



BAR MENU

Built For Sharing

Monday - Friday 3:00 to 9:30 pm

Saturday 12:00 to 9:30 pm

Sunday 1:00 to 8:00 pm

STARTERS & SHARING

Oysters On the Half Served raw with horseradish, spicy cocktail sauce and saltine crackers. 6/ 6.95 12/ 12.95

Sushi Grade Ahi Tuna Seared rare sesame crusted Ahi tuna topped with a drizzle of organic teriyaki sauce with a side of pickled ginger and wasabi. 10.95

Jumbo Shrimp Cocktail Half dozen tiger shrimp served cold with our tangy and slightly spicy cocktail sauce. 6.95

Cured Salami & Cheese Platter Sharp cheddar, soft brie and gouda cheeses with cured salami, gourmet flatbread crackers and fresh fruit. 9.95

Fried Calamari Platter (Spanish Style) Half pound of house-dusted calamari rings and tentacles drizzled with a garlic-butter sauté of red onion and Spanish sausage then topped with mild banana pepper rings. 9.95

Chef-Dusted Fried Oysters Half pound of tender & sweet fried oysters, served with a chipotle mayo dipping sauce. 10.95

Mussels Fra-Diablo or Bianco Style A whole pound of steamed blue mussels served in a spicy red sauce or a white wine butter sauce. Each topped with garlic, tomato and grilled toast points for dipping. 9.95 (Over pasta 11.95)

Shrimp Mozambique Half pound of tail on shrimp sautéed in a garlic butter with just the right amount of spice. Served with yellow rice and grilled toast points. 8.95 (Over pasta 10.95)

Maryland Crab Cakes Four mini cakes prepared with lump crabmeat, perfectly seasoned then pan-seared and served with a remoulade dipping sauce. 11.95 (Combo with chowder 14.95)

Designer Share Platters

Chicken Wings (4)	Fried Shrimp (4)
Chicken Strips (4)	Cheese Sticks (4)
Jalapeno Poppers (3)	Fried Green Beans
Jalapeno Shrimpers (3)	Loaded Potato Saucers
Sweet Potato Puffs	Onion Rings
Bacon & Cheddar Tater Kegs (4)	

Pick Two 6.95 Pick Three 9.95

Pick Four 12.95 Pick Five 15.95

Chicken Quesadillas Four triangles layered with chicken, tomato, grilled peppers, onion, and cheese. 7.95

Chicken Santa-Fe Egg Roll or Oriental Vegetable Egg Roll Six halves of these favorites served with our sweet chili dipping sauce. 6.95

Chili Stacked Nachos A stack of our house-made tortillas with a generous portion of our gourmet chili and topped with cheese, tomato, onion and sour cream. 7.95

Potato Ribbons; Ranch Flavored, Salt & Pepper, Balsamic Vinaigrette or Plain Fresh cut and crispy fried russet potato ribbon chips piled high and topped with your choice of flavor. 4.95

SOUPS & SALADS

Whitey's Famous Chili Our gourmet chili topped with cheddar cheese and served with crackers. Cup 3.95 Bowl 4.95

Dockside Stone Crab Chowder A chowder worthy enough for Stone Crab in a rich and creamy base, laced with corn and potatoes. Served with crackers. Cup 4.95 Bowl 5.95

House Salad or Caesar Salad 5.95
Enhance any salad with Grilled Chicken 4, Crispy Chicken 4, Italian Cold-Cuts 4, Blackened Shrimp 5 or Lobster Salad 5

Greek Salad Plate Crisp lettuce greens, grape tomato, cucumber, red onion, mild banana peppers and black olives tossed in our authentic Greek dressing and topped with lots of feta cheese crumbles. 7.95 Add Chicken 4 or Blackened Shrimp 5

BURGERS & SANDWICHES

The No Name Burger A half-pound never frozen angus beef burger topped with your choice of swiss, american or pepper jack cheese, lettuce, tomato, and onion on a grilled brioche bun. Served with french fries and a pickle wedge. 8.95

Adds: Grilled Onion or Mushroom .50 Bacon or Avocado .95

Memphis Burger The no name burger with a name, adds pepper jack cheese, bacon, onion ring and BBQ sauce. 9.95

Nantucket Burger The no name burger smothered in sautéed onions, mushrooms, swiss cheese and beef sauce. 9.95

Pasadena Chicken Sandwich Grilled chicken breast with sliced avocado, pepper jack cheese, hickory smoked bacon, lettuce, tomato, and onion on a grilled brioche bun. Served with french fries and a pickle wedge. 9.95

Philly Steak Sub Thinly sliced ribeye steak cooked with sweet peppers, onions, and cheese. Served with fries. 8.95

Blackened Fish Sub A seasoned and grilled white fish filet topped with lettuce, tomato, and onion. Served with fries. 8.95

Smoked Pulled Pork Sandwich Tender and juicy with just the right amount of smoke, barbeque sauce and coleslaw is on the side. Served with fries. 8.95 Served with onion rings. 9.95

HOUSE SPECIALS

Steamed Snow Crab Platter A whole pound of snow crab clusters served with melted butter, boiled baby reds, and sweet corn on the cob. 15.95 Additional half pounds just 6.95 ea.

Jumbo New England Lobster Roll A traditional top-loading grilled bun stuffed with real lobster meat, and light mayo upon a green lettuce leaf. Served with french fries. 15.95

Blackened Fish Summer Salad A white and flakey fish pan-seared in our special seasoning, served with fresh slices of cucumber and tomato in a vinaigrette marinade. 9.95

Seafood Paella Generous portions of sautéed shrimp, scallops, mussels, and spanish sausage served on a bed of yellow rice. 14.95

The Seafood Trio This trio combines a sampling of our famous shrimp mozambique over yellow rice, two maryland crab cakes, and a cup of stone crab chowder. 14.95

FLAT BREAD PIZZA



Chicken & Artichoke A savory spinach and artichoke sauce topped with grilled chicken, bell pepper, onion and cheese. 10.95

BBQ Smoked Pork Sweet & tangy barbeque sauce topped with pulled pork, bacon, red onion, tomato, cheddar and mozzarella cheeses. 10.95

Caribbean Shrimp A tangy mango salsa topped with blackened grilled shrimp and cheese. 10.95

Classic Pepperoni zesty marinara sauce topped with pepperoni and cheese. 8.95 (Supreme Style 10.95)