



follow us!

 @Doc's Seafood and Steaks

 @docsseafoodandsteaks

 @The Waterline at Doc's

 docsseafoodandsteaks.com

## Beginnings

### CHIPS AND SALSA **gf**

Roasted tomato salsa with tortilla chips | 7

### CAJUN FRIES

Docs seashore fries topped with cajun crawfish, bacon, cheese and fresh herbs | 13

### OYSTERS **gf**

On the half shell | *market price*

### SEARED YELLOW FIN TUNA

Sliced YF tuna served over a bed of greens with a seasonal fresh fruit, pico de gallo and a sweet Asian glaze | 14

### WISCONSIN CHEESE CURDS

Deep-fried Wisconsin cheese curds with homemade ranch | 13

### PADRE ISLAND SHRIMP COCKTAIL

Blackened shrimp tossed in our signature Mexican style red sauce with fresh pico de gallo topped with sliced avocado and served with warm chips | 16

### PEEL AND EAT SHRIMP **gf**

1/2 lb 14 • Full lb 24

### CALAMARI RINGS

Deep-fried calamari rings served with remoulade dipping sauce | 13

### HUSHPUPIES

Eight served with remoulade dipping sauce | 5

### SEAFOOD QUESO

House-made queso with roasted salsa, blackened shrimp and fresh pico de gallo, served with tortilla chips | 14

## Burgers & Sandwiches

**All come with lettuce, tomato, red onion, pickles, and Doc's seashore fries. All burgers are 1/2 lb fresh angus beef. 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; Substitute a Caesar salad +4**

### 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

### BUFFALO CHICKEN

Breaded chicken breast tossed in buffalo sauce and served with ranch or bleu cheese dressing | 16

### COASTAL TUNA SANDWICH

Blackened Yellow fin tuna (served med-rare), cole slaw, pico de gallo, avocado baja sauce, and mango ginger rum aioli | 18

### YANKEE DIXIE BURGER

Blackened all-beef patty, fried Wisconsin cheese curds, sautéed jalapeños, bacon, baja sauce, and ranch | 18

## Fried Platters

**Served with fries, slaw, and hush puppies, tartar and cocktail sauce available upon request; Add-ons Only - No Substitutions.**

### FRIED SHRIMP

Eight shrimp hand-breaded in panko | 19

### FRIED FLOUNDER

Hand-breaded in panko | 19

### CRAB CAKES

Two crab cakes, loaded with blue crab meat | *market price*

### SEAFOOD LOVER

Four shrimp, one fish fillet and one crab cake | 27

**Substitute sweet potato fries +2**

**Add a house salad +5 | Add a Caesar salad +6**

## Soups & Salads

### DRESSINGS:

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

### COASTAL COBB SALAD **gf**

Fresh mixed greens with pico de gallo, cheese, egg, bacon and avocado | 10

### CAESAR SALAD

Fresh romaine lettuce tossed in our Caesar dressing and topped with Parmesan cheese and croutons | 10

### Add any to the above salads:

**Grilled or blackened chicken +7**

**Grilled, fried or blackened shrimp +8**

**Grilled or blackened YF Tuna +10**

### CLAM CHOWDA

Best in Town!!! | *Cup 5 • Bowl 9*

### SEAFOOD SALAD

Calamari, blackened Ahi tuna and boiled shrimp on a bed of fresh mixed greens with cilantro ginger vinaigrette, honey soy & cucumber wasabi drizzle | 20

### SOUP AND SALAD COMBO

Clam chowda with a house salad

**Cup 10 • Bowl 14 • Substitute a Caesar salad +1**

enjoy • relax • escape



# 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** gf  
New York / Ribeye  
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 YARD BIRD** gf  
Blackened 8 oz chicken breast topped with crawfish, bacon, shredded cheddar jack cheese, and cajun seasoning, all smothered in roasted poblano crawfish cream sauce | 24

**REQUEST "DOC'S STYLE": STEAK TOPPED WITH FIVE GRILLED SHRIMP AND LAGUNA SHRIMP SAUCE.**

# Kids Menu

8 each

12 And Under; Includes Your Choice Of Fries, Fresh Vegetables Or Applesauce

SHRIMP BASKET • FRIED FLOUNDER BASKET

CHICKEN NUGGET BASKET • MINI CORN DOGS

**FRIED CHEESE BITES** • **CHEESEBURGER**  
with homemade ranch dipping sauce

**KIDS PREMIUM VANILLA ICE CREAM**  
Scoop of ice cream drizzled with chocolate syrup | 4

# Sides

ROASTED ROSEMARY NEW POTATOES

DOC'S RICE • SEASONAL VEGGIES

COLESLAW • SEASHORE FRENCH FRIES

Premium Sides:

SWEET POTATO FRIES • SOUP

HOUSE OR CAESAR SALAD

# Beverages



For parties of 8 or more a 20% automatic gratuity will be charged.

