

# DOCKSIDE RESTAURANT & BAR

## STARTERS

- CRISPY ONION RINGS** | *chipotle sauce* 12  
**WARM OLIVES** | *citrus & herb marinated olives* 12  
**PARMESAN TRUFFLE FRIES** | *roasted garlic aioli, parsley* 14  
**SWEET MUSTARD GLAZED MEATBALLS** 16  
**BUFFALO WINGS** | *ranch, carrots, celery* 16  
**FRIED CALAMARI** | *remoulade sauce, lemon* 18  
**HUMMUS** | *olive oil, paprika, pita* 18  
**MARYLAND CRAB CAKE** | *citrus aioli, lemon* 23  
**CHEESE & CHARCUTERIE** | *domestic & imported cheeses, cured meats, baguette, jam* 25  
**SPANISH OCTOPUS** | *pee wee potato, bacon, onion, paprika oil* 26

## ON THE LIGHTER SIDE

- chicken +10, shrimp +15, salmon +18, crab cake +20  
**SPRING SALAD** | *mesclun greens, cherry tomato, cucumber, carrot, balsamic vinaigrette* 14  
**CAESAR SALAD** | *romaine, croutons, parmesan cheese* 15  
**TOMATO & BURRATA** | *basil, olive oil, balsamic* 20

## BETWEEN BREADS

- with fries or petit salad, onion rings +3  
**VEGGIE SANDWICH** | *sourdough, butter lettuce, heirloom tomato, alfalfa sprouts, pesto aioli* 19  
**ROASTED TURKEY SANDWICH** | *sourdough, butter lettuce, heirloom tomato, bacon, cranberry aioli* 22  
**DOUBLE WHARF BURGER** | *beef patty, cheddar, brioche bun, butter lettuce, heirloom tomato, caramelized onion* 25  
**CRAB CAKE SANDWICH** | *lump crab meat, brioche bun, butter lettuce, heirloom tomato, citrus aioli* 32

## ENTREES

- PAN-SEARED AIRLINE CHICKEN BREAST** | *crushed potatoes, grilled asparagus, pan-jus* 32  
**SEAFOOD SPAGHETTI AL OLIO** | *jumbo shrimp, lump crab, heirloom cherry tomato, capers, garlic, EVOO* 38  
**CRISPY SKIN SALMON** | *orzo salad, zucchini, squash, tomato, capers, red wine vinegar, & sundried tomato chimichurri* 38  
*Substitute salmon with Tofu*  
**STEAK FRITES** | *Skirt Steak, french fries, roasted garlic aioli & herb butter* 39  
add shrimp +15

## SIDES

- FRENCH FRIES** 10  
**SIDE SALAD** | *mesclun lettuce, balsamic vinaigrette* 8  
**ASPARAGUS** | *sea salt, EVOO* 10  
**FARMERS ORZO** | *warm vegetable orzo salad, zucchini, squash, tomato, capers, fresh herbs, red wine vinegar, EVOO* 10  
**CRUSHED POTATOES** | *sea salt roasted potato, fried* 10

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## COCKTAILS \$20

**MANGO SANGRIA** | spanish white wine, apple brandy, orange liqueur, mango purée, club soda

**CABANA COOLER** | tito 's, pamplemousse, passionfruit, fresh lime

**CRÈME DE MEZCAL** | ilegal mezcal, crème de violette, lemon, fee foam

**TRIPLE B** | woodford reserve, blackberry, black pepper, citrus

**JUNGBIRD** | appleton rum, cachaça, campari, pineapple, lime

**BLANC NEGRONI** | bombay sapphire, belvedere, pamplemousse, dry vermouth

**GEN XY&Z** | tres generaciones, all spice dram, apple-cinnamon syrup, absinthe

## BARREL AGED \$30

**801 MANHATTAN** | virginia catoctin creek rye, antica formula sweet vermouth, peychaud bitters, amarena cherries

## DRAFT

### HEINEKEN 8

Lager, NETHERLANDS, 5.0%

### BUD LIGHT 8

Lager, MISSOURI, 5.0%

### FAT TIRE 9

Amber Ale, COLORADO, 5.2%

### LAGUNITAS 9

IPA, CHICAGO, 6.4%

## CIDER

### ANXO CIDRE BLANC 10

Dry Cider, Washington DC, 6.9%

## WHITE

### LA CREMA 13

Chardonnay, Monterey, California 2021

### TE AWANGA 16

'Mister' Sauvignon Blanc, New Zealand 2020

### CARL GRAFF 16

Riesling Kabinett, Mosel, Germany 2021

### ROBERT PRINCIE 18

'Borghi Ad Est', Pinot Grigio, Italy 2020

### VINCENT CARÊME 16

Chenin Blanc, 'Spring', Loire Valley, France 2019

## RED

### ESSAY 14

Syrah/Grenache/Mourvèdre, South Africa 2020

### DOMAINE FRANÇOIS VILLARD 16

Syrah, l'appel des Sereines, Vin de France 2019

### CAYMUS SUISUN 18

Zinfandel/Petit Syrah, Suisun Valley CA 2020

### REQUIEM 18

Cabernet Sauvignon, Columbia Valley 2019

### DOMAINE DEUX TERRES (chilled) 19

Grenache, Rhone, France 2020

### BENTON LANE 21

Pinot Noir, Willamette Valley, Oregon 2021

## CAN

### DC BRAU JOINT RESOLUTION 9

Hazy IPA, DISTRICT OF COLUMBIA, 5.5%

### DC BRAU CORRUPTION 9

American-style IPA, DC 6.5%

### DC BRAU PILS 9

German-style Pilsner, DC 4.5%

### DC BRAU TUK TUK 9

International Style Light Lager, DC 4.5%

### DC BRAU EL HEFE 9

German Style Wheat, DC 5.2%

### DOGFISH HEAD SEAQUENCH 9

Ale Sour, DELAWARE, 4.9%

### RIGHT PROPER RAISED BY WOLVES 9

Dry-Hopped Pale-Ale, DC 5%

## PINK

### CHATEAU DE BERNE 14

Grenache Noir/Cinsault, Provence, France 2022

### EARLY MOUNTAIN VINEYARDS 15

Merlot/Cabernet Franc, Shenandoah, Virginia 2021

### CHATEAU LA GORDONNE 18

Grenache/Syrah/Cinsault, Provence, France, 2021

## BUBBLES

### CLOS AMADOR 13

Rosé Tendre, Cava Rosé, Catalunya, Spain NV

### MASCHIO 15

Prosecco, IT NV

### PIPER-SONOMA 18

Brut Rosé, Sonoma, California NV

### PIPER-HEIDSIECK 25

'Cuvee1785, Champagne, France NV

## NON-ALCOHOLIC

OPIA, N/A Chardonnay, 13/60

GEISEN, N/A Rose 12/55

LENATUREL, N/A Grenache 15/69

FRE, N/A Sparkling Rose 13/60

HEINEKEN 0.0 8

LAGUNITAS, Hop Water 8