

APPETIZERS

Seared Ahi.....	\$20
Crab Cakes	\$19
Shrimp Cocktail	\$15
Shrimp Cocktail (<i>Dockside Style</i>)	\$16
Steamer Clams.....	\$23
<i>In a white wine and garlic broth</i>	
Oysters (raw) on the Half Shell (6)	\$20
<i>Served with cocktail sauce and horseradish.</i>	
Barbecued Oysters on the Half Shell (6)	\$21
<i>Swimming in garlic butter.</i>	
Oysters Rockefeller (6).....	\$23
Fried Oysters (6).....	\$21
Popcorn Shrimp	\$14
Calamari (<i>tubes & tentacles</i>).....	\$14
Clam Strips	\$14

SIDES

Onion Rings	\$7
French Fries.....	\$6
Garlic Cheese Toast	\$5
Sliced Sourdough.....	\$4
Cottage Cheese	\$5
Tomatoes	\$5
Cole Slaw.....	\$5
Rice	\$5
Scalloped Potatoes.....	\$5
Vegetables	\$5
Relish Tray	\$4

SOUPS / CHOWDERS / BISQUES

Clam Chowder (*every day*)

Oyster Chowder (*Tuesdays*)

Manhattan Clam Chowder (*Thursdays*)

Seasonal Bisque (*weekends*)

Cup.....	\$6
Bowl	\$9
Bread bowl.....	\$12
Cup and a side salad.....	\$12

LUNCH 11 A.M to 5 P.M

SANDWICHES

*Served with your choice of French fries or side salad.
Add cheese for \$2. Add avocado for \$3.*

Albacore Tuna Salad Sandwich.....	\$20
<i>Hook-and-line caught Albacore Tuna, on sourdough.</i>	
Albacore Tuna Melt.....	\$21
<i>Hook-and-line caught Albacore Tuna salad, with sliced tomatoes and cheese, on grilled sourdough.</i>	
Crab Melt	\$25
<i>With sliced tomatoes, on grilled sourdough.</i>	
Calamari Sandwich.....	\$20
<i>Lightly breaded squid steak served with lettuce, tomato, and onion, on a hoagie.</i>	
Patty Melt	\$20
<i>Beef patty, choice of cheese, and grilled onions, on grilled sourdough.</i>	
Steak Sandwich	\$26
<i>8-ounce New York, topped with onion rings, lettuce, and tomato, on a hoagie.</i>	
Grilled Chicken Sandwich	\$20
<i>Chicken breast topped with jack cheese, and avocado, on a hoagie.</i>	
Old Fashioned Club.....	\$20
<i>Turkey, ham, bacon, lettuce, tomato, on sourdough.</i>	
Triple-Decker BLT	\$20
<i>Our triple twist to the traditional BLT, on sourdough.</i>	

LIGHT OR LITTLE APPETITES

Hamburger Patty	\$15
<i>Served with choice of two of the following: vegetables, rice, cottage cheese, tomatoes.</i>	
Chicken Breast (<i>grilled</i>).....	\$15
<i>Served with mango salsa and choice of 2 of the following: vegetables, rice, cottage cheese, tomatoes.</i>	
Baby Burger & fries	\$15
Grilled Cheese Sandwich or Quesadilla & fries.....	\$14
Chicken Strips & fries	\$14
Macaroni and Cheese	\$14
Linguini (<i>with Marinara, Alfredo or butter</i>).....	\$15

LUNCH & DINNER

11 A.M. to close

SEAFOOD

Lightly breaded and deep fried. If you prefer, some selections may be grilled.

Fish & chips (<i>Pacific Cod</i>)(<i>Salmon or Halibut</i>) <i>fried or grilled</i> <i>grilled</i>	
3-Piece.....\$19.....\$24	
5-Piece.....\$25.....\$34	
Popcorn shrimp & chips\$20	
Shrimp & chips (<i>tempura style</i>)\$26	
Scallops & chips\$28	
Clam Strips & chips\$20	
Calamari & chips (<i>tubes & tentacles</i>).....\$20	
Oysters & chips\$26	
Captain's Combo Platter & chips (<i>fried</i>)\$33 <i>Shrimp, scallops, Pacific Cod, calamari & your choice of oysters or clam strips</i>	
Dockside Sandwich & chips \$20 <i>Fish of the day, served on a hoagie, with lettuce and tomato</i>	
Grilled Fish of the Day \$20 <i>Choice of two: vegetables, rice, cottage cheese, tomatoes</i>	
Seafood Quesadilla <i>shrimp, scallops, & fish</i>\$24	
Tacos (3) Soft or Crispy <i>Served with cheese, tomatoes, cabbage, and fresh pico de gallo or mango salsa.</i>	
Ground beef (<i>with lettuce, not cabbage</i>)\$19	
Fish (<i>Pacific Cod</i>)\$19	
Fish of the day.....\$20	
Salmon or Halibut (<i>grilled</i>).....\$27	

BURGERS

Served with French fries or side salad. Onion rings may be substituted for \$2. Add avocado or bacon for \$2.