# 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**  
Six jumbo shrimp stuffed with cilantro lime cream cheese and wrapped in applewood bacon | 25

**Add any of the following:**  
Five grilled shrimp +9  
Four fried shrimp +8  
Three coconut grilled shrimp +8  
Six bacon wrapped shrimp +20  
One crab cake +8  
  
Substitute a house salad +3  
Substitute a Caesar salad +4  
Substitute roasted rosemary new potatoes +2

**YELLOW FIN TUNA TACOS**  
Grilled or blackened tuna 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

**LEMON CAPER YELLOW FIN TUNA** gf  
Grilled ahi tuna sliced and topped with a lemon caper aioli | 28

**GRILLED COCONUT SHRIMP**  
Grilled jumbo shrimp, pineapple and red bell peppers drizzled with piña colado cream sauce & topped with toasted coconut | 20

# Desserts

**KEY LIME PIE**  
A Gulf coast favorite! Graham cracker crust and raspberry sauce drizzled on top | 8

**FRIED CHEESECAKE**  
Cheesecake wrapped in a cinnamon tortilla fried and topped with vanilla ice cream and chocolate syrup | 10

ROOT BEER ICE CREAM FLOAT | 6

**CHOCOLATE TRES LECHES**  
A local favorite with layers of tres Leches cheesecake and decadent chocolate | 10

gf = gluten free

There is a risk associated with consuming raw oysters or any raw Animal protein. If you are pregnant, have a chronic illness or 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.  
\*\*Crab may contain small pieces of shell.

COME SEE US DOWNSTAIRS!  
AT



Live Music on Weekends! Check our website for the schedule. Let us help you make your next event spectacular!

Fishing Tournaments • Receptions  
Reunions • Birthdays • Office Parties • Mixers  
Rehearsal Dinners • Anniversaries • Graduations



## FROM THE SKIFF

### **SOUTH TEXAS TEA (32 OZ)**

VIDA CAÑA 2YR RUM | TX WHISKEY | TITO'S VODKA  
TEXAS REPUBLIC PLATA TEQUILA | FRESH LEMON JUICE  
SPASH OF COKE

### **JALAPEÑO MARGARITA**

SUPREMACIA BLANCO TEQUILA  
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)**

VIDA CAÑA 2YR 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 | CREAM OF COCONUT | BLUE CURACAO  
FRESH MINT AND LIME JUICE

### **COASTAL COOLER**

JAMESON WHISKEY | BIRD DOG PEACH WHISKEY  
FRESH LEMON JUICE

### **VIDA CAÑA RUM RUNNER**

VIDA CAÑA 2YR RUM | VIDA CAÑA 9YR RUM | BANANA LIQUEUR  
BLACKBERRY PUREE | FRESH LIME JUICE & ORANGE JUICE  
SPASH OF GRENADINE

