

APPETIZERS

SEAFOOD "GUAC" TAIL

Florida rock shrimp, blue crab meat, fresh pico de gallo, avocado and lime. Warm corn chips.
13.95

SPICY LOUISIANA-STYLE MUSSELS

Prince Edward Island mussels simmered in house Creole sauce. Little Spicy!
17.5

TONY P'S SPINACH ARTICHOKE DIP

Warm creamy blend of spinach, artichoke and cheeses. Warm corn chips.
14.95

A BOWL OF STEAMED CLAMS

Two pounds of steamed clams, white wine, garlic, clam broth.
22

SESAME EDAMAME

Edamame, sesame oil, roasted sesame seeds, sea salt, cracked pepper.
8.5

SEARED AHI TUNA SASHIMI

Sushi grade Ahi tuna in a sesame crust (seared rare), Wakami seaweed salad. With Asian Pesto.
18.95

SMOKE HOUSE NACHOS

House-smoked pulled pork, smoked and roasted jalapeno's, scalions and blend of cheeses. Topped with sour cream.
15.95

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.
18.5

DOCKSIDE CHICKEN CAESAR (no croutons)

House - made classic Caesar dressing, Romaine lettuce, shaved Parmesan, cracked black pepper, grilled chicken breast.
18.5

TONY P'S SPECIAL SALAD

Organic mesclun lettuce, blue cheese, glazed pecans, red onions, house balsamic vinaigrette, grilled chicken breast.
18.5

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.
18.5

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.

ACE BERRY CIDER (BOTTLE)

Sebastopol, CA
A sweeter cider with apple, blackberry and raspberry juices. Just the right amount of fruitiness and sweetness. (Gluten Free)
ABV: 5%

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 21

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, Chicken Breast

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).
21

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 5.5, a choice of Wedge Salad, half Caesar Salad, half House Salad (no croutons)

ATLANTIC SALMON

29

SEA BASS

33

served with a choice of one of our great sauces:

Asian Pesto • Mustard Dill Sauce
Citrus Bar Blanc • Horseradish Cocktail Sauce
Szechuan Teriyaki Sauce

LOCAL HALIBUT

33

SWORDFISH

33

SALMON AND SHRIMP COMBO

Grilled salmon and grilled garlic shrimp, citrus beurre blanc sauce.
33

GRILLED SHRIMP PLATTER

Grilled garlic shrimp, citrus beurre blanc sauce.
26.5

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 5.5, a choice of Wedge Salad, half Caesar Salad, half House Salad (no croutons)

FILET MIGNON

8 oz. Choice tenderloin of beef, char-broiled.
40

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.
31
with large grilled garlic shrimp
37

"COWBOY RIBEYE"

14 oz. char-broiled prime of the rib steak.
40

CHOICE CENTER-CUT PORK CHOPS

Two juicy 8 oz. pork chops, char-broiled and pan-roasted.
Home-made chunky apple sauce.
27

CILANTRO - LIME CHAR-BROILED CHICKEN BREAST PLATTER

topped with fresh avocado salsa
22

SPICY LOUISIANA SEAFOOD CREOLE

Fresh fish, shrimp and Prince Edward Island mussels, clams, Tony P's spicy Creole sauce. Rice pilaf or brown rice.
24.95

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.
19.5



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.