

LUNCH & DINNER MENU

RAW BAR

JUMBO SHRIMP COCKTAIL - Tender shrimp steamed in old bay white wine and lemon; peeled and deveined served with cocktail sauce and

BLACK PEPPER CRUSTED AHI TUNA ^ - Sushi Grade Ahi \$16 Tuna seared rare served over seaweed salad with seasoned soy sauce and

\$15

\$14

\$16

\$14

\$16

\$15

\$13

FRESH DEL. BAY: \$2.50 OYSTER OF THE DAY: MP

OYSTERS – Fresh Oysters served with a red wine mignonette, cocktail sauce, and lemon wedge. **NOT AVAILABLE FOR TAKEOUT**

FRESH CLAMS ^ - Jersey midnecks served with cocktail sauce and lemon wedge. 6 for \$9 or 12 for \$13 **NOT AVAILABLE FOR TAKEOUT** \$9/\$15

STARTERS

SLIDERS TRIO – Our house smoked Pulled Pork, Pulled Chicken, and our \$15 signature sautéed Crab Cake, each on their own slider roll. Served with our Key Lime Tartar and our homemade Klanto BRO Sauco Lime Tartar and our homemade Klepto BBQ Sauce

SMOKED BBQ LOADED FRIES - Slow Smoked Pulled \$16 / \$18 Pork, Brisket or Pulled Chicken over our thick cut fries and topped with

cheddar cheese and our homemade Klepto BBQ sauce. Pulled Pork or Pulled Chicken \$15 Smoked Brisket \$16 **BUFFALO CHICKEN LOADED FRIES** – Our seasoned fries

loaded with Pulled Chicken, our Buffalo Sauce and topped with Cheese Sauce & Bleu Cheese Dressing. Make sure you get extra napkins!

\$16

BBQ NACHOS - Pulled pork, pulled chicken or smoked brisket topped with cheddar cheese, jalapeño peppers, tomatoes and onions topped with our sweet Klepto BBQ Sauce. Pulled Pork or Pulled Chicken \$16

\$16 / \$18

COCONUT SHRIMP – Crispy jumbo shrimp rolled in a sweet flakey coconut flour and breadcrumbs.

BLACKENED FISH BITES – These bite back! Cajun seasoned Mako

served with South Dock Slaw and a honey soy sauce. **Based on Availability

FIRECRACKER SHRIMP – Tasty fried shrimp in a sweet chili thai

STEAMERS – A dozen fresh littleneck clams steamed to perfection in

JERSEY SHORE MUSSELS - A South Dock Favorite! Served in a

white wine butter garlic with chopped tomato, green onion, and toasted brioche bread for dipping.

white wine, lemon, garlic butter sauce... Served with toasted bread for

sauce... Great option if you like a little spice but not too much!

WINGS – Large meaty wings slathered in our choice of homemade sauce: Our Klepto BBQ, Buffalo (mild or hot) or Sweet Chili Sauce. Served with Bleu Cheese Dressing and Celery.

TUNA POKE NACHO

- Sushi Grade Ahi Tuna Poke on top of golden brown wontons, spicy mayo, Wakame (seaweed salad), and a Wasabi cucumber salsa. - \$18

SALADS

» add tuna for \$10, grilled chix for \$6, shrimp for \$10, or Jail Island Salmon for \$10 to any choice of salad »

JAIL ISLAND SALMON SALAD - 6 oz grilled sustainably raised salmon fillet, arugula, grape tomatoes, chopped red onion and crumbled goat cheese tossed in a citrus vinaigrette drizzled with a balsamic reduction. WEDGE SALAD – Iceberg Lettuce Wedge topped with Bleu Cheese Dressing, Crumbled Bleu Cheese, Bacon Crumbles, Candied Pecans &

SUMMER SPINACH SALAD - Strawberries, red onion, feta cheese \$12

CAESAR SALAD – Crispy Romaine lettuce tossed in caesar dressing with parmesan cheese and croutons

\$11

\$16

and candied pecans over baby spinach with balsamic vinaigrette.

GARDEN SALAD – Spring mix with tomatoes, cucumber, carrots, red

SANDWICHES & MORE

» Served with Kettle Chips.	Add French Fries or South Dock Slaw for \$3	or Old Bay Fries for \$4.	** Except the Fish and Chips & Chicken and Waffles ** »

BAYSIDE FISH TACOS – Three soft Tacos with grilled Mahi Mahi topped with Queso Fresco, shredded cabbage, our mango salsa and chipotle mayo.
» Add Avocado for \$2

PULLED BBQ SANDWICHES - Our house smoked pulled pork or \$15

chicken on a brioche roll topped with our homemade Klepto BBQ sauce. THE SMOKED PHILLY CHEESESTEAK - Perfectly smoked Choice Ribeye, sliced thin, with fried onions, WIT or American on a long roll

\$16

blackened fresh Grouper filet served with Key Lime Tartar and LTO. SOUTH DOCK CRAB CAKE SANDWICH - This is one of our favorites! Sautéed Lump Crab with made from our super secret recipe. You won't be disappointed. Served with a Key Lime Tartar Sauce and LTO on the

GROUPER SANDWICH - A taste of the keys! Your choice of seared or

\$18

\$14

\$16

\$18

BRISKET GRILLED CHEESE - Our Slow Smoked Brisket combined with gooey American and Cheddar Cheeses on buttered and grilled Texas Toast. (Based on Availability due to Meat Shortages)

\$13

BRISKET CHEESESTEAK - Tender slow cooked shredded brisket \$17 topped with our homemade Klepto BBQ Sauce, American Cheese a Horseradish Cream Sauce on the side... One of our best. (Based on Availability due to Meat Shortages)

