



# Bainbridge Island Dinner

## Appetizers

**SPICY HUMMUS** with grilled pita | 5

**CRISPY FRIED CALAMARI** with pesto aioli | 9

**ROASTED BRUSSEL SPROUTS** with white beans, shallots, and pancetta | 11

**AHI TUNA TACOS\*** three fried won ton tacos filled with fresh sushi grade Ahi tuna tartare, Asian coleslaw, cilantro, and Sriracha crème fraîche | 12

**STEAMED CLAMS & PENN COVE MUSSELS** with grilled garlic focaccia bread | 14

**PEEL & EAT SHRIMP (GF)** tender poached tiger prawns served with green tea cocktail sauce | half pound 12 - full pound 22

## Soups/Salads

**FRENCH ONION SOUP** topped with a garlic crouton and melted Gruyere, Parmesan and Romano cheeses | 10

**DOC'S FRESH HOUSE MADE CLAM CHOWDER (GF)** famous because it's "oh-so-good" | bowl 7.5 - cup 5

**HOUSE GREEN SALAD** mixed greens with your choice of one of our house made dressings | 5

**DOC'S ZESTY ENTRÉE CAESAR SALAD\*** | 12  
with grilled or blackened chicken | 17  
with grilled or blackened salmon | 19

**KALE SALAD (GF)** vitamin-rich kale tossed with pancetta, apple, candied walnuts and parmesan with an apple honey vinaigrette | side 7 - entree 13  
with grilled or blackened chicken | 12 / 18  
with grilled or blackened salmon | 14 / 20

**DOC'S CRAB LOUIE (GF)** mixed greens topped with tender crab, fresh seasonal vegetables and Doc's house made Louie dressing | 18

## Vegetarian Selections

**QUINOA SAUTÉ (GF)** butternut squash, turnip, parsnip, celery root and yam, tossed with fresh herbs and nutrient-rich quinoa | 17

**BLACK BEAN VEGGIE BURGER** spicy version of a veggie burger, dressed like the Big Doc burger with choice of side | 11  
add Tillamook cheddar, pepper jack, havarti or Swiss | 1

**BLEU CHEESE PORTOBELLO FOCACCIA** grilled portobello mushroom, bleu cheese crumbles, lettuce, tomato, mayo and sautéed onions on grilled focaccia bread and choice of side | 12

## Mains

**GRILLED NORTHWEST SALMON** topped with avocado butter, served with rice pilaf and seasonal vegetables | 24

**GRÜNKOHL (KALE STEW) (GF)** a German stew with kale, golden potatoes, pearl onions and white beans simmered to perfection with Uli's sausage | 16

**CONFIT DE CANARD (CRISPY DUCK LEG) (GF)** with poached seared red pears, cauliflower mash, pomegranate beurre rouge and daily vegetable | 22

**SEARED AHI TUNA\* (GF)** sesame-pressed honey glazed Ahi tuna served atop rice noodles and bok choy slaw, drizzled with a balsamic reduction | 24

**DUNGENESS CRAB RISOTTO (GF)** with fresh leeks and asparagus | 21

**PAN SEARED SCALLOPS** three jumbo scallops served atop a white bean purée, sautéed spinach, bacon shallot relish and drizzled with a balsamic reduction. Served with mozzarella arancini | 29

**CHICKEN PICCATA** tender chicken breast cooked with lemon, butter, white wine and capers, served with pasta Alfredo and seasonal vegetables | 19

**SCHWEINSHAXE** delicious German style pork shank, slow roasted with apples and sauerkraut. Served with a generous portion of spaetzle | 22

**NORTHWEST CIOPPINO** a delicious red tomato/ fresh fennel stew featuring northwest salmon, rock fish, manila clams, Penn Cove mussels, calamari and prawns. Served with garlic focaccia | 22

**CHIMICHURRI STEAK SALAD\* (GF)** marinated flat iron steak served over a bed of mixed greens, tossed with peppers, onions and chimichurri vinaigrette | 19

**BRAISED SHORT RIBS (GF)** espresso-rubbed boneless beef short ribs served over a cauliflower mash. Topped with a port wine demi and asparagus | 24

**MARINATED FLAT IRON STEAK\* (GF)** garlic and herb marinated steak grilled to your liking, with seasonal vegetables and choice of starch | 22

**PRIME RIB\* (GF)** (Fri & Sat after 5pm only) slow roasted and hand carved, with our creamy horseradish sauce and au jus. Served with seasonal vegetables and choice of starch.  
10 oz cut | 22      16 oz cut | 26

## Pasta

**HERBED LINGUINE AL FRESCO** linguine tossed with spinach, roasted garlic, artichoke hearts, onions, tomatoes, fresh herbs, parmesan and feta cheese in a white wine butter sauce | 13  
with grilled chicken breast | 17  
with sautéed prawns or grilled salmon | 20

**SMOKED SALMON MAC & CHEESE** house smoked salmon tossed with orecchietti pasta in five cheese sauce | 17

**CLAM & MUSSEL LINGUINE** manila clams and Penn Cove mussels tossed with linguine and a bacon shallot relish cream sauce | 18

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions | (GF) denotes gluten-free items | Doc's is a trans-fat free restaurant | To share an entrée add \$3 | Special requests may require additional charges | Please respect others' dining experiences | For groups of 7+ we use one check | Not responsible for lost or stolen items | Doc's accepts American Express, Discover, Visa, Master Card, and cash. No checks please.



