

# Welcome to the Dock

"HAPPY EASTER"

April 21, 2019

Tonight's Features

Available At 4:30 PM

## APPETIZER

Blue Crab Deviled Eggs 11.95

Frisée Salad with Red Onion, Capers & Lemon Vinaigrette Garnished  
with Caviar & Sourdough Croutons

## ENTRÉE

Prosciutto-Sage Wrapped Grouper 29.95

Wild Mushroom Gratin, Spinach, Potato-White Truffle Sauce, Corn Shoots  
& Parsley Oil

6 oz. Filet & Lobster Cake "Surf 'n' Turf" 34.95

Baby Vegetables, Roasted Purple Potatoes, Choron Sauce Garnished with  
Crispy Potato Strings

Whole Pompano (Grilled or Fried) 27.95

With Black Beans, Rice, Pineapple Salsa & Chimichurri

## DESSERT

Easter Carrot Cake 7.95

### Stone Crab Claws

Appetizer - 3 Claws with Mustard Sauce 21.95

Entrée- 5 Claws with Mustard Sauce, Rice & Vegetables 41.95

### Raw Bar

Oysters Moscow (4) 12.50      Middleneck Clams (12) 12.25

Oysters Rockefeller (4) 12.50      Peel & Eat Shrimp 1/2 lb. 10.50      1 lb. 19.95

### Oyster Selections

Black Point (Nova Scotia)-Sweet & Mild, Clean Crisp Finish

1/2 DOZ. 16.50

Blue Point (Long Island) -Mildly Salty with a Crisp Finish

1/2 DOZ. 16.50

Gulf Coast (Florida)-Naturally Processed

1/2 DOZ 16.50

Working together with  to provide our guests with locally farmed fish and produce.

**(BREAD AVAILABLE UPON REQUEST)**

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE A CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. CONSUMPTION OF RAW OR UNDERCOOKED ANIMAL PRODUCTS CAN PUT YOU AT A GREATER RISK OF ILLNESS

An 18% gratuity will be added for parties of 6 or more

# Welcome to Riverwalk

"HAPPY EASTER"

April 21, 2019

Tonight's Features

Available At 4:30 PM

## APPETIZER

Smoked Salmon 11.95

Toasted French Baguette, Cream Cheese, Red Onion, Caper, Lemon & Frisée Lettuce

## ENTRÉE

6 oz. Filet & Lobster Cake "Surf 'n' Turf" 34.95

Baby Vegetables, Roasted Purple Potatoes, Choron Sauce Garnished with Crispy Potato Strings

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