### **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)

### **VIDA CAÑA HURRICANE**

VIDA CAÑA 2YR RUM | VIDA CAÑA 9YR RUM | PASSION FRUIT PUREE  
FRESH LIME JUICE & ORANGE JUICE | SPASH OF GRENADINE

### **GREEN LAGOON**

THE BOTANIST DRY GIN | CHAREAU ALOE VERA LIQUEUR  
FRESH KIWI & LIME JUICE

### **ELECTRIC EEL**

VIDA CAÑA 2YR RUM | MIDORI | FRESH LIME JUICE  
ANGOSTURA ORANGE BITTERS

### **DOC'S PALOMA**

SUPREMACIA REPOSADO TEQUILA | FRESH LIME JUICE & RUBY RED  
GRAPEFRUIT JUICE

### **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

## WINE

### **RED**

**HESS CABERNET** | CALIFORNIA  
6OZ 12 | 9OZ 18 | BTL 44

**CS SUBSTANCE CABERNET** | WASHINGTON  
6OZ 11 | 9OZ 16.5 | BTL 40

**LIBERTY SCHOOL RESERVE CABERNET** | CALIFORNIA  
6OZ 13 | 9OZ 19.5 | BTL 52

**CATENA APELLATION VISTA FLORES MALBEC** | ARGENTINA  
6OZ 10 | 9OZ 15 | BTL 36

**FRANCIS COPPOLA DIAMOND COLLECTION MERLOT** | CALIFORNIA  
6OZ 10 | 9OZ 15 | BTL 36

**SEAGLASS PINOT NOIR** | CALIFORNIA  
6OZ 10 | 9OZ 15 | BTL 36

**A TO Z PINOT NOIR** | CALIFORNIA  
6OZ 12 | 9OZ 18 | BTL 44

**STELLA ROSA SWEET RED** | ITALY  
6OZ 10 | 9OZ 15 | BTL 36

### **WHITE**

**KENDALL JACKSON CHARDONNAY** | CALIFORNIA  
6OZ 10 | 9OZ 15 | BTL 36

**MER SOLEIL SILVER UNOAKED CHARDONNAY** | CALIFORNIA  
6OZ 11.5 | 9OZ 17 | BTL 42

**PACIFIC RIM SWEET RIESLING** | WASHINGTON  
6OZ 11 | 9OZ 16.5 | BTL 40

**ST FRANCIS SAUVIGNON BLANC** | CALIFORNIA  
6OZ 11 | 9OZ 16.5 | BTL 40

**VILLA MARIA PRIVATE SAUVIGNON BLANC** | NEW ZEALAND  
6OZ 11 | 9OZ 16.5 | BTL 40

**CAVIT PINOT GRIGIO** | ITALY  
6OZ 9 | 9OZ 13.5 | BTL 32

**DECOY BY DUCKHORN ROSE'** | CALIFORNIA  
6OZ 11 | 9OZ 16.5 | BTL 40

**LA PERLINA MOSCATO** | ITALY  
6OZ 10 | 9OZ 15 | BTL 36

**CAPOSALDO PROSECCO** | ITALY  
6OZ 10 | 9OZ 15 | BTL 36

### **HOUSE WINE**

CABERNET | MERLOT | CHARDONNAY  
WHITE ZINFANDEL | CHAMPAGNE  
6OZ 7 | 9OZ 10.5 | BTL 25



# TEXAS CRAFT BEERS

**INDEPENDENCE HIGHBOY**  
DOUBLE IPA – AUSTIN TX | 9% ABV | 100 IBU

**5X5 BRUNETTE BOMBSHELL**  
BROWN ALE – MISSION TX | 8.68% ABV | 87 IBU

**REAL ALE DEVIL'S BACKBONE**  
BELGIAN TRIPEL – BLANCO TX | 8.1% ABV | 35 IBU

**INDEPENDENCE CONVICT HILL**  
OATMEAL STOUT – AUSTIN TX | 8% ABV | 25 IBU

**COMMUNITY MEDICAL GRADE HAZE**  
HAZY IPA – DALLAS TX | 7.7% ABV | 40 IBU

**MANHATTAN PROJECT HALF-LIFE**  
HAZY IPA – DALLAS TX | 6.2% ABV | 0 IBU

**MANHATTAN PROJECT HOPPENHEIMER**  
WEST COAST IPA – DALLAS TX | 7.4% ABV | 0 IBU

**REAL ALE AXIS**  
IPA – BLANCO TX | 7.1% ABV | 70 IBU

**RANGER CREEK SKYTROOPER**  
IPA – SAN ANTONIO TX | 6.5% ABV | 65 IBU

**MANHATTAN PROJECT PLUTONIUM-239**  
COCONUT PORTER – DALLAS TX | 6.2% ABV | 0 IBU

**INDEPENDENCE AUSTIN AMBER**  
AMBER RED ALE – AUSTIN TX | 6% ABV | 32 IBU

**5X5 FUBARR**  
IRISH RED ALE – MISSION TX | 5.24% ABV | 20 IBU

**INDEPENDENCE TWINE TIME**  
HAZY PALE ALE – AUSTIN TX | 5.2% ABV | 35 IBU

**MARTIN HOUSE TRUE LOVE**  
RASPBERRY SOUR – FORT WORTH TX | 5.2% ABV | 4 IBU

**RANGER CREEK LAGUNA MADRE**  
WHEAT BEER – SAN ANTONIO TX | 5.4% | 16 IBU

**WILD ACRE SUN DANCE WHEAT**  
WHEAT BEER – FORT WORTH TX | 5.2% ABV | 0 IBU

**NUECES HEFEWEIZEN**  
HEFEWEIZEN – CORPUS CHRISTI TX | 4.7% ABV | 12 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**  
BLONDE STYLE KOLSH – HOUSTON TX | 4.9% ABV | 20 IBU