Hamburger\$17	
Cheeseburger\$18	
Bacon Cheeseburger <i>with grilled onions</i>\$19	
Grilled Pineapple Burger\$19 <i>With teriyaki glaze and provolone cheese</i>	
Mushroom Burger\$19 <i>With sautéed mushrooms and Swiss cheese</i>	
Ortega Garden Burger\$19 <i>Vegetarian patty topped with Ortega chile and provolone cheese.</i>	

PASTAS

All pastas feature linguini noodles and are sprinkled with fresh parmesan cheese. Complimentary garlic cheese toast upon request.

Shrimp Scampi Pasta \$33 <i>Sautéed in garlic, lemon, white wine, and butter.</i>	
Linguini with Marinara Meat Sauce \$26	
Linguini and Clams \$30 <i>In a white wine and garlic broth.</i>	
Seafood Pasta \$33 <i>Scallops, shrimp, and Pacific Cod with Marinara or Alfredo sauce.</i>	
Pasta Primavera \$26 <i>Vegetables sautéed in garlic, wine, & olive oil</i>	
Chicken Pasta \$30 <i>Parmesan coated chicken breast with homemade Marinara or Alfredo sauce.</i>	
Calamari Piccata Pasta \$30 <i>Tender squid steak, sautéed piccata style.</i>	

SALADS

*Dressings: Ranch, Blue Cheese, Thousand Island.
Vinaigrettes: Balsamic, Mango, Cilantro Lime,
House Swiss Italian.*

First Mate House Salad

Blend of sweet lettuce and seasonal vegetables \$7

The Mariner

House greens and fresh vegetables, with

<i>Shrimp</i> \$22	
<i>Fish of the day</i> \$22	
<i>Albacore Tuna salad</i> \$23	
<i>Seared Ahi</i> \$23	
<i>Crab</i> \$26	
<i>Salmon or Halibut</i> \$30	

Coast Guard Cobb

Greens, avocado, egg, bacon, and blue cheese, with

<i>Fish of the day</i> \$24	
<i>Grilled chicken</i> \$24	
<i>New York steak</i> \$26	
<i>Salmon or Halibut</i> \$32	

Dockside's Sea-Sar Salad

Chopped romaine, parmesan, and croutons, with Caesar dressing..... \$19

<i>Shrimp</i> \$23	
<i>Fish of the day</i> \$23	
<i>Grilled chicken</i> \$23	
<i>Albacore Tuna salad</i> \$24	
<i>Salmon or Halibut</i> \$31	

DINNER
5 P.M. to close

*Dinners are served with seasonal vegetables and choice of polenta, rice, or scalloped potatoes (unless otherwise noted.)
Add a side salad for \$6. Complimentary bread with whipped garlic butter or relish tray upon request.*

DOCKSIDE SPECIALTIES

Tequila Splash Salmon

Grilled hook-and-line caught Salmon (King or Silver), with our own special touch of brown sugar, butter, teriyaki, garlic, onion, lemon, and tequila marinade\$39

Grilled Salmon

Grilled hook-and-line caught Salmon (King or Silver) with a fresh tomato basil cream sauce \$39

Admiral's Combo Platter

Grilled shrimp, scallops, Halibut, Salmon, and Fish of the day \$39

Shrimp and Scallop Sauté

Sautéed with tomatoes, black olives, wine, garlic, and lemon juice, topped with feta cheese\$34

Shrimp and Scallop Kabobs

Grilled with skewered onions, pineapple, and red bell peppers, topped with a teriyaki glaze \$34

Halibut Piccata

Sautéed with capers, lemon juice, white wine, and tomatoes \$36

Halibut Provincial

Topped with a dill cream sauce, tomatoes, red bell peppers, onions, and Parmesan cheese..... \$36

Seafood Risotto

Creamy Arborio rice with shrimp, scallops, Pacific Cod, mussels and clams (no sides)..... \$39

Central Coast Surf and Turf

Grilled boneless lamb fillet, scallops, and shrimp. Served with polenta and seasonal vegetables \$39

New York Steak

*Grilled 12-ounce steak topped with mushrooms sautéed in garlic & butter \$39
With scampi..... add \$13*

BEVERAGES

- Coffee \$4
- Hot Tea, (assorted) \$4
- Iced Tea..... \$4
- Soft drinks..... \$4
- Pepsi, Diet Pepsi, Starry, Mug Root Beer, Dr. Pepper, Lemonade*
- Shirley Temple or Roy Rogers..... \$5

The following do not include free refills

- Milk (2%) \$4
- Apple Juice..... \$4

- Wine..... \$8.50 glass/\$29 bottle
- Our House Wines from Raywood include Chardonnay and Cabernet*
- Please ask your server for our complete wine list featuring San Luis Obispo County wines.*

Corkage fee (wine from your own cellar)..... \$12

Beer

- Bud, Bud Light, Michelob Ultra, Bud Zero, Pacifico, Corona, Modelo, Firestone 805, Firestone DBA, North Coast Stellar IPA, North Coast Blue Star Wheat, Lost Coast Downtown Brown..... \$6.75*

DESSERTS

Please ask your server for our Dessert Menu