



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

STARTERS

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

CHOPPED SALAD

ROMAINE & ICEBERG TOSSED W/ PARMESAN, BALSAMIC VINAIGRETTE' W/ TOMATO, BACON, CARROT, RED ONION, CROUTON, HARD BOILED EGG & CUCUMBER \$11.95

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

STEAMED CLAMS

WINE, BUTTER, PARSLEY & GARLIC \$15.75

SHRIMP OR CRAB COCKTAIL

LARGE SHRIMP, STEAMED W/ OLD BAY, CHILLED, SERVED W/ HOUSE MADE COCKTAIL SAUCE \$16.95
COLOSSAL INDONESIAN CRAB MEAT, CHILLED, SERVED W/ A DIJON MUSTARD SAUCE \$19.95

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

BLACK MEDIUM MUSSELS

STEAMED WITH OUR TOMATO BASIL SAUCE \$15.75

CALAMARI RINGS

LIGHTLY DUSTED W/ SALT & PEPPER & FRIED, SERVED W/ OUR TOMATO BASIL SAUCE \$14.50

BURRATA & PROSCIUTTO

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

PASTA

LOBSTER RAVIOLI

LOBSTER STUFFED RAVIOLI, TOPPED W/ SWEET, COLD WATER LOBSTER MEAT IN A SHITAKE MUSHROOM, HERB CREAM SAUCE \$33.00

PENNE & KOBE MEAT SAUCE

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

CHICKEN OR EGGPLANT PARMESAN

OUR TOMATO BASIL SAUCE & MOZZARELLA CHEESE; SERVED W/ FETTUCCHINI \$27.99

SHRIMP & CHORIZO SAUSAGE

SAUTÉED SHRIMP & SPANISH CHORIZO SAUSAGE, VINE RIPENED TOMATO & PEAS, IN A LIGHT CHARDONNAY, CREAM REDUCTION SAUCE, TOSSED W/ CAPELLINI PASTA \$29.99

CAPELLINI & 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



ENTREES

GRILLED CHICKEN W/ SPINACH & MUSHROOMS

GRILLED CHICKEN BREAST TOPPED W/ FRESH MOZZARELLA, SAUTÉED SPINACH & MUSHROOMS \$26.95
SERVED W/ VEGETABLE OF THE DAY & MASHED POTATO

LAMB CHOPS & ROASTED GARLIC

GRILLED NEW ZEALAND LAMB CHOPS TOPPED W/ ROASTED GARLIC & FRESH ROSEMARY DEMI GLAZE \$41.75
SERVED W/ VEGETABLE OF THE DAY & MASHED POTATO

GRILLED FILET MIGNON

RUBBED W/ SEA SALT & CRACKED BLACK PEPPER 8 OZ. \$45.00
ADD SAUTÉED MUSHROOMS & ONIONS \$4.75, 4 OZ. LOBSTER TAIL \$20.00 OR CRAB CAKE \$15.00
SERVED W/ VEGETABLE OF THE DAY & MASHED POTATO

GRILLED PRIME RIB OF PORK

PURE "BEEF LIKE" MARBLING, RUBBED W/ SEA SALT & CRACKED BLACK PEPPER \$36.95
SERVED W/ VEGETABLE OF THE DAY & MASHED POTATO

GRILLED FLANK STEAK

MARINATED IN OUR TERIYAKI GLAZE & SLICED THIN \$28.95
SERVED W/ VEGETABLE OF THE DAY & MASHED POTATO

DRY AGED NEW YORK STRIP (14 OZ.)

GRILLED TO YOUR LIKING, TOPPED W/ A CRACKED BLACK PEPPER, GARLIC, BRANDY REDUCTION \$55.00
SERVED W/ VEGETABLE OF THE DAY & MASHED POTATO

FRENCHED, BONE-IN VEAL CHOP

GRILLED & TOPPED W/ A PORTABELLA MUSHROOM, SHERRY REDUCTION \$49.95
SERVED W/ VEGETABLE OF THE DAY & MASHED POTATO

OR

AS PARMESAN, TOPPED W/ FRESH MOZZARELLA & TOMATO BASIL SAUCE, SERVED W/ FETTUCINI \$49.95

CRAB CAKES

CRAB, BLENDED W/ BELL PEPPERS, DRY MUSTARD & DUSTED W/ PANKO BREAD CRUMBS \$36.95
SERVED W/ VEGETABLE OF THE DAY & RICE PILAF

FILET OF SALMON

NUT ENCRUSTED SALMON, BROILED & TOPPED W/ A CHILLED HORSE RADISH CREAM SAUCE \$29.95
SERVED W/ VEGETABLE OF THE DAY & RICE PILAF

GRILLED AHI TUNA

SIMPLY GRILLED W/ WASABI, SOY SAUCE & PICKLED GINGER ON THE SIDE \$34.95
SERVED W/ VEGETABLE OF THE DAY & RICE PILAF

JAPANESE BREADED SHRIMP

LARGE SHRIMP BREADED W/ JAPANESE BREAD CRUMBS, LIGHTLY FRIED \$26.95
SERVED W/ VEGETABLE OF THE DAY & RICE PILAF

GRILLED DAY-BOAT SCALLOPS

LARGE SCALLOPS GRILLED, TOPPED W/ A HONEY, SIRACHA & CHILI AIOLI \$35.00
SERVED OVER HERB INFUSED RISOTTO & W/ VEGETABLE OF THE DAY

SAUTEED CHILEAN SEA BASS

IN AN ORANGE BEURRE BLANC SAUCE, SERVED OVER CREAMY RISOTTO \$33.00
SERVED W/ VEGETABLE OF THE DAY

CRAB NEWBURG

CRAB MEAT IN OUR CREAMY SHERRY-NEWBURG SAUCE SERVED OVER MASHED POTATO \$33.75
SERVED W/ VEGETABLE OF THE DAY

VEGETABLE STIR-FRY

FRESH SEASONAL VEGETABLES SAUTEED W/ SESAME OIL & TAMARI SAUCE, TOSSED W/ WHITE RICE \$22.75
ADD SHRIMP OR CHICKEN \$8.00

CHICKEN OR FLOUNDER FRANCAISE

COATED W/ WHITE FLOUR, EGG & LEMON, SAUTÉED \$28.95
SERVED W/ VEGETABLE OF THE DAY & RICE PILAF

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

SHARING CHARGE ADD \$8 TO ANY ENTRÉE