

dinner



DOC'S WINE & FOOD

HAPPY HOUR

4pm - 6pm Daily

\$1 Gulf Oysters
on the Half Shell

House Wine Pours
\$5 Glass

\$18 Litre \$12 ½ Litre

\$5 Champagne
Cocktail

Oysters & Shrimp

***Doc's Char-Grilled Oysters**
half dozen, clarified butter,
parmesan 14

***Oysters on the Half Shell**
by the half dozen
gulf 12

oysters du jour market price

Shrimp Cocktail
avocado coulis, onion, cucumber
14

SOUP & SALAD

Corn & Goat Cheese Chowder
Cup 6 Bowl 8

Gumbo
Cup 6 Bowl 8

Red Beans & Rice
Cup 6 Bowl 8

Mixed Greens
manchego, sour dough croutons,
warm panceta cherry vinaigrette
12

Wedge of Iceberg
blue cheese dressing, bacon,
tomato, blue cheese 11

Doc's Caesar
kalamata olives, bacon,
parmesan, croutons,
sun dried tomatoes 8

Arugula Salad
bacon, pear, goat cheese,
cornbread crouton,
bourbon vinaigrette 10

SMALL PLATES

Spinach & Andouille Dip
broiled parmesan, crostini 10

Moules Frites
Prince Edward Island
Mussels, hand cut fries,
herb butter 16

Calamari
chef's choice preparation 10

Blue Crab Cake
arugula, remoulade 14

***Tuna Tartare**
spinach, red onion, avocado,
jalapeno crème fraîche &
wontons 15

Beef Tenderloin Nachos
fried wontons, spinach, goat
cheese, avocado coulis
& sriracha 15

Vegetarian Risotto
sauteed vegetables,
wilted spinach, parmesan,
balsamic syrup 14

Cheese Board
assortment of 3 or 5 cheeses
14 / 18

Popcorn Shrimp
cajun fried, chipote aioli
low country slaw 14

SIDES

Jambalaya 5

Haricots Verts 5

Mac & Cheese 5

Jalapeno Cheddar Grits 5

Grilled Asparagus 5

Garlic Mashed Potatoes 5

LARGE PLATES

Shrimp E'touffee
jumbo gulf shrimp & rice 19

Chicken Jambalaya
shrimp & andouille sausage 15

Shrimp & Grits
jumbo gulf shrimp, jalapeno
stone ground grits, cheddar,
creole barbecue sauce 16

Pappardelle Pasta
jardinier spring vegetables, pesto,
wine, butter 14

Fried Oyster Po' boy
low country slaw, sourdough,
remoulade, hand-cut fries 14

***Pan Seared Long Island
Duck Breast**
butternut squash puree,
asparagus, veal demi glace 23

***6 oz Oklahoma
Filet Mignon**
haricots verts, garlic mashed
potatoes, bacon butter &
demi glace 30

Grilled Sea Scallops
portabello mushroom,
blue cheese gratinee,
port wine syrup 21

***Half-Pound
Prime Hamburger**
asiago, bacon, arugula,
sun dried tomato mayo 12

***Grilled Berkshire
Pork Chop**
asparagus, garlic mashed
potatoes, veal demi glace 23

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase the risk of food borne illness.

20% gratuity will be added to parties over 6 people.