

Beginnings

Crab Docamole

Fresh Avocado, Crab Meat and Pico De Gallo, served with Tortilla Chips 14

Cajun Fries

Doc's Seashore Fries topped with Cajun Crawfish, Bacon, Cheese and Fresh Herbs 13

Oysters

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On the Half Shell Market Price

Peel & Eat Shrimp

Half lb. 14 Full lb. 24



Calamari Rings

Deep Fried Calamari Rings served with Remoulade Dipping Sauce 13

Chips & Salsa

Roasted Tomato Salsa with Tortilla Chips 7

Hushpuppies

(8) Served with Remoloude Dipping Sauce 5

Seafood Queso

House Made Queso with Roasted Salsa, Blackened Shrimp and fresh Pico De Gallo served with Tortilla Chips 14

Soup & Salads

Coastal Cobb Salad



Fresh Mixed Greens with Pico De Gallo, Cheese, Egg, Onion, Bacon & Avocado 10

Add Grilled or Blackened Chicken 7
Add Grilled, Fried or Blackened Shrimp 8
Add Grilled or Blackened Yellow Fin Tuna 10

Seafood Salad

Calamari, Blackened Yellow Fin Tuna and Boiled Shrimp on a bed of Fresh Mixed Greens with Cilantro Ginger Vinaigrette, Honey Soy and a Cucumber Wasabi Drizzle 20

Clam Chowder ~ Best In Town!!!

Cup 5 Bowl 9

Soup & Salad Combo

Clam Chowder with a House Salad Cup 10 Bowl 14

Dressings

Balsamic Vinaigrette | Italian | Caesar | Ranch Honey Mustard | Bleu Cheese | Oil & Vinegar Cilantro Ginger Vinaigrette | 1000 Island





Certified Angus Beef



By Sea

Served with Docs Rice and Fresh Seasonal Vegetables (substitutions are an additional cost)

Crab Stuffed Flounder

Broiled Flounder Stuffed with our Homemade Crab Stuffing, topped with our House Poblano Crawfish Cream Sauce 28

Coastal Bacon Wrapped Shrimp



Jumbo Shrimp (6), stuffed with Cilantro Lime Cream Cheese, wrapped in Applewood Smoked Bacon 25

Yellow Fin Tuna Tacos

Tuna (Grilled or Blackened) with shredded Cabbage, Avocado Baja Sauce, Pico De Gallo and a Mango Rum Drizzle 25

Catch of the Day



We bring in Market Fish daily. Please ask your Server for Today's Catch Market Price

Add to your Entrée:

Add (5) Grilled Shrimp 9

Add (4) Fried Shrimp

Add (1) Crab Cake 8

Add (3) Coconut Grilled Shrimp 8

Add (6) Bacon Wrapped Shrimp 20

Substitute a House Salad 3

Substitute Roasted Rosemary New Potatoes 2

Fried Platters

Served with Fries, Slaw and Hush Puppies
Tartar and Cocktail Sauce available upon request.
(add-ons only - no substitutions)

Fried Shrimp

(8) Shrimp, Hand-Breaded in Panko 19

Fried Flounder

Hand-Breaded in Panko 19

Crab Cakes

(2) Crab Cakes, Loaded with Blue Crab Meat Market Price

Seafood Lover

(4) Shrimp, (1) Fish Fillet, (1) Crab Cake 27

Substitute Sweet Potato Fries 2 Add a House Salad 5

Sides

Roasted Rosemary New Potatoes | Cole Slaw
Seasonal Veggies | Docs Rice | Seashore French Fries

Additional Cost:

Sweet Potato Fries | House Salad | Soup

Sweet Potato Fries | House Salad | Soup

* * * ATTENTION * * *

There is a risk associated with consuming raw oysters or any raw animal protein. If you are pregnant, have a chronic illness of the liver, stomach or blood, or you have immune disorders, you are at greater risk of illness from raw oysters and should eat them fully cooked. If you are unsure of your risk, consult a physician.



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By Land

All Steaks are Hand-Cut, Certified Angus Beef and Served with Roasted Rosemary New Potatoes and Fresh Seasonal Vegetables

(substitutions are an additional cost)

Chef's Choice Hand Cut Steak



12 ounce Market Price

Chicken Fried Chicken

Hand Breaded Organic Chicken Breast served with a Country Pepper Gravy 20

Fiesta Chicken



Blackened Organic Chicken Breast topped with Applewood Smoked Bacon, House Made Queso, Avocado Baja Sauce & Fresh Pico De Gallo 21

Add a House Salad

Request "Docs Style" - Steak is topped with 5 Grilled Shrimp and Laguna Shrimp Sauce.

Burgers & Sandwiches

All come with Lettuce, Tomato, Red Onion, Pickles and Doc's Seashore Fries. All Burgers are ½ lb. fresh Angus Beef.

