

# Winter



## APPETIZERS

**Spicy Hummus** served with warm pita 5

**Garlic Ciabatta Bread** 4.75

**Sautéed Artichokes** in butter, white wine and garlic 8

**Green Tea Ginger Dungeness Crab Cocktail** 10

**Crispy Fried Calamari** with pesto aioli sauce 9

**Ahi Tuna Tacos\*** Three fried won ton tacos filled with fresh Ahi tuna tartare, asian coleslaw and Sriracha creme fraiche. 12

**Roasted Garlic** with tomato chutney and grilled focaccia bread, 9.5

**Steamed Clams & Mussels** with grilled focaccia bread 12

**Greek Antipasto Plate** roasted garlic smoked habanero hummus, kalamata tapenade, roma tomato, cucumber, and chef's choice of cheeses, served with warm pita bread. 12

## SOUP / SALADS

(All Doc's Dressings are made in house: bleu cheese, ranch, balsamic vinaigrette, raspberry vinaigrette, thousand island, Caesar and honey mustard)

**House Green Salad Mixed** greens with your choice of dressing. 5

**Doc's Fresh House Made Clam Chowder** famous because it's "Oh-so-good!" Bowl 7.5 Cup 5

**Doc's French Onion Soup.** a wonderful blend of onions, butter, wine and beef broth with a dash of cognac in a small bowl, topped with a slice of french bread and melted gruyere cheese. 7.5

**Cashew Chicken Salad** cashews, red onions, Mandarin oranges and Chinese noodles tossed with fresh mixed greens and honey-mustard dressing. 15

**Doc's Creamy and Zesty Entrée Caesar Salad** 12

Doc's Caesar topped with grilled or blackened chicken 16

Doc's Caesar topped with grilled or blackened wild salmon. 19

(\*Health department warning...Doc's Caesar contains raw egg.)

**Spinach Salad** fresh spinach greens, hardboiled egg, and topped with bleu cheese crumbles, bacon bits, mushroom and a warm zesty balsamic vinegar based bacon dressing. 14

**Doc's Crab Louie** Mixed greens, topped with three ounces of tender crab, fresh seasonal vegetables, and Doc's homemade crab louie dressing. 18

## WATERFRONT BASKETS

*Doc's baskets are served with coleslaw and French fries. You may substitute the two sides for a small version of Doc's Caesar salad.*

**Fish and Chips** hand cut fresh NW True Cod, panko breaded then fried golden brown. 2 piece 13 3 piece 16

**Tempura Prawns and Chips** tempura battered prawns lightly fried. 16

**Dabob Bay Oysters and Chips** classically breaded with cracker meal and fried to perfection. 14

## PASTA

**Pasta Alfredo** fettuccini noodles, heavy cream, garlic, parmesan and romano cheese cooked into a rich and creamy sauce. 13  
topped with grilled chicken breast 17 topped with 5oz grilled salmon 20

**Herbed Linguine Al Fresco** tossed with spinach, roasted garlic, artichoke hearts, fresh tomato, onion, feta cheese and sautéed w/ white wine and olive oil. 13  
Topped with grilled chicken 17 With sautéed garlic shrimp or grilled wild salmon 20.

**Lobster Mac and Cheese** Langostino baby lobster tossed with orecchiette pasta in a five cheese sauce. 17

**Smoked Salmon and Cheese Tortellini** lightly smoked salmon coupled with three cheese tortellini in a rich tomato basil cream sauce. 18

## FROM THE LAND

**Braised Boneless Beef Short Rib** espresso rubbed beef short ribs with merlot demi-glacé. Garlic mashers and veggies 17

**Top Sirloin\*** topped with a red wine garlic butter, seasonal vegetables and choice of baked or garlic mashed potatoes. 22

**Pepper Bleu Filet\*** 6oz tenderloin stuffed with bleu cheese and served on a bed of caramelized onions, smothered with a bourbon demi-glacé includes and a choice of baked or garlic mashed potatoes 35

**Half Game Hen Grilled** herb rubbed game hen with a cream sherry jus reduction, roasted root vegetable hash and veggies 17

