



The Docksiderestaurant couldn't be more classic Maine. Savor a meal, sip a cocktail and revel in unparalleled water views of York Harbor. Often thought of as the prettiest little harbor in Maine! The restaurant features a diverse menu emphasizing fresh local seafood, meats and produce. The Docksiderestaurant beautifully hosts: wedding ceremonies, receptions and rehearsal dinners. No group is too small, facilitates up to 160 guests.

directions

The Docksiderestaurant is just 60 miles north of Boston, MA, and 45 miles south of Portland, ME. From Interstate 95 heading north, take Exit 7, (York, ME) turn right on Route 1 south. Left on Route 1A. Right on Route 103, then follow the signs to Docksiderestaurant.



SEASONALLY ADJUSTED SCHEDULE.
(Please call for Reservations & up to date information.)

LUNCH - 11:30AM - 3:00PM
DINNER - BEGINNING AT 5:30PM
BAR & LITE MENU AVAILABLE FROM 11:30AM-CLOSE

FOR MORE INFORMATION CALL:



THE DOCKSIDE RESTAURANT
ON YORK HARBOR

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888-793-5379 TOLL FREE OR 207-363-2722
WWW.DOCKSIDEGQ.COM

DOCKSIDE RESTAURANT
ON YORK HARBOR



servicing

superb

food

and

water views



New for 2008

The Docksiderestaurant on York Harbor has added a beautiful mahogany bar and built an outdoor cocktail deck with fantastic views of York Harbor.

Watch the boats, people and all the nautical activity while enjoying your favorite cocktail and munching on a variety of delicious light meals and appetizers from our bar menu.

appetizers

lunch

dinner

soups, sandwiches & salads

New England Classic Seafood Chowder

A hearty native classic with tender scallops, sweet crab, haddock and shrimp \$5 cup / \$6.5 bowl

Lobster Bisque

A seacoast tradition finished with lobster, fresh herbs and sherry \$8

Dry Strawberry and Gorgonzola Salad

Layers of field greens topped with dried fresh strawberries, toasted pistachios, red onion, and Gorgonzola drizzled with maple dressing and spiced croutons \$8

Baby Spinach Salad

Early spinach, toasted Panchetta, crisp onions, and roasted walnuts with a citrus roasted fennel vinaigrette \$8

Mozzarella and Heirloom Tomato Salad

House made mozzarella with Heirloom tomato, Bermuda onion, seasoned crouton and balsamic vinaigrette \$8.5

Caesar Salad

Crisp romaine lettuce tossed with our Caesar dressing, fresh croutons and Reggiano parmesan Chicken \$9 / Salmon \$11 / Shrimp \$12.5

Classic Lobster Roll

Sweet Maine lobster lightly dressed with mayonnaise, served on a buttery roll with french fries \$ Market priced

Black Angus Hamburger

One half pound, grilled to your liking, lettuce, tomato, onion, french fries, garlic pickle on toasted bun.

Choice of cheese, sautéed mushrooms or bacon (.75 per extra) \$9

Roasted Turkey and Manchego Sandwich

Roasted turkey, Manchego cheese, apple-smoked bacon, on toasted roll with garlic aioli \$ 8.5

Pulled Pork Sandwich

House smoked tender pulled pork served on soft roll with coleslaw \$ 8.5

Italian Folded Sandwich

Shaved Prosciutto di Parma, Genoa salami, cured Ham, Fontina cheese, and seasoned Romaine lettuce folded in warm herb flat bread \$9

Caprese Sandwich

Vine ripe tomatoes, house mozzarella, olive oil, balsamic syrup, sea salt, and basil on a toasted baguette \$8.5

Day Boat Haddock Sandwich

Fried local filet, house tartar sauce, Dockside slaw and french fries \$11.5

Blue Cheese BLT

Great Hill Blue Cheese, Heirloom tomato, lettuce, apple smoked bacon, mayonnaise on warm raisin bread \$8.5



lunch entrees

Peekytoe Crab Cakes

Lightly seasoned native crabmeat and wild mushroom cakes served with a toasted corn arugula salad accompanied by a garlic aioli and chive oil \$15

