE STEAK \$7.99
Chopped Chicken Breast topped with American Cheese, Peppers, Onions, & Lettuce.

DOC'S RAW BAR

- OYSTER SHOOTER \$5.99
Vodka, Cocktail Sauce & an Oyster in a Shot Glass.
- SLURP & BURP \$4.99
Oyster & Cocktail Sauce below 4 oz. of Yuengling Lager.
- SHRIMP COCKTAIL \$14.99
Jumbo Shrimp with Doc's Cocktail Sauce.
- DOC'S PERFECT STORM \$65 FULL ORDER / \$35 HALF ORDER
Colossal Lump Crab Cocktail, Jumbo Shrimp, Crab Claws, Raw Oysters & Clams on the Half Shell.
- COLOSSAL LUMP CRAB COCKTAIL \$16.99
Lump Crab Meat & Snow Claws with Doc's Cocktail Sauce.
- CLAMS ON THE HALF SHELL \$1.50 EA
Served with Cocktail Sauce & Mignonette.
- OYSTERS ON THE HALF SHELL MARKET
Served with Cocktail Sauce & Mignonette.

** Eating Raw or Undercooked Food Increases the Chances of Foodborne Illness. Combining this Practice with Alcohol Further Increases the Chances.**

THE WEEK AT DOC'S

- MONDAYS**
BUCK-A-SHUCK OYSTERS
\$1 Oysters 4-10p
- TUESDAYS**
ALL YOU CAN EAT CRAB LEGS
\$24.99 Snow Crab Legs 4-10p
- THURSDAYS**
LOBSTER THURSDAY
\$19.99 1 1/4 lb. Maine Lobster
- SUNDAYS**
KIDS EAT FREE
With The Purchase Of An Adult Entrée
CRAB CAKE SUNDAY
\$15.99 Crab Cakes | \$7.99 Crab Cake Sandwiches
\$10 BURGER & BEER
Any Sandwich & Domestic Pint For \$10

PASTA

- SALMON PAPPARDELLE \$14.99
Fresh Salmon in a Lemon Basil White Wine Sauce.
- DOC'S SHRIMP SCAMPI \$19.99
Shrimp in a Garlic Butter Sauce over Linguini.
- PENNE ALFREDO \$19.99
Shrimp, Scallops & Broccoli in a Traditional Alfredo Sauce.
Enjoy with Chicken for only \$16.99
- LINGUINI FRA DIAVOLO \$21.99
Shrimp, Scallops & Calamari in a Spicy Red Sauce.

ENTREES

- CASHEW ENCRUSTED TILAPIA \$17.99
Served with Jamaican Rum Butter Sauce & Mango Salsa.
- FISH & CHIPS \$16.99
Beer Battered Cod with Cole Slaw & Tartar Sauce.
- ROSEMARY & CITRUS CHICKEN \$15.99
Chicken Breast Grilled & topped with Lemon Herb Butter.
- DOC'S SALMON \$19.99
Served over Sweet Potato & Crab Meat Hash with BBQ Beurre Blanc.
- DOC'S BLUE SIRLOIN \$19.99
10oz Sirloin with Melted Blue Cheese & Crispy Onions.
- DOC'S FAMOUS CRAB CAKES \$25.99
Served with Corn Salsa & House Potatoes.

LUNCH MENU OFFERED
MONDAY - FRIDAY 11AM - 3PM