

APPETIZERS

Seared Ahi.....	\$20
Crab Cakes	\$19
Shrimp Cocktail	\$15
Shrimp Cocktail (Dockside Style)	\$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 (tubes & tentacles)	\$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 (grilled).....	\$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 (with Marinara, Alfredo or butter).....	\$15

LUNCH & DINNER

11 A.M. to close

SEAFOOD

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

Fish & chips (Pacific Cod)	(Salmon or Halibut)
	<i>fried or grilled.....grilled</i>
3-Piece.....	\$19.....\$24
5-Piece.....	\$25.....\$34
Popcorn shrimp & chips	\$20
Shrimp & chips (tempura style)	\$26
Scallops & chips	\$28
Clam Strips & chips	\$20
Calamari & chips (tubes & tentacles).....	\$20
Oysters & chips	\$26
Captain's Combo Platter & chips (fried)	\$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 shrimp, scallops, & fish.....	\$24
Tacos (3) Soft or Crispy	
	<i>Served with cheese, tomatoes, cabbage, and fresh pico de gallo or mango salsa.</i>
	<i>Ground beef (with lettuce, not cabbage)</i>
	<i>Fish (Pacific Cod)</i>
	<i>Fish of the day.....</i>
	<i>Salmon or Halibut (grilled)</i>

BURGERS

Served with French fries or side salad. Onion rings may be substituted for \$2. Add avocado or bacon for \$3.

Hamburger	\$17
Cheeseburger	\$18
Bacon Cheeseburger with grilled onions	\$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

<i>Caesar dressing</i>	\$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

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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

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