Native Fried Clams

Traditional, lightly breaded, golden brown clams served with tartar sauce, french fries \$ Market priced Daily

Fish and Chips

Ale Battered haddock fillet served with french fries and house made tartar sauce \$ 14

Crab Ravioli

Fresh pasta filled with sweet crab meat finished with an herb and tomato lobster fumet \$16

Broiled Scallops

Fresh Diver scallops baked with white wine lemon butter and sherry breadcrumbs served with roasted red skinned potatoes and seasonal vegetables \$16

Broiled Haddock

Baked native filet with white wine lemon butter and sherry breadcrumbs, served with red skinned potatoes and seasonal vegetables \$16

Roast Long Island Duck

A quarter of a slow roasted and stuffed duck served crisp with roasted orange and onion glaze, red skinned potatoes and seasonal vegetables \$ 14

Steamed Gulf of Maine Lobster

1 _ native lobster, red skinned potatoes, corn on the cob, drawn butter, and lemon. \$ Market Priced Daily

bar menu sampling

Oysters "Shooters" on Half Shell

Fresh oysters served by the half or full dozen with a trio of "Cocktail" sauces. Market Priced

Marinated Mussel and Shitake Salad

Marinated mussel and shitake salad with Bibb lettuce dressed with a grain mustard vinaigrette \$8

Lobster Risotto

Maine Lobster, sweet Peas and Mascarpone cheese combine to create this flavorful Creamy Risotto \$13

Grilled Calamari

Grilled calamari marinated with olive oil, lemon fresh herbs with pepperoncini dressing. Served with a micro green salad and shaved Reggiano cheese \$9

Daily Cheese Flight

Sampling of New England artisan cheeses, roasted nuts, gherkins and flatbread crackers \$12

Native Fried Clams

Traditional, lightly breaded, golden brown clams served with tartar sauce, French fries \$Market Priced Daily

All sandwiches are served with french fries and pickle.

All lunch and dinner entrees served with fresh salad with choice of house made dressings.

lunch entrees

dinner entrees

Diver Scallops Papardelle

Hand cut pasta surrounded by colossal pan seared Diver scallops featuring alternating flavors of red pepper thyme and cauliflower purees \$25.5

Classic Bouillabaisse

A combination of tender Maine lobster, Rock shrimp, scallops, mussels and native filets simmered in a Pernod scented fumet with seared crostini \$32

Harris Island Haddock

A fresh filet stuffed with Maine rock shrimp and fresh herbs finished with lobster cream, roasted red skinned potatoes, and fresh vegetables \$24.5

Grilled Wild Salmon

Grilled wild salmon served with Truffled potato puree, roasted beets and mustard dressing \$27

Garlic Chili Shrimp

Pan roasted garlic marinated shrimp, grilled asparagus, creamy polenta and Arugula salad \$24.5

Drunken Lobster Sauté

Fresh Maine lobster and Diver scallops sautéed with shallot and herbs finished with an Irish whiskey cream and served with red skinned potatoes and seasonal vegetable \$31.5

Steamed Gulf of Maine Lobster

One and a quarter pound steamed native lobster, red skinned potatoes, corn on the cob, drawn butter and lemon. \$ Market Priced Daily

Baked Stuffed Lobster

Stuffed with native Maine shrimp, and scallops basted with garlic and herb butter served with red baby potatoes and vegetables \$ Market Priced Daily

Organic Braised Chicken

Organic chicken braised in a lightly seasoned stock served with julienne vegetable and crisp potatoes \$23

Tournedos of Beef

Seared tournedos of beef served with herbed crostini, merlot demi-glaze, roasted mushroom salad and seasonal vegetable \$29

Grilled NY Sirloin

Seasoned three quarter pound sirloin sliced and served with Boulanger fingerling potatoes and grilled vegetable salad \$32

Roast Stuffed Duckling with Orange Sauce

Slow roasted half of an Organic duck with herbed stuffing served crisp with roasted orange and onion glaze \$24

Mushroom Risotto

Creamy risotto with marinated grilled Portobello mushrooms and asparagus seasoned with fresh herbs garnished with an Arugula salad \$20

