



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** \$9.75

### **THE DELUXE WEDGE**

ICEBERG LETTUCE, VINE TOMATOES, BACON, ONION, W/ BLEU CHEESE DRESSING & CRUMBLES \$13.75

### **CAESAR SALAD**

ROMAINE LETTUCE, TOSSED W/ CREAMY CAESAR & TOPPED W/ GARLIC CROUTONS & EGG \$13.00

### **CHOPPED SALAD**

ROMAINE & ICEBERG TOSSED W/ PARMESAN, BALSAMIC VINAIGRETTE' W/ TOMATO, BACON, CARROT, RED ONION, CROUTON, HARD BOILED EGG & CUCUMBER \$13.00

### **SASHIMI TUNA**

SHAVED CARROTS & CELERY, TOSSED WITH GINGER DRESSING  
SERVED WITH PICKLED GINGER & ROASTED BLACK SESAME \$18.95

### **KOBE SLIDERS W/ CHEESE**

KOBE BURGERS WITH CARAMELIZED MUSHROOMS/ONIONS & OUR OWN SPECIAL SAUCE \$14.50

### **STEAMED CLAMS**

WINE, BUTTER, PARSLEY & GARLIC \$16.95

### **SHRIMP OR CRAB COCKTAIL**

LARGE SHRIMP, STEAMED W/ OLD BAY, CHILLED, SERVED W/ HOUSE MADE COCKTAIL SAUCE \$17.95  
COLOSSAL INDONESIAN CRAB MEAT, CHILLED, SERVED W/ A DIJON MUSTARD SAUCE \$20.95

### **GRILLED BRIE**

SERVED WITH FRESH SEASONAL FRUIT, BREAD ROUNDS & WATER CRACKERS \$17.75

### **HOT & SWEET SHRIMP**

LARGE SHRIMP, LIGHTLY FRIED, TOSSED WITH RANCH DRESSING & FRANK'S HOT SAUCE \$14.50

### **BLACK MEDIUM MUSSELS**

STEAMED WITH OUR TOMATO BASIL SAUCE \$16.75

### **CALAMARI RINGS**

LIGHTLY DUSTED W/ SALT & PEPPER & FRIED, SERVED W/ OUR TOMATO BASIL SAUCE \$15.50

### **BURRATA & PROSCIUTTO**

SERVED WITH ROASTED RED PEPPERS & AGED BALSAMIC GLAZE \$15.25

## PASTA

### **LOBSTER RAVIOLI**

LOBSTER STUFFED RAVIOLI, TOPPED W/ SWEET, COLD WATER LOBSTER MEAT IN A SHITAKE MUSHROOM, HERB CREAM SAUCE \$34.95

### **PENNE & KOBE MEAT SAUCE**

FRESH KOBE BEEF, TOSSED W/ OUR TOMATO BASIL SAUCE & ASIAGO CHEESE \$31.95

### **CHICKEN OR EGGPLANT PARMESAN**

OUR TOMATO BASIL SAUCE & MOZZARELLA CHEESE; SERVED W/ FETTUCCHINI \$29.95

### **SHRIMP & CHORIZO SAUSAGE**

SAUTÉED SHRIMP & SPANISH CHORIZO SAUSAGE, VINE RIPENED TOMATO & PEAS, IN A LIGHT CHARDONNAY, CREAM REDUCTION SAUCE, TOSSED W/ CAPELLINI PASTA \$31.99

### **CAPELLINI & CLAMS**

WHOLE & CHOPPED CLAMS, CHABLIS, GARLIC, BUTTER OR IN OUR TOMATO BASIL SAUCE \$29.99

### **TORTELLINI & JUMBO LUMP CRAB MEAT**

TOSSED W/ SAUTEED SPINACH, VODKA BLUSH SAUCE, TOPPED W/ FRESH MOZZARELLA \$35.50



## ENTREES

### **GRILLED CHICKEN W/ SPINACH & MUSHROOMS**

GRILLED CHICKEN BREAST TOPPED W/ FRESH MOZZARELLA, SAUTÉED SPINACH & MUSHROOMS \$28.95  
*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 \$44.75  
*SERVED W/ VEGETABLE OF THE DAY & MASHED POTATO*

### **GRILLED FILET MIGNON**

RUBBED W/ SEA SALT & CRACKED BLACK PEPPER 8 OZ. \$48.00  
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 \$38.95  
*SERVED W/ VEGETABLE OF THE DAY & MASHED POTATO*

### **GRILLED FLANK STEAK**

MARINATED IN OUR TERIYAKI GLAZE & SLICED THIN \$30.95  
*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 \$58.00  
*SERVED W/ VEGETABLE OF THE DAY & MASHED POTATO*

### **FRENCHED, BONE-IN VEAL CHOP**

GRILLED & TOPPED W/ A PORTABELLA MUSHROOM, SHERRY REDUCTION \$52.95  
*SERVED W/ VEGETABLE OF THE DAY & MASHED POTATO*

OR

AS PARMESAN, TOPPED W/ FRESH MOZZARELLA & TOMATO BASIL SAUCE, SERVED W/ FETTUCINI \$52.95

### **CRAB CAKES**

CRAB, BLENDED W/ BELL PEPPERS, DRY MUSTARD & DUSTED W/ PANKO BREAD CRUMBS \$38.95  
*SERVED W/ VEGETABLE OF THE DAY & RICE PILAF*

### **FILET OF SALMON**

NUT ENCRUSTED SALMON, BROILED & TOPPED W/ A CHILLED HORSE RADISH CREAM SAUCE \$31.95  
*SERVED W/ VEGETABLE OF THE DAY & RICE PILAF*

### **GRILLED AHI TUNA**

SIMPLY GRILLED W/ WASABI, SOY SAUCE & PICKLED GINGER ON THE SIDE \$36.95  
*SERVED W/ VEGETABLE OF THE DAY & RICE PILAF*

### **JAPANESE BREADED SHRIMP**

LARGE SHRIMP BREADED W/ JAPANESE BREAD CRUMBS, LIGHTLY FRIED \$28.95  
*SERVED W/ VEGETABLE OF THE DAY & RICE PILAF*

### **GRILLED DAY-BOAT SCALLOPS**

LARGE SCALLOPS GRILLED, TOPPED W/ A HONEY, SIRACHA & CHILI AIOLI \$37.75  
*SERVED OVER HERB INFUSED RISOTTO & W/ VEGETABLE OF THE DAY*

### **SAUTEED CHILEAN SEA BASS**

IN AN ORANGE BEURRE BLANC SAUCE, SERVED OVER CREAMY RISOTTO \$35.95  
*SERVED W/ VEGETABLE OF THE DAY*

### **CRAB NEWBURG**

CRAB MEAT IN OUR CREAMY SHERRY-NEWBURG SAUCE SERVED OVER MASHED POTATO \$35.75  
*SERVED W/ VEGETABLE OF THE DAY*

### **VEGETABLE STIR-FRY**

FRESH SEASONAL VEGETABLES SAUTEED W/ SESAME OIL & TAMARI SAUCE, TOSSED W/ WHITE RICE \$24.75  
*ADD SHRIMP OR CHICKEN \$8.00*

### **CHICKEN OR FLOUNDER FRANCAISE**

COATED W/ WHITE FLOUR, EGG & LEMON, SAUTÉED \$30.95  
*SERVED W/ VEGETABLE OF THE DAY & RICE PILAF*

**PLEASE LIMIT TWO CREDIT CARDS PER TABLE**  
**3% DISCOUNT FOR CASH PAYMENTS**

**SHARING CHARGE ADD \$9 TO ANY ENTRÉE**