**NUECES SUPREMO (LOW CARB/LOW CAL)**  
LIGHT LAGER – CORPUS CHRISTI TX | 4.4% ABV | 13 IBU

**REAL ALE HANS' PILS**  
GERMAN PILSNER – BLANCO TX | 5.3% ABV | 50 IBU

**INDEPENDENCE NATIVE TEXAN**  
GERMAN PILSNER – AUSTIN TX | 5.2% ABV | 36 IBU

**NUECES ORIGINAL LAGER**  
LAGER – CORPUS CHRISTI TX | 5.2% ABV | 15 IBU

**RANGER CREEK SAN ANTONIO LAGER**  
LAGER - SAN ANTONIO | 5.2% ABV | 15 IBU

**KARBACH CRAWFORD BOCK**  
BOCK – HOUSTON TX | 4.5% ABV | 15 IBU

**SPOETZL SHINER BOCK**  
BOCK – SHINER TX | 4.4% ABV | 10 IBU

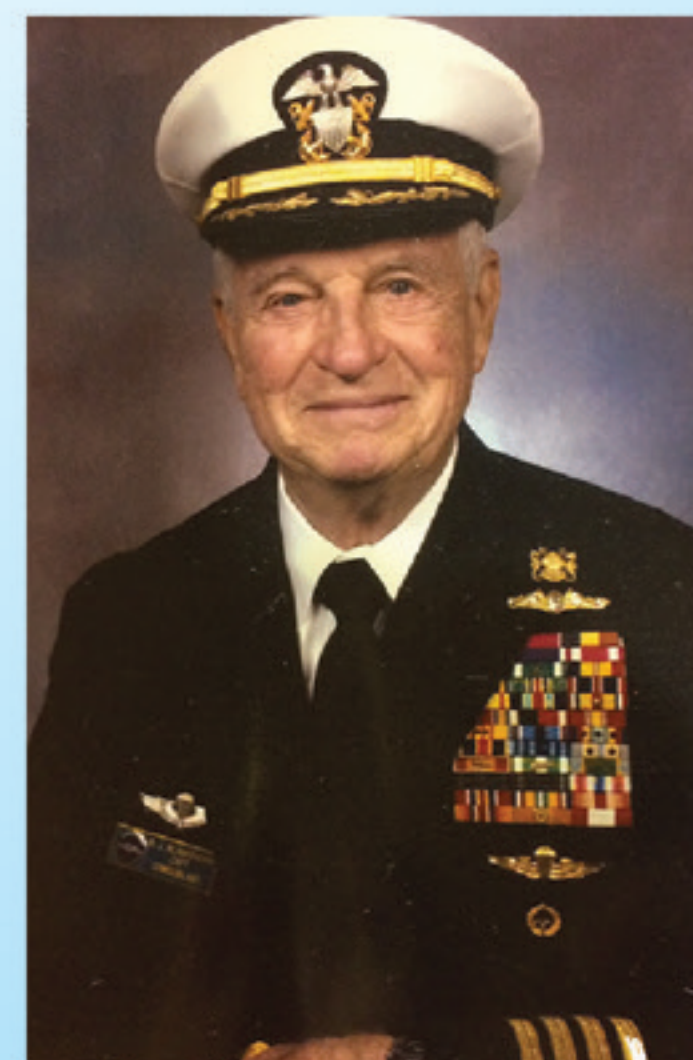
**ASK ABOUT OUR SEASONAL  
AND ROTATING CRAFT BEERS!**

## DOMESTIC BEERS

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

## IMPORT BEERS

CORONA | DOS XX | MODELO ESPECIAL



Doc's Seafood & Steak Restaurant was established in fall 2004 by long-time island resident Bill Blankenship. He was best known as "Doc" out here on the island — our little slice of paradise. Throughout his life, Doc loved being by the water and seeing people out having fun and enjoying themselves.

Doc enjoyed a long, distinguished military career, having earned three medical degrees and fought in four wars. At the time of his death, he was the highest-decorated living doctor in the U.S. Navy. Dad passed away in 2010, but we are proud that his legacy lives on through the restaurant that bears his name.

Our family and staff welcome and thank you for your patronage. Don't forget to ring the bell on the way out!

The Blankenship Family