



BEGINNINGS

- CRAB DOCAMOLE**
FRESH AVOCADO, CRAB MEAT, AND PICO DE GALLO.
SERVED WITH TORTILLA CHIPS 14
- CAJUN FRIES**
DOCS SEASHORE FRIES TOPPED WITH CAJUN
CRAWFISH, BACON, CHEESE AND FRESH HERBS 13
- BLACKENED TUNA NACHOS**
CORN TORTILLA CHIPS TOPPED W/ BLACKENED TUNA,
HOUSE MADE QUESO, LETTUCE, FRESH PICO DE GALLO,
JALAPEÑOS AND AVOCADO BAJA SAUCE 14
- OYSTER ROCKEFELLER**
6 BAKED OYSTERS W/ SPINACH, BACON AND
PARMESAN CHEESE MARKET PRICE
- OYSTERS**
ON THE HALF SHELL MARKET PRICE
- PEEL AND EAT SHRIMP**
1/2 LB. 14 FULL LB. 24
- CALAMARI RINGS**
DEEP FRIED CALAMARI RINGS SERVED WITH
REMOULADE DIPPING SAUCE 13
- CHIPS AND SALSA**
ROASTED TOMATO SALSA WITH TORTILLA CHIPS 7
- HUSHPUPPIES**
(8) SERVED WITH REMOULADE DIPPING SAUCE 5
- SEAFOOD QUESO**
HOUSE MADE QUESO WITH ROASTED SALSA,
BLACKENED SHRIMP AND FRESH PICO DE GALLO WITH
TORTILLA CHIPS 14

SOUP AND SALADS

- COASTAL COBB SALAD**
FRESH MIXED GREENS WITH PICO DE GALLO, CHEESE,
EGG, ONION, BACON AND AVOCADO 10
ADD GRILLED OR BLACKENED CHICKEN 7
ADD GRILLED, FRIED, OR BLACKENED SHRIMP 8
ADD GRILLED OR BLACKENED Y.F. TUNA 10
- CAESAR SALAD**
FRESH ROMAINE LETTUCE TOSSED IN OUR CAESAR
DRESSING AND TOPPED WITH PARMESAN CHEESE AND
CROUTONS 10
ADD GRILLED OR BLACKENED CHICKEN 7
ADD GRILLED, FRIED OR BLACKENED SHRIMP 8
ADD GRILLED OR BLACKENED Y.F. TUNA 10
- SEAFOOD SALAD**
CALAMARI, BLACKENED Y.F. TUNA AND BOILED
SHRIMP ON A BED OF FRESH MIXED GREENS WITH
CILANTRO GINGER VINAIGRETTE, HONEY SOY AND
CUCUMBER WASABI DRIZZLE 20
- CLAM CHOWDA BEST IN TOWN!!!**
CUP 5 BOWL 9
- SOUP AND SALAD COMBO**
CLAM CHOWDA WITH A HOUSE SALAD
CUP 10 BOWL 14
SUBSTITUTE A CAESAR SALAD 1

DRESSINGS

- BALSAMIC VINAIGRETTE | ITALIAN | CAESAR | RANCH
HONEY MUSTARD | BLEU CHEESE | OIL AND VINEGAR
CILANTRO GINGER VINAIGRETTE | 1000 ISLAND

BY SEA

- SERVED WITH DOCS RICE AND FRESH SEASONAL VEGETABLES
(SUBSTITUTIONS ARE AN ADDITIONAL COST)
- CRAB STUFFED FLOUNDER**
BROILED FLOUNDER 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 BACON 25
- YELLOW FIN TUNA TACOS**
TUNA (GRILLED OR BLACKENED) WITH SHREDDED
CABBAGE, AVOCADO BAJA SAUCE, PICO DE GALLO AND
MANGO RUM DRIZZLE 26
- 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 8
ADD (1) CRAB CAKE 8
ADD (3) COCONUT GRILLED SHRIMP 8
ADD (6) BACON WRAPPED SHRIMP 20
SUBSTITUTE A HOUSE SALAD 3 CAESAR 4
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 CAESAR 6

SIDES

- ROASTED ROSEMARY NEW POTATOES | COLE SLAW
SEASONAL VEGGIES | DOCS RICE | SEASHORE FRENCH FRIES
ADDITIONAL COST:
SWEET POTATO FRIES | SOUP
HOUSE SALAD | CAESAR 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 A GREATER RISK OF ILLNESS FROM RAW OYSTERS AND SHOULD EAT THEM FULLY COOKED. IF YOU ARE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

**CRAB MAY CONTAIN SMALL PIECES OF SHELL



- ON THE WATER THE BEST SUNSETS ON THE ISLAND!
- LIVE MUSIC ON WEEKENDS! YOU CAN FIND THE
SCHEDULE ON OUR WEBSITE.
- LET US HOST YOUR NEXT EVENT | BOOK NOW!
- FISHING TOURNAMENTS | WEDDINGS | REHEARSAL DINNERS
ANNIVERSARYS | GRADUATIONS | BUSINESS DINNERS
RECEPTIONS | MIXERS | REUNIONS



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 OZ. 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 AND FRESH PICO DE GALLO 21

DOC’S CRAWFISH CHICKEN
CRAWFISH STUFFED CHICKEN W/ CRAWFISH, CHEDDAR CHEESE AND BACON, TOPPED W/ POBLANO CRAWFISH CREAM SAUCE 24

ADD A HOUSE SALAD 5 CAESAR 6

REQUEST “DOCS STYLE” - STEAK IS TOPPED WITH 5 GRILLED SHRIMP AND LAGUNA SHRIMP SAUCE.