The Classic Burger

Bacon | Wisconsin Cheddar 16

The Fiesta Burger

Bacon | Queso | Pico De Gallo | Avocado Baja Sauce

Flounder or Shrimp hand breaded and fried, then Drizzled with Homemade Remoulade

Buffalo Chicken Sandwich

Breaded Chicken Breast tossed in Buffalo Sauce and Served with Ranch or Blue Cheese Dressing

Coastal Tuna Sandwich

Blackened Yellow Fin Tuna (served med-rare), Coleslaw, Pico De Gallo, Avocado Baja Sauce and Mango Ginger Rum Aioli

Substitute a Chicken Breast or Veggie Patty to any Burger or Sandwich

Add Cheese, Bacon or Veggies to any Burger 2 Substitute Sweet Potato Fries Substitute a House Salad

Desserts

Key Lime Pie

A Gulf Coast Favorite! Graham Cracker Crust and Raspberry Sauce Drizzled Atop

Fried Cheesecake

Cheesecake Wrapped in a Cinnamon Tortilla, Fried and Topped with Vanilla Ice Cream and Chocolate Syrup

Beverages























From the Skiff

South Texas Tea (32 oz)

Four Premium Texas Liquors | Fresh Lemon Juice | Splash of Coke

Texas Dreamer

Tx Whiskey | Deep Eddy Ruby-Red | Fresh Basil and Lemon Juice

Strawberry Basil Lemonade

Deep Eddy Lemon Vodka | Fresh Strawberries and Basil | Fresh Lemon Juice

Coastal Cooler

Jameson Whiskey | Bird Dog Peach Whiskey | Fresh Lemon Juice

Grande Bloody Mary (32 oz)

Choose your Vodka | Pepper Bacon | Shrimp | Veggie Skewer (Pickle Spear, Okra, Sweet Cherry Pepper, Pepperoncini, Olive)

Vida Cana Rum Runner

Vida Cana 2yr Rum | Bacardi Light Rum | Blackberry Liqueur | Pineapple, Orange & Cranberry Juice

Mermaid Water

Vida Cana 2yr Rum | Coconut Rum | Blue Curacao | Pineapple Juice | Fresh Lime Juice

Mango Sunset

Coconut Rum | Mango Puree | Pineapple & Orange Juice

Build Your Own Top Shelf Margarita

-Choose your Tequila – Herradura Anejo | Republic Plata | Patron Silver | 1800 Reposado | Jose Cuervo Especial Gold

-Choose your Liqueur – Grand Marnier | Cointreau

Doc's A' Rita (32 oz)

Our House Frozen or Rocks Margarita in a 32oz Goblet

Dos A' Rita (32 oz)

Our House Frozen or Rocks Margarita | Upside Down Dos XX

Independence Convict Hill

Oatmeal Stout - Austin Tx | 8% ABV | 25 IBU

Real Ale Axis IPA

IPA - Blanco Tx | 7.1% ABV | 60 IBU

Karbach Hopadillo IPA IPA - Houston Tx | 6.6% ABV | 65 IBU

Karbach Southern Wheat

Belgium style White Ale - Houston Tx | 5.4% ABV | 10 IBU

Wild Acre Texas Blonde

Blonde Ale Fort Worth Tx | 5.6% ABV | 15 IBU

Real Ale Firemans #4

Blonde Ale Blanco Tx | 5.1% ABV | 23 IBU Karbach Love Street

Blonde Style Kolsch Houston Tx | 4.9% ABV | 20 IBU

Karbach Crawford Bock Bock Houston Tx | 4.5% ABV | 15 IBU Spoetzl Shiner Bock

Bock Shiner Tx | 4.4% ABV | 10 IBU

Karbach Lil' Chela

Light Lager (96 calories) Houston Tx | 4.2% ABV | 10 IBU

Ask about our seasonal and rotating Craft Beers!

Domestic Beer

Budweiser | Bud Light | Michelob Ultra | Michelob Ultra Lime | Coors Light | Miller Lite | Lone Star | Brooklyn Special Effects (Non-Alcoholic)

Corona | Dos XX | Modelo Especial

Red Wine	6oz	9oz	Btl
Hess Cabernet California	12	18	44
Liberty School Reserve Cabernet California	13 j	19.5	52
Catena Appellation Vista Flores Malbec Argentina	10	15	36
Francis Coppola Diamond Collection Merlo California	10	15	36
Seaglass Pinot Noir California	10	15	36
A to Z Pinot Noir I Oregon	12	18	44
Stella Rosa Sweet Red Italy	10	15	36
White Wine	6oz	9oz	Btl
Kendall Jackson Chardonnay California	10	15	36
Mer Soleil Silver Unoaked Chardonnay California	11.5	17	42
Chateau Ste. Michelle Saint M. Riesling Germany	10	15	36
Yealands Sauvignon Blanc New Zealand	10	15	36
Villa Maria Private Sauvignon Blanc New Zealand	11	16.5	40
Cavit Pinot Grigio Italy	9	13.5	32
Decoy by Duckhorn Rose' California	11	16.5	40
La Perlina Moscato Italy	10	15	36
Benaccetto Prosecco Italy	10	15	36
House Wine	6oz	9oz	Btl
Cabernet Merlot Chardonnay	7	11	25
White Zinfandel Champagne	,		