**Chicken Piccata** tender chicken breast, cooked with lemon, butter, white wine and capers, served with pasta alfredo 18

**Doc's Hearty Meatloaf** ground Kobe beef, veal and pork topped with a port wine ketchup. served with sweet potato mashers and veggies 17

**Double Thick Pork Loin Chop** topped with a dried cherry demi-glacé, with root vegetable gratin and veggie 18

**Prime Rib\*** (*Friday and Saturday only*) slow roasted and hand carved, with our creamy horse-radish sauce and au jus, includes and choice of baked or garlic mashed potatoes. 10oz. cut 22 or 16oz cut 26

## FROM THE SEA

**Northwest Cioppino** a delicious red tomato and fennel stew, featuring white fish, NW salmon, manila clams, Penn Cove mussels. 19

**Dungeness Crab Risotto** classic risotto with Dungeness crab and wild mushrooms 18

**Seared Jumbo Scallops** seared and topped with a bacon shallot relish and carrot puree. served with saffron rice and vegetable. 24

**Grilled Northwest Wild Salmon** topped with a blood orange champagne butter, vegetable and choice of starch. 22

**Saltwater Café Sautéé** clams, mussels, salmon, cod and langoustine sautéed in a broth of white wine, garlic and butter. served with saffron rice and the daily vegetable. 21

**Honolulu Sunfish** fresh tilapia from Hawaii (*certified sustainable*) baked and topped with pan seared slaw and a sweet / spicy Thai chili sauce served on a bed of jasmine rice. 18

## SANDWICHES

*Doc's burger's are 1/2 pound of all natural beef cooked to medium\*. Sandwiches served with your choice of french fries, coleslaw or potato salad or quinoa salad. Feel free to upgrade the side to chowder, green salad or onion rings for \$3*

**Big Doc Burger** mayo, lettuce, onion and tomato on a sesame seed bun 11  
Add Tillamook cheddar, or pepper jack cheese. 1 Add hickory smoked bacon. 2

**El Portal Burger** with smoked habanero bleu cheese sauce, hickory smoked bacon, pepper jack cheese, fried onions plus all the usual trimmings. 13

**Blackened Wild Salmon Sandwich** topped with tomato chutney, lettuce, tomato and mayo on grilled focaccia bread. 15

**B.L.T.C.** 4 slices of hickory smoked bacon, lettuce, tomato and havarti cheese, served on grilled bread of your choice. 10

**Chicken Cheddar Club** hickory smoked bacon, Tillamook cheddar cheese, mayonnaise, lettuce and tomato, served on a gourmet baguette. 12

**Pepper Bleu Burger** pepper packed beef, hickory smoked bacon, melted bleu cheese, mayo, lettuce, onion and tomato. 13

**Steak Sandwich** tender sirloin steak prepared to your liking, topped with grilled onions served on a gourmet baguette. 17

**Prime Rib and Cheddar** the boss's favorite! thin sliced prime rib on grilled triple thick sourdough bread, Tillamook cheddar cheese. served with au jus and creamy horseradish sauce. 16

## VEGETARIAN SELECTIONS

**Bleu Cheese Portobello Focaccia** grilled portobello mushroom, bleu cheese crumbles, lettuce and tomato on grilled focaccia bread and choice of side. 12

**Black Bean Veggie Burger** Doc's spicy version of the veggie burger served with your choice of side. 10 Add Tillamook cheddar or pepper jack cheese. 1

**Quinoa With Root Vegetable Sautéé** pan roasted root vegetables tossed with Quinoa and wild mushrooms 17

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs increases your risk of food borne illness, especially if you have certain medical conditions.

Doc's is a trans fat free restaurant. please note: To share an entrée add \$3. Special requests may require additional charges. Please respect others dining experience by asking your children to not run freely.

For groups of 7 or more we use one check with an 18% gratuity. Not responsible for lost or stolen items. Doc's Accepts American Express, Discover, Visa, Master Card and of Course Cash. **Sorry, No checks Please.**