



Beginnings

- Crab Guacamole
Fresh Avocado, Crab Meat and Pico De Gallo,
served with Tortilla Chips 12
- Cajun Fries
Doc's Seashore Fries topped with Cajun
Crawfish, Bacon, Cheese and Fresh Herbs 12
- Oysters 
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
- Wisconsin Fried Cheese
Breaded Wisconsin Cheese Curds served with House
Made Buttermilk Ranch 10
- Chips & Salsa
Roasted Tomato Salsa with Tortilla Chips 7
- Hushpuppies
Served with Dipping Sauce 5
- Roasted Queso
House Made Queso with Roasted Salsa
and Fresh Pico, served with Tortilla Chips 9
- Add Blackened Shrimp 4

Soup & Salads

- Coastal Cobb Salad 
Fresh Mixed Greens with Pico De Gallo, Cheese, Egg,
Onion, Bacon & Avocado 10
- Add Grilled or Blackened Chicken 5
Add Grilled, Fried or Blackened Shrimp 6
Add Grilled or Blackened Yellow Fin Tuna 6
- Seafood Salad
Calamari, Blackened Yellow Fin Tuna and Boiled Shrimp
on a bed of Fresh Mixed Greens with Cilantro Ginger
Vinaigrette and a Cucumber Wasabi Drizzle 18
- Clam Chowda ~ Best In Town!!!
Cup 5 Bowl 9
- Soup & Salad Combo
Clam Chowda with a House Salad 10

Dressings

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





Certified Angus Beef



Straws Available Upon Request

Ocean Lovers

Served with Docs Rice and Seasonal Vegetables

- Crab Stuffed Flounder
Broiled Flounder Stuffed with our Homemade Crab
Stuffing, topped with our House Poblano Crawfish Cream
Sauce 26
- Coastal Bacon Wrapped Shrimp 
Jumbo Shrimp (6), stuffed with Cilantro Lime Cream
Cheese, wrapped in Applewood Smoked Bacon 24
- Yellow Fin Tuna Tacos
Tuna (Grilled or Blackened) with shredded Cabbage,
Avocado Baja Sauce, Pico De Gallo and a Mango Rum
Drizzle 24
- Catch of the Day 
We bring in Market Fish daily. Please ask your Server
for Today's Catch Market Price
- Add (5) Grilled Shrimp 9
Add (4) Fried Shrimp 8
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.

- Fried Shrimp
(8) Shrimp, Hand-Breaded in Panko 18
- Fried Flounder
Hand-Breaded in Panko 18
- Crab Cakes
(2) Crab Cakes, Loaded with Blue Crab Meat Market Price
- Seafood Lover
Shrimp, (1) Fish Fillet, (1) Crab Cake 26
- Substitute Sweet Potato Fries 2
Add a House Salad 5

Sides

- Roasted Rosemary New Potatoes | Fresh Seasonal
Veggies | Docs Rice | Seashore French Fries
Sweet Potato Fries | House Salad

*** 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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Land Lovers

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

Hand Cut Ribeye or NY Strip
12 ounce Market Price



Chicken Fried Chicken
Hand Breaded Organic Chicken Breast served with a Country Pepper Gravy 17

Fiesta Chicken
Blackened Organic Chicken Breast topped with Applewood Smoked Bacon, House Made Queso, Avocado Baja Sauce & Fresh Pico De Gallo 20

Add a House Salad 5

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
Bacon I Wisconsin Cheddar 15

The Fiesta Burger
Bacon I Queso I Pico De Gallo I Avocado Baja Sauce 18

Po'boy
Flounder, Shrimp or Oysters, Hand-Breaded and Fried, then Drizzled with Homemade Remoulade 15

Buffalo Chicken
Breaded Chicken Breast tossed in Buffalo Sauce and Served with Ranch or Blue Cheese Dressing 14

Coastal Tuna
Blackened Yellow Fin Tuna, Coleslaw, Pico De Gallo, Avocado Baja Sauce and Mango Ginger Rum Aioli 18

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 2
Substitute a House Salad 3

Desserts

Key Lime Pie
A Gulf Coast Favorite! Graham Cracker Crust and Raspberry Sauce Drizzled Atop 7

