

APPETIZERS

SEAFOOD "GUAC" TAIL

Florida rock shrimp, blue crab meat, fresh pico de gallo, avocado and lime.
Warm corn chips.
12.95

SESAME EDAMAME

Edamame, sesame oil, roasted sesame seeds, sea salt, cracked pepper.
7.95

SPICY LOUISIANA-STYLE MUSSELS

Prince Edward island mussels simmered in house Creole sauce. Little Spicy!
15.95

SEARED AHI TUNA SASHIMI

Sushi grade Ahi tuna in a sesame crust (seared rare), Wakami seaweed salad. With Asian Pesto.
17.95

TONY P'S SPINACH ARTICHOKE DIP

Warm creamy blend of spinach, artichoke and cheeses.
Warm corn chips.
13.95

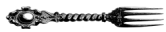
SMOKE HOUSE NACHOS

House-smoked pulled pork, smoked and roasted jalapeno's, scallions and blend of cheeses. Topped with sour cream.
14.95

A BOWL OF STEAMED CLAMS

Two pounds of steamed clams, white wine, garlic, clam broth.
19.95

SALADS



Your Choice of Tony P's House Made Gluten-Free Salad Dressings:
Balsamic Vinaigrette, Lemon Vinaigrette

COBB SALAD

Mixed greens, avocado, bleu cheese, hard boiled eggs, applewood smoked bacon, fresh roasted turkey, tomatoes, sharp aged cheddar, alfalfa sprouts. Chopped and tossed in the kitchen.
16.95

DOCKSIDE CHICKEN CAESAR (no croutons)

House - made classic Caesar dressing, Romaine lettuce, shaved Parmesan, cracked black pepper, grilled chicken breast.
16.95

TONY P'S SPECIAL SALAD

Organic mesclun lettuce, blue cheese, glazed pecans, red onions, house balsamic vinaigrette, grilled chicken breast.
16.95

ZORA'S GREEK SALAD

Mixed greens, kalamata olives, red onions, tomato, cucumber, beets, house lemon vinaigrette. Topped with our feta pesto, grilled chicken breast.
Served with hummus.
16.95

Substitute chicken on any of our salads for:
Seared Sesame Crusted Ahi, 5 Large Grilled Garlic Shrimp
or Grilled Salmon add 5.5



COCKTAILS

GREEN'S QUEST TRIPLE BLONDE ALE - GLUTEN FREE (16.9 OZ BOTTLE)

Green's Gluten Free Beers - England
The best Gluten Free beer we have tasted. Light body for beer of this strength; spice and herb nose with flavours of candied fruit.
ABV: 8.5%

TITO'S HANDMADE VODKA

Produced Austin at Texas' first and oldest legal distillery, Tito's is 100% corn, distilled six times, wheat-free in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

ANGRY ORCHARD HARD APPLE CIDER (DRAFT)

Cincinnati, OH
Sweet apple notes up front with a subtle dryness at the finish for a balanced cider taste.
(Gluten Free) ABV: 5%

GLUTEN-FREE PIZZA

Cauliflower Pizza Crust 18.95

With Cheese, Sauce and Your Choice of Up to Three Toppings:

Applewood Bacon, Garlic, Spinach, Alfalfa Sprouts, Scallions, Red Onions, Tomatoes, Mushrooms, Feta Pesto, Fresh Basil, Green Peppers, Fresh Grilled Pineapple, Ricotta Cheese, Kalamata Olives

ROCKET PIZZA

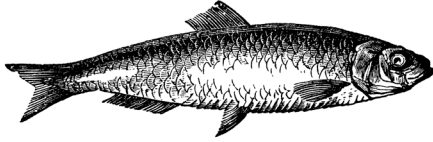
Our great pie topped with mozzarella and a Rocket salad.
(arugula, fresh Roma tomato, shaved Pecorino Romano cheese and olive oil, cracked black pepper).
18.95

WATCH EVERY GAME HERE!

TONY P'S TAVERN – VOTED BEST SPORTS TAVERN ON THE WESTSIDE

Join us for every shot, every touchdown and every homerun ...
no matter what sport you like, you'll love watching it in our tavern.
20+ big screen TVs • high-tech sound system • drink specials

THE LOCALS' FAVORITE SPOT!