Waterfront Baskets

Served with coleslaw and French fries. You may substitute the two sides for a small version of Doc's Caesar salad.

**FISH & CHIPS** hand-cut Northwest True Cod, panko breaded then fried until golden brown.  
2 pieces | 13  
3 pieces | 17

**TEMPURA PRAWNS & CHIPS** tempura-battered prawns, lightly fried | 16

**DABOB BAY OYSTERS & CHIPS** classically breaded with cracker meal and fried to perfection | 14

Burgers & Sandwiches

Doc's burgers are 1/2 pound, all-natural beef cooked to medium. Served with choice of French fries, coleslaw, potato salad or quinoa salad. Upgrade to chowder, green salad, sweet potato fries or onion rings for \$3. Substitute gluten-free bun for \$2.

**BIG DOC BURGER\*** mayo, lettuce, tomato and onion on a pretzel bun | 12  
add Tillamook cheddar, Pepper Jack or Swiss cheese | 1  
add double smoked hickory bacon | 2

**EL PORTAL BURGER\*** smoked habanero blue cheese sauce, double smoked hickory bacon, pepper jack cheese, fried onions, and all the usual trimmings | 14

**CHICKEN CHEDDAR CLUB** double smoked hickory bacon, Tillamook cheddar cheese, mayo, lettuce, tomato served on a local Macrina baguette | 12

**BBQ PORK SANDWICH** house smoked pork topped with coleslaw, tangy BBQ and smoked habanero blue cheese sauce on a sesame bun | 12

**PRIME RIB & CHEDDAR\*** the Boss's favorite: thin-sliced prime rib on grilled triple-thick sourdough bread and Tillamook cheddar cheese. Served with au jus and creamy horseradish sauce | 16

**BLACKENED WILD SALMON SANDWICH\*** topped with tomato chutney, lettuce, tomato and mayo on grilled focaccia bread | 15

Beverages

**SODA FOUNTAIN** (2 refills) | 3  
Coke, Diet Coke, Sprite, Diet Sprite, Lemonade, Iced Tea

**BOTTLED BEVERAGES**  
Thomas Kemper Root Beer | 4  
Thomas Kemper Vanilla Cream | 4  
San Pelligrino (500ml) | 4  
Red Bull | 4  
Chocolate Milk | 3  
Milk (2%) | 2.5

**DRAFT BEERS**  
Manny's Pale Ale | 5  
Roger's Pilsner | 5  
Mac n Jack's African Amber | 5  
Stella Artois | 5.25  
Coors Light | 4.25  
Guinness Stout | 5.5  
Racer 5 IPA | 5.25  
Bainbridge Brewing Handle  
2 Seasonal Rotating Handles (price varies)

**JUICES** | 3  
Orange, Apple, Grapefruit, Cranberry, Tomato, Pineapple

**BOTTLED BEERS**  
Budweiser or Bud Light | 3.5  
Corona | 4  
Pacifico | 4  
Black Butte Porter | 4  
Blue Moon | 4  
Pilsner Urquel | 4  
Heineken | 4  
Alaskan Amber | 4  
Widmer Omission Pale Ale | 4  
Mike's Hard Lemonade | 4  
Spire Hard Cider | 4  
St. Pauli Girl (non-alcoholic) | 4

**DOC'S WINE LIST:**  
the best prices in town!

**Doc's Rewards Program:**

**Doc's Email List:**

Bainbridge Island / Seattle Ferry Schedule											
MONDAY-FRIDAY LEAVE SEATTLE						MONDAY-FRIDAY LEAVE BAINBRIDGE					
AM	PM					AM	PM				
5:30	12:20	7:20				4:45	12:20	7:10			
6:10	1:10	8:10				5:20	1:10	8:10			
7:05	2:05	9:00				6:20	2:05	8:55			
7:55	3:00	10:05				7:05	2:55	9:45			
8:45	3:45	10:55				7:55	3:50	11:35			
9:35	4:40	AM				8:45	4:35	AM			
10:40	5:30	12:15				9:40	5:30	12:55			
11:25	6:20	1:35				10:25	6:30				
						11:30					
SATURDAY, SUNDAY, HOLIDAYS LEAVE SEATTLE						SATURDAY, SUNDAY, HOLIDAYS LEAVE BAINBRIDGE					
AM	PM					AM	PM				
6:10	12:20	7:20				5:20	12:20	6:30			
7:55	1:10	8:10				7:05	1:10	7:10			
8:45	2:05	9:00				7:55	2:05	8:10			
9:35	3:00	9:45				8:45	2:55	8:55			
10:35	3:45	10:40				9:35	3:50	9:45			
11:25	4:40	11:15				10:25	4:35	10:30			
	5:30	AM				11:30	5:30	AM			
	6:20	12:45						12:00			
		2:10						1:25			