

Dodgy Dock

Dinner Menu

Starters

GRENADIAN CALLALOO COCONUT SOUP | \$28 🌱

Local callaloo soup with a coconut cream de fricassee served with warm coconut bake

LOCAL GOAT CHEESE & COU-COU | \$32 🌱

Torched local goat cheese served with caramelized onions, sprouts & cou-cou

BASIL CHICKEN ARINCHINI | \$38

Chicken and cheese risotto ball served with basil aioli on a bed of mix leaves

CARIBBEAN SHRIMP COCKTAIL | \$45

Chilled shrimp marinated in a zesty blend of Caribbean spices and lime juice, served with a tangy salsa, and corn tortilla chips

CEASER SALAD | \$45

Garlic Croutons, Parmesan Shavings, Anchovies' Slices. Add chicken (+\$15), shrimp (+\$35) or fish (+\$20) to make it a main course

Mains

CALLALOO CHICKEN | \$60

Tender grilled chicken breast served atop a bed of vibrant callaloo, accompanied by a refreshing plantain salad tossed in a creamy nutmeg-infused sauce

GINGER LEMON FISH | \$67

Catch of the day in a ginger lemon sauce served with garlic mash potatoes, garden salad

🔥 SPICY ISLAND PEPPER POT | \$65 🔥

Tender pieces of goat simmered in a flavorful stew with a medley of Caribbean spices, including Scotch bonnet peppers, thyme, and allspice.

LOCAL SPINY LOBSTER | \$160

Perfectly grilled lobster served with garlic mashed potatoes and butternut squash

LEMON-GARLIC SHRIMP LINGUINI | \$85

Jumbo Atlantic Shrimp sautéed in aromatic garlic butter, served over delicate linguini pasta tossed in a creamy lemon-infused sauce.

CREAMY COCONUT CURRY | \$52 🌱

A comforting blend of seasonal vegetables and hearty chickpeas simmered in a rich coconut curry sauce served with basmati rice.

CHAR-GRILLED RIB-EYE STEAK | \$120

Rib-eye steak, expertly char-grilled to perfection, served alongside crispy fries and a medley of seasonal roasted vegetables topped with a vibrant toasted almond gremolata.

ALFREDO PASTA | \$45 🌱

Our house made Alfredo sauce, rich with cream, parmesan cheese, and a hint of garlic. Add - grilled fish (+\$20), grilled shrimp (+\$35) or grilled chicken (+\$15)

15% VAT included in all prices. Prices in EC\$

10% Service Charge will be added to your final bill, 15% Service Charge for tables 6 and over.

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Fajitas

Sizzling plate with your protein of choice served with melted cheese, beans, guacamole (seasonal) homemade salsa and tortillas.

- GRILLED CHICKEN | \$60
- GRILLED SHRIMP | \$80
- GRILLED VEGETABLES | \$50 

Pizzas

MARGHERITA | \$42 
Classic Margherita pizza with fresh tomatoes, basil and mozzarella cheese

VEGGIE LOVER | \$50 
Bell peppers, onions, mushrooms, sweet corn and mozzarella cheese


GREEK | \$50 
Tomatoes, black olives, bell peppers, onions, feta cheese and mozzarella cheese

REGGAE | \$60
Jerk Chicken, pineapples, seasoning peppers and mozzarella cheese

PEPPERONI | \$48
Classic pepperoni pizza with mozzarella cheese

HAWAIIAN | \$48
Ham, pineapple and mozzarella cheese

Desserts

FROZEN KAHLUA CAKE | \$35 
Magdalenas grandma's recipe, blending rich Kahlua liqueur with layers of creamy goodness. A beloved dessert that melts in your mouth with every bite.

CHOCOLATE MOUSSE CAKE | \$30 
Indulge in our exquisite Chocolate Mousse Cake, crafted with velvety Grenada Chocolate Company chocolate.

SEASONAL CHEESECAKE | \$32 
Delight in our Seasonal Cheesecake from the House of Chocolate, showcasing fresh and local ingredients

ICE CREAM AND SORBETS | \$20 
House of Chocolate ice creams and sorbets, featuring a variety of flavors to suit every palate.

VEGAN ICE CREAMS AND SORBETS | \$20 
Enjoy guilt-free indulgence with our assortment of vegan ice creams and sorbets, made with plant-based ingredients and bursting with natural flavors.

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SEASONAL CHEESECAKE | \$32
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PUNCH OF CREAM CRÈME BRÛLÉE | \$28
Punch of Cream Crème Brûlée, featuring a smooth custard base with a shot of our signature local punch to top.

ICE CREAM AND SORBETS | \$20
House of Chocolate ice creams and sorbets, featuring a variety of flavors to suit every palate.

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