



APPETIZERS

starters & such

Seafood "Guac" Tail

A mixture of chopped Florida rock shrimp, blue crab meat, pico de gallo, chopped avocado and lime. Served with our warm corn chips. *Individual size \$4.95 / full order \$8.50*

Fried Calamari

Tender calamari marinated in an old secret recipe, lightly battered and seasoned. Served with our fresh marinara sauce for dipping. *\$10.50*

Ahi Sliders

Crisp wonton skin topped with spicy vegetables, sesame seared Ahi tuna & wasabi aioli *8 for \$11*

Tony P's Famous Onion Rings

Paper thin sweet onions, marinated, seasoned, fried and then piled high. Great to share. *\$7.50*

Crab Cakes

Our great chunky crab cakes served with fresh, spicy, sweet, mango, peach salsa. *\$14.50*

"No Bones About It"

Buffalo style, spicy chunks of chicken breast, marinated in Tony P's special sauce and deep-fried. Just like Spicy Wings but without the mess. *Regular \$8.95 Large \$13.50*

Pulled Pork Quesadilla

Grilled flour tortilla loaded with our barbequed smoked pulled pork, fresh scallions, tomatoes and a blend of cheeses. With our spicy sour cream. *Individual size \$4.95 / full order \$10.50*

Spinach Artichoke Dip

A warm creamy blend of spinach, artichoke & cheeses. Served with warm corn chips.

Individual size \$4.95 / full order \$10.50

Shrimp Cocktail

Shrimp prepared to perfection then chilled. Served w/Tony P's famous cocktail sauce. *1/4 lb. \$7.50 1/2 lb. \$11.95*

Fresh Mozzarella Caprese

Fresh sliced buffalo style mozzarella, sliced Roma tomatoes, fresh basil & our balsamic vinaigrette. *\$7.95*

Double Dipping (both made fresh daily)

Hummus, a dip made from garbanzo beans, sesame seeds, garlic & olive oil. **Feta Pesto Hummus**, Greek feta cheese, freshly made pesto, garbanzo beans, sesame seeds, garlic & olive oil. Served with our warm pizza bread.

Individual size \$4.50 / full order \$9.50

Ahi Tuna Appetizer

Ahi tuna in a sesame crust.(seared rare) served with our Ocean salad. Topped with a Asian Pesto. *\$12.50*

A Pound of Steamed Clams

Little neck clams steamed in our clam stock. If you want to pizzazz it up, try them w/pesto sauce made with fresh basil, garlic, roasted walnuts & olive oil, WOW!!! *\$12.50*

Add Linguini - \$15.50 Add a extra pound of clams - \$10.50

Louisiana-Style Mussels

Mussels steamed in a sauce of onions, green peppers, tomatoes and spices with a little kick at the end. *\$10.50*

Add Linguini - \$13.50 An extra pound of mussels add - \$8.50

The "Best Spicy" Chicken Quesadilla

Large flour tortilla grilled & filled w/chicken simmered in spicy New Mexico Red Chili Sauce, w/ nopales, red onions, cilantro & jack & cheddar cheeses. W/smoky chipotle salsa & spicy sour cream. *Individual size \$4.95 / full order \$10.50*

Dockside Potato Skins

Potato skins loaded w/cheddar & Monterey Jack cheeses, chopped smoked bacon & green onions. Sour cream & smoky chipotle salsa served on the side. *\$8.50*

Edamame

Edamame tossed with hot sesame oil, roasted sesame seeds, sea salt and cracked pepper. *\$5.00*

Nachos

w/smoky chipotle salsa & spicy sour cream. Corn chips w/chicken simmered in New Mexico Red Chili Sauce, w/ nopales, red onions, cilantro. Monterey Jack, cheddar cheese & green onions. *\$10.50*

Four Great Soups:

New England Clam Chowder

Cup - \$4.50 / Served in a bread bowl - \$6.95

Chef Bill's French Onion Soup

Caramelized onions & aged sherry simmered together in a hearty beef broth. Topped with our Parmesan crouton and a mix of Swiss & Parmesan. *\$6.95*

Stracciatella or Our Soup of the Day

Cup - \$4.25 / Bowl - \$6.25

All made fresh daily.

Served with Tony's garlic Parmesan crackers.