



# DOCKSIDE

AT TAVERN & TABLE

ESTABLISHED  
2014

A limited selection of Tavern & Table fare perfect for down on the dock.  
For our full menu, please see a hostess and join us inside or up on the porch.

## SNACKS

**Spiced Nuts**  
house blend \ 7

**Housemade Chex Mix**  
house blend \ 7

**Marinated Olives**  
roasted garlic, citrus, chili, rosemary \ 8

**Pimento Cheese & Bacon Jam**  
ritz crackers \ 9

**Caramelized Onion Dip**  
sea salt + black pepper potato chips \ 7

**Jalapeño & Cilantro Hummus**  
warm pita bread \ 7

**Local Shrimp Ceviche**  
avocado, tortilla chips \ 14

## BIGGER BITES

**Ahi Tuna Wrap**  
jasmine rice, avocado, alpha sprouts, hijaki aioli \ 15

**Chicken Salad Lettuce Wrap**  
aji amarillo, granny smith apples, red grapes, celery, toasted cashews \ 12

**Local Shrimp Remoulade**  
buttered croissant, baby iceberg, heirloom tomato \ 14

**BBQ Pulled Pork Sandwich**  
brioche bun, blue cheese slaw, fried onion rings \ 13

## DOCKSIDE for the Kiddos

**Kids Grilled Cheese**  
with house chips and drink \ 6

**Kids Turkey Sandwich**  
with house chips and drink \ 6

**DOCKSIDE ATTIRE:** Wear some shoes. Cover your bottom. Gentlemen, shirt please. Have some fun.





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## COCKTAILS

<b>T&amp;T Old Fashioned</b>	\ 8.00
tin cup whiskey, clementine, cherry, jerry thomas bitters	
<b>Charleston Sour</b>	\ 8.00
bulleit rye bourbon, house-made sour, palmetto muscadine float, egg white	
<b>Clementine Daisy Fresno</b>	\ 8.00
hangar one vodka, fresh grapefruit, rosemary, house-made sour, soda	
<b>Grapefruit Rosemary Collins</b>	\ 8.00
hangar one vodka, fresh grapefruit, rosemary, house-made sour, soda	
<b>Strawberry Blonde</b>	\ 8.00
cathead honeysuckle vodka, elderflower, muddled strawberries, prosecco	
<b>The T&amp;Tea</b>	\ 8.00
sea island spiced rum, st. elizabeth all spice dram, charleston tea plantation earl grey, pressed apple cider, ginger, cranberry ice	
<b>Gin &amp; Jam</b>	\ 8.00
hendrick's gin, ginger beer, house-made cranberry & apple jam	

## BOTTLES

<b>Beer</b>	<b>\$\$\$</b>
Amstel Light	5.00
Angry Orchard Cider	5.00
Avery Elle's Brown \ Can	5.50
Blue Moon	5.00
Budweiser	3.50
Bud Light	3.50
Coors Light	3.50
Corona	5.00
Corona Light	5.00
Dog Fish Namaste	5.50
Michelob Ultra	3.50
Miller Lite	3.50
New Belgium Fat Tire	5.00
New Belgium Ranger IPA	5.00
Oskar Blues Dales Pale Ale \ Can	5.00
Sam Adams	5.00
Stella Artois	5.00
Sweetwater 420	5.00
Westbrook IPA \ Can	5.50
Westbrook One Claw \ Can	5.50
Yuengling	3.50

## DRAFTS

<b>Beer</b>	<b>12oz</b>	<b>16oz</b>
Big Boss Hell's Belle	5.00	7.00
Blue Point Toasted Lager	4.00	6.00
Coast Kolsch	5.00	7.00
Freehouse Ashley Farmhouse Ale	5.00	7.00
Goose Island Matilda	8.00	10.00
Guinness Draught 20oz.		7.00
Holy City Pluff Mud Porter	5.00	7.00
Lagunitas IPA	5.00	7.00
Palmetto Amber Ale	5.00	7.00
Sam Adams Cold Snap	5.00	7.00
Seasonal Rotating Tap	Prices Vary	
Southern Tier 2XIPA	5.00	7.00
Stone IPA	5.00	7.00
Sweetwater Hop Hash	5.00	7.00
Tradesman Journeyman's Pale Ale	5.00	7.00
Westbrook White Thai	5.00	7.00

## WINE By the Glass

<b>Bubbles</b>	<b>\$\$\$</b>
Stellina di Notte Prosecco	7.00
<b>White</b>	<b>\$\$\$</b>
Nobilissima Pinot Grigio	7.00
Benvolio Pinot Grigio	6.00
Crème de Lys Chardonnay	7.00
Meiomi Chardonnay	12.00
Edna Valley Sauvignon Blanc	8.00
Martin Codax Albarino	10.00
Yalumba Riesling	7.00
<b>Red</b>	<b>\$\$\$</b>
Montes Pinot Noir	9.00
Carmel Road Pinot Noir	12.00
Bodega Norton Malbec	12.00
Greystone Cabernet Sauv.	7.00
Brancaia TRE Super Tuscan	12.00
Ergo Tempranillo	8.00
Red Rock Red Blend	6.00
Perrin Cotes du Rhone	8.00

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