FISH AND SEAFOOD

Served with fresh sauteed seasonal vegetables and choice of one side
 For an additional 5.25, a choice of Wedge Salad, half Caesar Salad, half House Salad *(no croutons)*

ATLANTIC SALMON
27

SEA BASS
31

served with a choice of one of our great sauces:
 Asian Pesto • Citrus Bur Blanc
 Horseradish Cocktail Sauce
 Szechuan Teriyaki Sauce

LOCAL HALIBUT
33

MAHI MAHI
27

12 LB OF ALASKAN KING CRAB LEG COMBO

Available with your choice of:
 Grilled 5 Garlic Shrimp Stick 34.95
 8 oz Flat Iron Steak 39.95
 8 oz Filet Mignon 45.95

1 LB OF ALASKAN CRAB LEGS

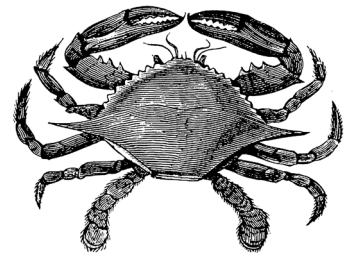
Select center portion, split & steamed to order.
 Served with melted butter
 48

SALMON AND SHRIMP COMBO

Grilled salmon and grilled garlic shrimp,
 citrus beurre blanc sauce.
 29.95

GRILLED SHRIMP PLATTER

Grilled garlic shrimp, citrus beurre blanc sauce.
 24.95



SIDES

rice pilaf • brown rice • fresh fruit • mashed potatoes
 baked potato (add sharp aged cheddar cheese & smoked bacon for 4.5)

DINNER PLATES

All grill entrees served with fresh seasonal vegetables.
 Your choice of baked potato, mashed potato, rice pilaf or brown rice.
 Add sharp cheddar cheese & smoked bacon to your baked potato for 4.5
 Top off your grill item with caramelized onions for 3.25
 Top off your grill item with sauteed mushrooms for 5.25

For an additional 5.25, a choice of Wedge Salad,
 half Caesar Salad, half House Salad *(no croutons)*

FILET MIGNON
 8 oz, Choice tenderloin of beef, char-
 broiled.
 37

TONY P'S FAVORITE FLAT IRON STEAK
 8oz. Prime steak with the tenderness
 of a Filet but the flavor & texture
 of a New York Strip.
 28
 with large grilled garlic shrimp
 34

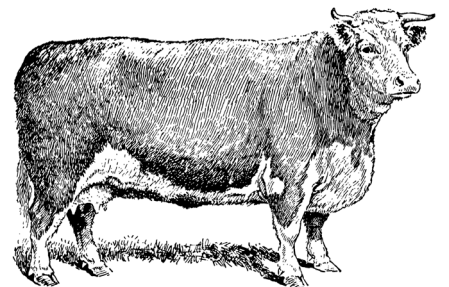
"COWBOY RIBEYE"
 14 oz. char-broiled prime of the rib steak.
 37

CHOICE CENTER-CUT PORK CHOPS
 Two juicy 8 oz. pork chops, char-broiled
 and pan-roasted.
 Home-made chunky apple sauce.
 24

**CILANTRO - LIME CHAR-BROILED
 CHICKEN BREAST PLATTER**
 topped with fresh avocado salsa
 19.5

SPICY LOUISIANA SEAFOOD CREOLE
 Fresh fish, shrimp and Prince Edward island
 mussels, clams, Tony P's spicy Creole sauce.
 Rice pilaf or brown rice.
 23.95

HOUSE-SMOKED PULLED PORK PLATTER
 Smoked for 12 hours. Hand pulled, simmer
 in our BBQ sauce. Served with
 smoked beans with onions,
 jalapenos and creamy cole slaw.
 16.95



LET YOUR SERVER KNOW WHEN YOU ARE ORDERING GLUTEN-FREE ITEMS FROM THIS MENU.

Please be aware the Tony P's Dockside Grill is not a gluten-free
 restaurant and therefore, cross contamination may occur.