Fried Cheesecake
Cheesecake Wrapped in a Cinnamon Tortilla, Fried and Topped with Vanilla Ice Cream and Chocolate Syrup 8

Featured Dessert
Ask your Server about our Featured Dessert Special 8

Beverages



**Now Serving Topo Chico & Aqua Panna Bottled Water*

From the Skiff

South Texas Tea (32 oz)
Four Premium Texas Liquors I Fresh Lemon Juice I Splash of Coke

Texas Dreamer
Tx Whiskey I Deep Eddy Ruby-Red I Fresh Basil and Lemon Juice

Strawberry Basil Lemonade
Deep Eddy Lemon Vodka I Fresh Strawberries and Basil I Fresh Lemon Juice

Coastal Cooler
Jameson Whiskey I Bird Dog Peach Whiskey I Fresh Lemon Juice

Grande Bloody Mary (32 oz)
Tito's Vodka I Pepper Bacon I Shrimp I Veggie Skewer (Pickle Spear, Okra, Pepper, Olive)

Vida Vana Rum Runner
Vida Cana 2yr Rum I Bacardi Light Rum I Blackberry Liqueur I Pineapple, Orange & Cranberry Juice

Mermaid Water
Vida Cana 2yr Rum I Coconut Rum I Blue Curacao I Pineapple Juice I Fresh Lime Juice

Mango Sunset
Malibu Coconut Rum I Mango Puree I Pineapple & Orange Juice

Build Your Own Top Shelf Margarita
-Choose your Tequila – Republic Plata I Patron Silver I Don Julio Anejo I 1800 Reposado I Jose Cuervo Especial Gold
-Choose your Liqueur – Grand Marnier I 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 I Upside Down Dos XX

Texas Craft Beer
Independence Convict Hill
Oatmeal Stout - Austin Tx I 8% ABV I 25 IBU
Real Ale Axis IPA
IPA - Blanco Tx I 7.1% ABV I 60 IBU
Karchach Hopadillo IPA
IPA - Houston Tx I 6.6% ABV I 65 IBU
Karchach Southern Wheat
Belgium style White Ale - Houston Tx I 5.4% ABV I 10 IBU
Wild Acre Texas Blonde
Blonde Ale Fort Worth Tx I 5.6% ABV I 15 IBU
Real Ale Firemans #4
Blonde Ale Blanco Tx I 5.1% ABV I 23 IBU
Karchach Love Street
Blonde Style Kolsch Houston Tx I 4.9% ABV I 20 IBU
Karchach Crawford Bock
Bock Houston Tx I 4.5% ABV I 15 IBU
Spoetzi Shiner Bock
Bock Shiner Tx I 4.4% ABV I 10 IBU
Karchach Lil' Chela
Light Lager (96 calories) Houston Tx I 4.2% ABV I 10 IBU

Ask about our seasonal and rotating Craft Beers!

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

Import Beer
Corona I Dos XX I Modelo Especial

Red Wine	6oz	9oz	1Btl
Hess Cabernet I California	12	18	142
Altered Dimension Cabernet I Washington	11.5	17	140.5
Liberty School Cabernet I California	-	-	156
Catena Appellation Vista Flores Malbec I Argentina	10	15	135
Robert Mondavi Merlot I California	8	12	128
Seaglass Pinot Noir I California	9	15	135
A to Z Pinot Noir I Oregon	-	-	148
Stella Rosa Sweet Red I Italy	10	15	135

White Wine	6oz	9oz	1Btl
Kendall Jackson Chardonnay I California	10	15	135
Mer Soleil Silver Unoaked Chardonnay I California	11.5	17	140.5
Chateau St. Michelle Saint M. Riesling I Germany	10	15	135
Yealands Sauvignon Blanc I New Zealand	9	13.5	131.5
Villa Maria Private Sauvignon Blanc I New Zealand	11	16.5	138.5
Imagery Sauvignon Blanc I California	-	-	150
Kim Crawford Rose' I New Zealand	12	18	142
La Perlina Moscato I Italy	10	15	135
Benacetto Prosecco I Italy	10	15	135

House Wine
6.5oz I 10oz I Btl
Cabernet I Merlot I Chardonnay I Pinot Grigio I
White Zinfandel I Champagne