SAYBROOK POINT

Dock & Dine

On the Connecticut River at Long Island Sound

MENU SERVED ALL DAY

RAW BAR*

Oysters
Ask about our daily selection of fresh shucked oysters

Littlenecks on the Half Shell • 1^{50} each

Jumbo Shrimp Cocktail • 2^{25} each

Raw Bar Sampler • 15
2 each shrimp cocktail & littlenecks & 4 assorted oysters

APPETIZERS & CASUAL PLATES

Shrimp & Mozzarella Antipasto • 12
shrimp, mozzarella, artichokes, roasted red peppers, kalamata olives, roasted tomatoes, basil-pesto oil

Sesame-Seared Yellowfin Tuna* • 14
wakame seaweed salad & sesame-ginger sauce

DOCK & DINE Crab Cakes • 13
roasted red pepper cream sauce & garlic aioli

Narragansett Calamari • 10
fried crispy with a chili-lime aioli

Steamed Mussels • 12
garlic, white wine, julienne vegetables

Baked Oysters • 15
leeks, cream, pancetta, chardonnay

Fried Chicken Wings • 10
golden fried chicken wings with a side of carrots, celery, hot sauce & blue cheese dressing

Clams Casino • 12
littleneck clams topped with applewood smoked bacon, onion, red pepper, garlic & panko bread crumbs and baked with a lemon butter

SHORELINE FRIED FAVORITES

served with french fries, coleslaw & house-made tartar sauce

Fish & Chips • 16
Fried Shrimp • 18
Fried Stonington Sea Scallops • 24

DOCK & DINE CLASSICS

Seafood Pasta • 26
lobster, scallops, crabmeat and shrimp over penne in a garlic-parmesan cream sauce

served with your choice of rice or mashed red potatoes & vegetable of the day

DOCK & DINE Crab Cakes • 22
roasted red pepper cream sauce, roasted garlic aioli

Pan-Roasted Salmon* • 24
artichokes, tomatoes, capers, garlic, roasted red peppers

Baked Stonington Sea Scallops* • 28
topped with lemon-herb butter & panko bread crumbs

Teriyaki Flank Steak* • 19
sliced Angus Beef marinated in our homemade teriyaki sauce

SOUP

Lobster Bisque
cup • 5 bowl • 7

New England Clam Chowder
cup • 4 bowl • 6

SALADS

Garden Salad • 5
mixed greens with choice of dressing

Caesar Salad • 7
shaved parmesan, garlic croutons

Cobb Salad • 10
mixed greens topped with grilled chicken, blue cheese crumbles, applewood smoked bacon, tomato, hard-boiled egg & avocado with ranch dressing

DOCK & DINE Salad • 9
granny smith apples, candied walnuts, dried cranberries, gorgonzola cheese & white balsamic vinaigrette

Lobster Salad • 18
mixed greens, shaved cucumber, tomato mustard-tarragon dressing, toast points

ADD TO YOUR SALAD
Grilled Chicken • 5 **Grilled Shrimp** • 7
Grilled Salmon • 7 **Lobster Salad** • 13

SANDWICHES

sandwiches served with fresh potato chips

Tuna Salad Sandwich • 10
albacore tuna, lettuce, tomato, whole grain bread

Lobster Grilled Cheese • 16
with melted American Cheese on country white bread

Angus Burger* • 9
with or without cheese
with applewood smoked bacon • 10^{50}

Chicken Wrap • 11
grilled chicken, applewood smoked bacon, granny smith apples, cheddar cheese, lettuce & honey mustard

Smoked Salmon BLT • 12
red onion, dill cream cheese, country white toast

Salmon Burger • 12
lettuce, plum tomato, lemon-caper aioli, brioche roll

Hot Lobster Roll • 18
lobster, butter, toasted roll

Fish Tacos • 12
three soft flour tortillas, cabbage, pineapple salsa, chili-lime aioli

Veggie Wrap • 10
fresh mozzarella, portabella mushrooms, roasted red peppers, grilled zucchini, summer squash, roasted tomato & pesto

For your health, we fry in 100% trans-fat free oils. *Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.