

OWNED & OPERATED BY THE HIEB FAMILY SINCE 1987. WE ARE OPEN 11 MONTHS OF THE YEAR (CLOSED IN JANUARY) DINNER FROM 3 PM TO CLOSE - TUESDAY THRU SATURDAY (SUNDAY SEASONALLY).

Private Parties at Doc's or at your location — Call 609-926-0404

APPETIZERS

SASHIMI TUNA

SHAVED CARROTS & CELERY, TOSSED WITH GINGER DRESSING SERVED WITH PICKLED GINGER & ROASTED BLACK SESAME \$17.75

KOBE SLIDERS W/ CHEESE

KOBE BURGERS WITH CARAMELIZED MUSHROOMS/ONIONS & OUR OWN SPECIAL SAUCE \$13.50

GRILLED BRIE

SERVED WITH FRESH SEASONAL FRUIT, BREAD ROUNDS & WATER CRACKERS \$16.75

HOT & SWEET SHRIMP

LARGE SHRIMP, LIGHTLY FRIED, TOSSED WITH RANCH DRESSING & FRANK'S HOT SAUCE \$13.75

STEAMED CLAMS

WINE, BUTTER, PARSLEY & GARLIC \$15.75

BLACK MEDIUM MUSSELS

STEAMED WITH OUR TOMATO BASIL SAUCE \$15.75

CALAMARI RINGS

LIGHTLY BREADED & FRIED WITH OUR TOMATO BASIL SAUCE \$14.50

BURRATA & PROSCIUTTO

SERVED WITH ROASTED RED PEPPERS & AGED BALSAMIC GLAZE \$14.25

SOUP/SALADS

NEW ENGLAND CLAM CHOWDER \$8.95

THE DELUXE WEDGE

ICEBERG LETTUCE, VINE TOMATOES, BACON, ONION, W/ BLEU CHEESE DRESSING & CRUMBLES \$12.75

CAESAR SALAD

ROMAINE LETTUCE, TOSSED W/ CREAMY CAESAR & TOPPED W/ GARLIC CROUTONS & EGG \$11.95

BUFFALO MOZZARELLA SALAD

TOMATOES, FRESH MOZZARELLA & FRESH BASIL W/ EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC VINEGAR \$10.55

<u>PASTA</u>

FETTUCCINI ALFREDO

TOSSED W/ OUR CREAMY ALFREDO SAUCE \$22.10
ADD GRILLED CHICKEN \$26.10 ADD SAUTÉED SHRIMP \$29.10

PENNE & KOBE MEAT SAUCE

FRESH KOBE BEEF, TOSSED W/ OUR TOMATO BASIL SAUCE & ASIAGO CHEESE \$29.95

CHICKEN PARMESAN

OUR TOMATO BASIL SAUCE & MOZZARELLA CHEESE; SERVED W/ FETTUCCINI \$26.99

BONE-IN VEAL PARMESAN

FRENCHED, BONE IN VEAL CHOP, POUNDED THIN, LIGHTLY BREADED; SERVED W/ FETTUCCINI \$49.95

PENNE W/ CHICKEN & PROSCIUTTO

SAUTÉED CHICKEN BREAST TOSSED W/ A VODKA BLUSH SAUCE REDUCTION \$26.99

CAPPELLINI & CLAMS

WHOLE & CHOPPED CLAMS, CHABLIS, GARLIC, BUTTER OR IN OUR TOMATO BASIL SAUCE \$28.99

TORTELLINI & JUMBO LUMP CRAB MEAT

TOSSED W/ SAUTEED SPINACH, VODKA BLUSH SAUCE, TOPPED W/ FRESH MOZZARELLA \$33.75



FROM THE LAND

THESE ENTREES SERVED W/ OUR POTATO & VEGETABLE OF THE DAY

GRILLED CHICKEN W/ SPINACH & MUSHROOMS

GRILLED CHICKEN BREAST TOPPED W/ FRESH MOZZARELLA, SAUTÉED SPINACH & MUSHROOMS \$26.95

GRILLED RACK OF LAMB

FULL RACK OF LAMB & SERVED W/ MINT JELLY ON THE SIDE \$40.75

GRILLED FILET MIGNON

RUBBED W/ SEA SALT & CRACKED BLACK PEPPER 8 OZ. \$45.00 ADD SAUTÉED MUSHROOMS & ONIONS \$4.75 CRAB CAKE OR 6 JAPANESE BREADED SHRIMP ADD \$15.00

GRILLED PRIME RIB OF PORK

PURE "BEEF LIKE" MARBLING, RUBBED W/ SEA SALT & CRACKED BLACK PEPPER \$36.95

GRILLED FLANK STEAK

MARINATED IN OUR TERIYAKI GLAZE & SLICED THIN \$28.95

ROASTED HALF CHICKEN (GMO FREE)

BONE-IN, SKIN ON ROASTED CHICKEN, SLOW COOKED \$29.75

GRILLED VEAL CHOP

FRENCHED, BONE-IN VEAL CHOP TOPPED W/ A PORTABELLA MUSHROOM, SHERRY REDUCTION \$49.95

CHICKEN FRANCAISE

COATED W/ WHITE FLOUR, EGG & LEMON; SAUTÉED \$28.95

FROM THE SEA

THESE ENTREES SERVED W/ OUR RICE PILAF & VEGETABLE OF THE DAY

CRAB CAKES

CRAB, BLENDED W/ BELL PEPPERS, DRY MUSTARD & DUSTED W/ JAPANESE BREAD CRUMBS SERVED SAUTÉED OR DEEP FRIED \$36.95

FILET OF SALMON

NUT ENCRUSTED FILET OF SALMON, BAKED IN CHABLIS & TOPPED W/ A CHILLED HORSERADISH CREAM SAUCE \$29.95

GRILLED AHI TUNA

SIMPLY GRILLED W/ WASABI, SOY SAUCE & PICKLED GINGER ON THE SIDE \$34.95

JAPANESE BREADED SHRIMP

LARGE SHRIMP BREADED W/ JAPANESE BREAD CRUMBS; LIGHTLY FRIED \$26.95

FISH & CHIPS

FRESH COD, JAPANESE BREAD CRUMBS W/ OUR LEMON/LIME MAYO \$27.75

BROILED STUFFED FLOUNDER

FRESH FLOUNDER BROILED IN CHABLIS, TOPPED W/ CRAB & A DILL, CREAM REDUCTION \$31.25

CRAB NEWBURG

CRAB MEAT IN OUR CREAMY SHERRY-NEWBURG SAUCE \$33.75

FLOUNDER FRANCESE

COATED W/ WHITE FLOUR, EGG & LEMON; SAUTÉED \$29.75

Add Ons:

Mac 'n Cheese \$9.50 Short Rib Fries \$13.25 Truffle Fries \$12.95 SHARING CHARGE ADD \$8 TO ANY ENTRÉE

PLEASE LIMIT TWO CREDIT CARDS PER TABLE 3.5 % SURCHARGE ADDED TO CREDIT CARD PAYMENTS