



DOCK CLASSIC SELECTION

CHOICE OF UP TO TWO ENTREES WITH SIDE CHOICES AND TABLE BREAD SERVICE; 18.95 PER PERSON

GOLDEN POPCORN SHRIMP

with cocktail sauce and lemon

CRISPY FRIED CATFISH FILETS

with hush puppies, tartar sauce and lemon

CHICKEN ALFREDO FETTUCCINE

topped with aged parmesan cheese

CHICKEN & SAUSAGE JAMBALAYA

creole recipe with white meat chicken and smoked sausage

BEEF TIPS & BROWN GRAVY

hand trimmed beef tips with rich brown gravy

GRILLED CHICKEN BREAST

marinated & seasoned grilled chicken breast

ASSORTED HOMEBAKED COOKIES

white chocolate macadamia, chocolate chunk & oatmeal raisin

CHOICE OF TWO

mashed potatoes, wild rice, california mix vegetables, caesar or house salad, baked macaroni, new potatoes or corn cobettes

DOCK IMPERIAL SELECTION

CHOICE OF UP TO TWO ENTREES WITH SIDE CHOICES AND TABLE BREAD SERVICE; 21.95 PER PERSON PLUS

GRILLED FRESH REDFISH FILET

topped with rich crab & shrimp sauce

SHRIMP ALFREDO FETTUCCINE

topped with aged parmesan cheese

SHRIMP & SAUSAGE JAMBALAYA

made with jumbo gulf shrimp and smoked sausage

SLICED BEEF ROUND

served with houseradish sauce

SMOKED PULLED PORK

served with warm bbq sauce

CHICKEN WING PLATTER

choice of mild, hot, caribbean jerk, garlic parmesan or honey buffalo sauce, with celery sticks and ranch or blue cheese

PEEL & EAT SHRIMP

jumbo shrimp with corn, potatoes & cocktail sauce

SEAFOOD GUMBO

file gumbo with rice

CHOICE OF TWO (SIDES)

loaded mashed potatoes, cajun new potatoes, seasoned green beans, house or caesar salad, pasta salad, green bean casserole, california mix vegetables or baked potato salad

DESSERT TABLE

fresh baked cookies and brownies

DOCK SUPREME SELECTIONS

CHOICE OF TWO ENTREES WITH TWO SIDE ITEMS (ABOVE) CHOICES AND TABLE BREAD SERVICE; 26.95 PER PERSON PLUS

FRIED JUMBO GULF SHRIMP

served with cocktail sauce and lemon

ROYAL RED SHRIMP

with corn, potatoes & drawn butter

BLACKENED SNAPPER

topped with crab & shrimp sauce

SMOKED BRISKET

with warm bbq sauce

AGED RIBEYE STEAK

cooked to perfection

SEAFOOD PASTA

topped with aged parmesan cheese

BBQ SMOKED RIBS

with warm bbq sauce

SLICED PRIME RIB

served au jus

SEAFOOD GUMBO

file gumbo with rice

ASSORTED DESSERTS (2)

key lime, bourbon pecan pie, lemonberry & untimate chocolate cake and turtle cheesecake

MENU BASED ON 100 PEOPLE
PLEASE ADD SALES TAX AND GRATUITY



**DEPOSIT
REQUIRED
(228) 276
1500**

APPETIZER MENU

**PLATTERS SERVE ANYWHERE FROM 20 -35 PEOPLE, SERVED WITH
HOMESTYLE SAUCES AND DIP**

CHICKEN WING PLATTER

served with choice of signature sauces
59.99

CHICKEN TENDER PLATTER

served with choice of bbq, honey
mustard or ranch 47.99

COCKTAIL MEATBALLS

served on our savory bbq sauce 51.99

FRESH FRUIT TRAY

with natural yogurt dip 79.99 (feeds 25-
30)

FRESH VEGGIE & RELISH TRAY

served with ranch dip 69.99 (feeds 25-
30)

SPINACH DIP WITH PITA CHIPS

served warm 59.99

HOMESTYLE EGGROLL PLATTER

jumbo platter served with spicy ranch
99.99

BUTTON ROLL SANDWICHES

roast beef/ ham or turkey with mayo &
mustard (19.99 per dozen)

ASSORTED PASTRIES

our home baked cookies, brownies and
dessert bar selections available

CARVING STATION SELECTIONS

served with assorted rolls and
condiments

SEAFOOD APPETIZERS

**HOME RECIPE SEAFOOD APPETIZERS SERVED WITH HOMESTYLE
DIPS AND SAUCES**

POPCORN SHRIMP PLATTER

fried popcorn shrimp with cocktail
sauce 35.99 (comeback style available)

SHRIMP COCKTAIL PLATTER

with cocktail sauce and lemon 48.99

CRAWFISH PIE PLATTER

mini creole crawfish pie 74.99

SEAFOOD GUMBO

house recipe file gumbo with rice 69.99

MINI CRAB CAKES

hand made lump crab cakes with fresh
crabmeat 89.99

GULF SHRIMP PLATTER

fried gulf shrimp with hush puppies,
cocktail sauce and lemon 82.99

FRIED CATFISH FILETS

farm raised, peroduct of usa, served
with hush puppies, tartar sauce and
lemon

BOILED SHRIMP

peel & eat shrimp with corn, potatoes
and cocktail sauce 38.99

BACON WRAPPED SCALLOPS

hand wrapped with jumbo scallops
99.99

SMOKED TUNA DIP

our own recipe with assorted crackers
74.99