CRAB QUESADILLA - Lump and Claw Crab Meat topped with cheddar \$18 se, Old Bay Seasoning... Sour cream & pico de gallo on th

SMOKED TURKEY CROISSANT - House smoked turkey, cranberry aioli, avocado, bacon, tomato, gruyere cheese and arugula on a toasted croissant CHICKEN AND WAFFLES – Perfectly cooked Belgium Waffle topped with buttermilk battered boneless chicken... A great taste of the south!

wrapped in flour tortilla along with pico de gallo, gueso fresco and chopped

FIRECRACKER SHRIMP WRAP - Our Firecracker Shrimp

BBQ QUESADILLA - Choice of slow smoked Pulled Pork, Pulled Chicken or Slow Smoked Brisket topped with cheddar cheese, homemade Klepto BBQ Sauce... Sour cream & pico de gallo on the side. Pulled Pork or Pulled Chicken \$13 Smoked Brisket \$15

PULLED PORK TACOS – Our famous Pulled Pork done up taco style, with our pico de gallo, queso fresco and chipotle mayo.

BURGERS

» All of our burgers are made of 100% angus beef served on a brioche roll. While we think our specialty burgers are the best in town, you are certainly welcome to customize them to your taste. Served with Kettle Chips. »

» Add French Fries or South Dock Slaw for \$3 or Old Bay Fries for \$4 to any Sandwich »

» BEYOND MEAT Veggie Burger Option available for and additional \$1 »

BBQ BURGER ^ - The ultimate flavors!! Covered in cheddar cheese,

\$16

BAJA BURGER ^ - A little heat with a lotta flavor! Topped with avocado, sliced jalapeños, cheddar and chipotle mayo.

\$13

homemade Klepto BBQ Sauce, and topped off with our slow smoked pulled

BUILD YOUR OWN BURGER ^ - Start out with our naked 100% Black Angus 1/2 pound burger and make it your own with our always fresh toppings

SURFER'S BURGER ^ - For the hard surfing water bums out there... topped with bacon, fried egg, swiss cheese and fresh salsa.

Cheddar Cheese, American Cheese, Mozzarella Cheese, Swiss Cheese, Caramelized Onions, Fried Egg, Mushrooms, Sliced Jalapenos, Fresh Salsa, LTO (Lettuce Tomato & Onion) - \$1 per topping Applewood Bacon, Bleu Cheese Crumble, Avocado - \$2 per toppin

DINNER ENTRÉES

Available after 4PM » All entrées come with choice of two Sides. Side salad can be added for \$4. »

\$25

SOUTH DOCK CRAB CAKES - Our house Specialty! Two all lump

Sautéed Crab Cakes made with our Super Secret sauce served with Key

\$29

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PAN SEARED JERSEY SEA SCALLOPS – Tender sweet dry Scallops seared until caramelized. These are always a hit with our customers!			FRESH FILET OF GROUPER – Choice of seared, blackened or Caribbean jerk fresh Grouper filet served with mango pineapple salsa on the			
COCONUT SHRIMP – Crispy jumbo coconut breading served with our delicious cocktail sauce.			side.			
		SID	ES			
CORN BREAD	\$4	FRENCH FRIES		\$6	APPLE SAUCE	\$3
COLE SLAW	\$4	POTATO SALAD		\$4	MAC & CHEESE - DINNER ONLY	\$7
SMOKED BAKED BEANS - DINNER ONLY	\$4	COLLARD GREENS ONLY	- DINNER	\$4	CORN ON THE COB - DINNER ONLY	\$4
		KIDS	MENU			
	» All kids en	trées served with a choice of app	ole sauce, French frie	s or South Dock	Slaw. »	
CHEESE BURGER	\$10	MAC & CHEESE (DI ONLY)	NNER	\$10	CHICKEN TENDERS	\$10
HOT DOG	\$10	GRILLED CHEESE S	ANDWICH	\$10		
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	The state of the s	BBQ APPI	ETIZERS	MA-NVSM		
KANSAS CITY BURNT ENDS – The delicious ends are smoked twice. Tender brisket cubes slathered in our home made sauce. (Based on Availability due to Meat Shortages)	\$16	LOADED FRIES – A p topped with your choice of F Pulled Pork or Smoked Brisk cheddar cheese, then slathe home made sweet BBQ Sau / Chicken \$15 Smoked Bris	Pulled Chicken, set with red in our ce. Pulled Pork	/ \$18		
		BBQ SANI				
		add French Fries or South Dock S				4- -
PULLED BBQ SANDWICHES – our blend of seasonings and smoked for 13 h				BEEF BRISK ir homemade sa	KET SANDWICH – Slow Smoked Brisket uce.	\$16

BBQ PLATTERS

ST. LOUIS RIBS – Sweet, HALF RACK \$20 FULL RACK \$34 B tender & full of real hardwood smokey flavor. Award Winning! Served with of choice of 2 sides.

SMOKED PRIME RIB – Pick your portion. Smoked \$24 \$28 OR \$34 to perfection. Choose Petite, Queen or King Cut. Served with choice of 2 sides.

homemade Klepto BBQ Sauce.

JAIL ISLAND SALMON – Famous Jail Island Salmon prepared

Seared, Blackened, Caribbean Jerk or with Sweet Chili Glaze.

BEEF BRISKET – Smoked 14 hours and hand carved. Served with choice \$28 of 2 sides.

BBQ COMBO – Includes Ribs and a choice of two meats: Brisket, Pulled Pork, or Pulled Chicken. Served with choice of 2 sides.