

# Dodgy Dock

## DINNER MENU

### STARTERS

#### **SOUP OF THE DAY**

Chefs soup of the day made with locally sourced ingredients. Ask for todays selection \$22

#### **LOCAL SASHIMI**

Thin slices of raw local premium fish, marinated with ponzu sauce (ginger, sesame oil and citrus extract), pepper and chives on top. \$32

#### **COCOA TAPENADE**

Bruchetta with a olives and a Grenadian cocoa tapenade \$22

#### **CHEESE BOARD (BUILT FOR 2)**

Goat cheese, cheddar cheese, blue cheese and feta cheese, chutney, cashews, seasonal fruit and toasted mulitgain bread. \$64

### SALADS

#### **TROPICAL SALAD**

Mix greens, served with seasonal fruit, parmesan, vinaigrette and capers \$32

Add Grillden Chicken \$15 | Grilled Fish \$20 | Garlic Shrimp \$25

#### **DOCK SALAD**

Mix greens, mint, blue cheese, cashew nuts, seasonal fruit, local vegetables and a balsamic vinaigrette. \$38

Add Grillden Chicken \$15 | Grilled Fish \$25 | Garlic Shrimp \$25

#### **GARDEN SALAD**

Mixed greens with cucumber tomatoes carrots with a dressing of your choice \$20

Add Grillden Chicken \$15 | Grilled Fish \$20 | Garlic Shrimp \$25

PRICE IN EC\$. 15% VAT INCLUDED IN PRICE  
10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL. TABLES OF 6 OR MORE, 15% SERVICE CHARGE  
WILL BE ADDED TO YOUR FINAL BILL

 DENOTES VEGETARIAN

# Dodgy Dock

## DINNER MENU

### MAIN COURSE


#### PESTO FISH

Catch of the day, seasoned with herbs, served on a bed of rice and sautéed vegetables. \$58

#### CALALLOO CHICKEN

Grilled chicken breast stuffed with calaloo served on a bed of plantain salad and dressed in a creamy nutmeg sauce \$48

#### FAJITAS

Sizzling plate of either chicken \$45, Steak \$85, Shrimp \$70 or vegetables \$38  Served with melted cheese, beans, guacamole (seasonal), salsa and tortillas

#### BUTTER GARLIC SHRIMP

Grilled butter garlic shrimp served with mashed potatoes and sautéed local vegetables \$70

#### STRIPLOIN STEAK

Mash potatoes, sautéed vegetables and garlic butter \$99

#### ALFREDO PASTA

Penne pasta with a classic homemade Alfredo sauce \$40

Add Chicken \$15 | Grilled Fish \$20 | Garlic Shrimp \$25 | Mushrooms & Veg \$15

#### COCONUT THAI CURRY

Either with chicken breast or chickpeas  served with rice \$55

### DESSERT

#### CHOCOLATE CHEESE CAKE TRUFFLES

Cheesecake balls covered in Grenadian chocolate \$25

#### DOUBLE CHOCOLATE MOUSSE CAKE

Grenadian chocolate cake with a layer of rich Grenadian chocolate mousse. \$28

#### PASSIONFRUIT CHEESE CAKE

Local passionfruit transformed into a sweet fruit cheesecake \$28

#### CARROT CAKE

Served with a cheesecake frosting \$22

#### ICE CREAM & SORBET \$18

Ask your server for today's selection of ice creams and sorbet from House of Chocolate

PRICE IN EC\$. 15% VAT INCLUDED IN PRICE  
10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL. TABLES OF 6 OR MORE, 15% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

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## ROOM SERVICE MENU

Dial 0 or 279 to place your order  
Breakfast from 7:30am to 10:30am. Lunch and dinner from 12pm - 10pm  
Please allow 45 minutes for delivery  
\$10 Room service delivery charge and 10% service charge will be added to your final bill

## BREAKFAST

### GRENADIAN BREAKFAST

Home made coconut bakes, salt fish, two eggs, fruit bowl and fried plantain \$44

### ALL AMERICAN BREAKFAST

Two eggs, bacon, sausage, pancakes and nutmeg syrup \$40

### YOGURT PARFAIT

Layered yogurt with granola and seasonal fruit \$15

## LUNCH AND DINNER SALADS

### SMALL BITES

#### DODGY WINGS

6 fried chicken wings with your choice of sauce. Honey garlic, tangy, spicy or sauceless \$22

#### MEXICAN CORN

Mexican style street corn with cheese and paprika \$18

#### PLANTAIN FRITTERS

Served with a tangy, spicy sauce \$18

### PIZZAS

#### MARGHERITA

Mozzarella, tomatoes and herb pizza \$38.

#### PEPPERONI

Mozzarella, tomatoes and pepperoni pizza \$45

#### PESTO SHRIMP

grilled shrimp, capers, onions, roasted garlic butter and mozzarella cheese \$55

#### VEGGIE

Mozzarella, olives, vegetables and basil \$45

#### SHIZZLE

Pepperoni, cajun fries and chicken wings \$55

#### EXTRA TOPPINGS

\$5 (mushrooms, olives, pineapple, tomatoes, cheese)  
\$10 (pepperoni, chicken)

#### TROPICAL SALAD

Mix greens, served with seasonal fruit, grated parmesan cheese, vinaigrette and capers. \$32  
Add Chicken \$15 | Grilled Fish \$20 | Garlic Shrimp \$25

#### DOCK SALAD

Mix greens, mint, seasonal fruit and vegetables, blue cheese and balsamic vinaigrette. \$38  
Add Chicken \$15 | Grilled Fish \$20 | Garlic Shrimp \$25

### TACOS & BURGERS

#### BAJA FISH TACO

2 beer battered fish taco with a cabbage slaw, salsa and spicy mayo \$48

#### DODGY NACHOS

Nacho chips with melted cheese, beans, salsa, guacamole, sour cream and jalapeños. \$40  
Add chicken +\$10 or Mushrooms+\$5

#### DOCK BURGER

Home made buns and beef patty. Served with fries and coleslaw. Add cheese (+\$5), mushrooms (+\$5), bacon (+\$5), or fried egg (+\$5). \$38

#### VEGETARIAN BURGER

Home made bean burger, seasoned with local spices served on a freshly baked bun with fries and coleslaw \$35

#### EXTRA SIDES

Garden Salad \$20  
French Fries \$12

### MAIN COURSE

#### CALALLOO CHICKEN

Grilled chicken breast stuffed with calaloo served on a bed of plantain salad and dressed in a creamy nutmeg sauce \$48

#### ALFREDO PASTA

Penne pasta served with a home made Alfredo sauce \$40  
Add Chicken +\$15 or Shrimp +\$25

#### CATCH OF THE DAY

Today's catch, either grilled or blackened. Served with sautéed vegetables, and rice \$55

### DESSERTS

#### CHOCOLATE MOUSSE CAKE

Grenadian Chocolate cake with a layer of rich chocolate mousse \$28

#### CHEESECAKE OF THE DAY

Made by House Of Chocolate Bakery. Ask for today's special. \$25

#### DESSERT OF THE DAY

Made by House Of Chocolate. Ask your server for today's selection.



-VEGETARIAN