BURGERS AND SANDWICHES

ALL COME WITH LETTUCE, TOMATO, RED ONION, PICKLES AND DOC’S SEASHORE FRIES.
ALL BURGERS ARE 1/2 LB. FRESH ANGUS BEEF.

THE CLASSIC BURGER
BACON, WISCONSIN CHEDDAR 16

THE FIESTA BURGER
BACON, QUESO, PICO DE GALLO, AVOCADO BAJA SAUCE 18

PO' BOY
FLOUNDER OR SHRIMP HAND-BREADED AND FRIED, THEN DRIZZLED WITH HOMEMADE REMOULADE 16

CHICKEN FRIED STEAK SANDWICH
SOUTHERN STYLE BREADED ROUND STEAK BITES SERVED ON A HOAGIE BUN AND A SIDE OF CREAM GRAVY 16

BUFFALO CHICKEN
BREADED CHICKEN BREAST TOSSED IN BUFFALO SAUCE AND SERVED WITH RANCH OR BLEU CHEESE DRESSING 16

COASTAL TUNA SANDWICH
BLACKENED Y.F. TUNA (SERVED MED-RARE), COLE SLAW, 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 HOUSE SALAD 3 CAESAR 4

DESSERTS

KEY LIME PIE
A GULF COAST FAVORITE! GRAHAM CRACKER CRUST AND RASPBERRY SAUCE DRIZZLE ATOP 8

FRIED CHEESECAKE
CHEESECAKE WRAPPED IN A CINNAMON TORTILLA, FRIED AND TOPPED WITH VANILLA ICE CREAM AND CHOCOLATE SYRUP 10

ROOT BEER OR RED CREAM SODA
ICE CREAM FLOAT 6

BEVERAGES



KIDS MENU

12 AND UNDER
INCLUDES YOUR CHOICE OF FRIES, FRESH VEGETABLES OR APPLESAUCE. 8

SHRIMP BASKET

FRIED FLOUNDER BASKET

CHICKEN NUGGET BASKET

CHICKEN FRIED STEAK BITES

MINI CORN DOG

CHEESEBURGER

PREMIUM VANILLA ICE CREAM
SCOOP OF ICE CREAM
DRIZZLED WITH CHOCOLATE SYRUP 3.99

PLEASE REFER TO OUR FULL BAR MENU FOR OUR CRAFT BEERS AND WINE SELECTION

FROM THE SKIFF

SOUTH TEXAS TEA (32 OZ)
ROB LIBERTAD RUM | TX WHISKEY | TITO’S VODKA
TEXAS REPUBLIC PLATA TEQUILA | FRESH LEMON JUICE
SPLASH OF COKE

JALAPEÑO MARGARITA
TEXAS REPUBLIC PLATA TEQUILA | COINTREAU
FRESH JALAPEÑO | FRESH LIME JUICE
PRESIDENTE BRANDY FLOATER

TX DREAMER
TX WHISKEY | DEEP EDDY RUBY-RED VODKA
FRESH BASIL AND LEMON JUICE

MERMAID WATER (AVAILABLE IN A BUCKET)
ROB LIBERTAD RUM | DON Q COCONUT RUM
BLUE CURACAO | FRESH PINEAPPLE AND LIME JUICE

MANGO SUNSET (AVAILABLE IN A BUCKET)
DON Q COCONUT RUM | MANGO PUREE
PINEAPPLE AND ORANGE JUICE

STRAWBERRY BASIL LEMONADE
DEEP EDDY LEMON VODKA | FRESH STRAWBERRIES AND BASIL
FRESH LEMON JUICE

CUCUMBER WATERMELON LEMONADE
TEXACRAFT SALTED WATERMELON VODKA | FRESH CUCUMBER
FRESH LEMON JUICE

TIDAL WAVE MOJITO
COCONUT RUM | WHITE RUM | BLUE CURACAO | FRESH MINT AND LIME JUICE

COASTAL COOLER
JAMESON WHISKEY | BIRD DOG PEACH WHISKEY
FRESH LEMON JUICE

DOC’S RUM RUNNER
ROB LIBERTAD RUM | BACARDI LIGHT RUM
PINEAPPLE, ORANGE, AND CRANBERRY JUICE

DOC’S GRANDE BLOODY MARY (32 OZ)
CHOOSE YOUR VODKA | CANDIED PEPPERED BACON
BOILED SHRIMP | VEGGIE SKEWER (PICKLE SPEAR, OKRA, SWEET CHERRY PEPPER, PEPPERONCINI, OLIVE)

DOC’S A’ RITA (32 OZ)
OUR HOUSE FROZEN OR ROCKS MARGARITA IN A 32 OZ GOBLET

DOS A’ RITA (32 OZ)
OUR HOUSE FROZEN OR ROCKS MARGARITA WITH AN UPSIDE DOWN DOS EQUIS

DOMESTIC

BUDWEISER, BUD LIGHT, COORS LIGHT, MILLER LITE, MICHELOB ULTRA, LONE STAR
BROOKLYN SPECIAL EFFECTS (NON ALCOHOLIC)

IMPORTS

CORONA, DOS XX, MODELO ESPECIAL