

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, grilled pita* 18
MARYLAND CRAB CAKE | *citrus aioli, lemon* 23
CHEESE & CHARCUTERIE | *domestic & imported cheeses, cured meats, baguette, jam* 25

ON THE LIGHTER SIDE

- add 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 BREAD

- 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 | *maryland lump crab, brioche bun, butter lettuce, heirloom tomato, citrus aioli* 32

ENTREES

- add shrimp +15
PAN-SEARED AIRLINE CHICKEN BREAST | *crushed potatoes, grilled asparagus, pan-jus* 32
SEAFOOD SPAGHETTI AL OLIO | *jumbo shrimp, crab meat, 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 | *grilled butcher's cut, french fries, roasted garlic & herb butter, aioli* 39

SIDES

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

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COCKTAILS 19

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

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

CRÈME DE MEZCAL | *illegal mezcal, crème de violette, lemon, feefoam*

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

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

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

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

BARREL AGED 28

801 MANHATTAN | *virginia catocin 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