

The Dock



FRESH SEAFOOD & SMOOTH SAILING

WORLDS COLLIDE: TRAVELERS FROM DIVERSE STORIES, LANGUAGES, CUSTOMS, AND ETHNICITIES MEET AT A DOCK... JUST LIKE SAYULITA.

OLD AND NEW: WE PAY HOMAGE TO THE HISTORY OF SAYULITA AND OUR FAMILY AS FISHERMEN AND CAPTAINS OF THE LOCAL WATERS,

WHILE ALSO INSPIRED BY THE TOWN'S UNFOLDING FUTURE AS A PROGRESSIVE MELTING POT.

STARTERS

Tuna Sashimi

Local tuna thinly with serrano, onion, cucumber, sesame seeds in our special tangy ponzu sauce \$ 250

Fried Calamari

Lightly battered, seasoned with salt and pepper \$ 250

Guacamole

Freshly made guacamole with fried tortilla chips \$ 180

Ceviche

Choose Shrimp or Fish, cubed and marinated in citrus with red onion, serrano pepper, cucumber, and tomato \$ 250

Onion Rings

Lightly battered, sweet onion fried to crispy perfection \$ 100

Crinkly French Fries

Wavy, thick, crispy fries \$ 150

Greek French Fries

Crispy French fries tossed with oregano, feta cheese, red onion, cherry tomato, Kalamata Olives. Served with lemon, Tzatziki and Spicy Harissa \$ 220

Tempura Fried Cheese

Three skewers of lightly battered and fried mozzarella \$ 180

Tuna or Shrimp Tostadas

Fresh, local tuna or shrimp diced and marinated in special ponzu sauce, red onion, serrano, avocado, sesame seeds \$ 100

BOWLS

Shrimp Mediterranean Bowl

Jumbo shrimp, cherry tomato, Feta Cheese, Kalamata Olives, red onion, grapes, cucumber over mixed grains and chopped spinach, Tzatziki and Spicy Harissa sauce and lemon wedge \$ 280

**Sub Chicken, Catch of the Day, Tuna Poke or no protein*

Tuna Poke Bowl

Tuna poke, shredded carrot, avocado, red onion, pineapple, cilantro, sesame seeds over white rice and chopped spinach, chipotle mayo. **Sub Shrimp, Chicken, Catch of the Day or no protein* \$ 280

Steak Frites Salad Bowl

8oz Skirt Steak layered over french fries and mixed greens, topped with cherry tomatoes, avocado, in a dijon vinaigrette. \$ 380

Shrimp Caesar Salad

Jumbo shrimp over chopped romaine lettuce, freshly grated parmesan, cherry tomato, croutons, creamy Caesar dressing, lemon wedge \$ 300

**Sub Chicken or no protein*

**Sub 1/2 Lobster +250*

PASTA

Shrimp Fettuccini Alfredo

Jumbo shrimp mixed with creamy parmesan sauce. Served with garlic bread \$ 340

**Sub 1/2 lobster +250*

Puttanesca Spaghetti

Jumbo shrimp layered atop spaghetti mixed with bell peppers, capers, Kalamata Olives with a peppery, garlic tomato sauce and sprinkled with Feta Cheese. Served with garlic bread. \$ 300



ON BREAD & TORTILLA

Crispy Fish Burger

Flakey deep fried catch of the day on a toasted bun with tomato, onion, lettuce, pickles and chipotle mayo. Served with French Fries

\$ 250

Cheeseburger

Freshly made patty from premium ground beef on a toasted bun with cheddar cheese, tomato, onion, lettuce, pickles, and mayo. Served with French Fries

\$ 250

The Dock Club Sandwich

Grilled chicken, crispy bacon, tomato, avocado, lettuce, on soft toasted bread. Served with French Fries

\$ 250

Tuna Steak Burger

Large tuna steak seared and served on lightly toasted bread with tomato, coleslaw, fried onion and horseradish dressing. Served with French Fries

\$ 320

Seafood Burrito

Sautéed shrimp and fish rolled with white sushi rice, cheese, and avocado on large flour tortilla. Served with French Fries

\$ 250

*Sub chicken, fish, or shrimp

Chicken Burger

Grilled chicken on a toasted bun with tomato, onion, lettuce, pickles, mayo. Served with French Fries

\$ 220

Tacos

Three tacos served with cabbage salad, avocado, and chipotle mayo dressing on corn tortilla. Choose chicken, shrimp, fish, or veggie

\$ 250

Chicken Caesar Wrap

Classic Caesar salad, parmesan cheese, croutons, homemade Caesar dressing, wrapped in a large flour tortilla with your choice of Shrimp or Chicken

\$250

KIDS MENU

Chicken Nuggets

Served with French Fries

\$ 200

Cheese Quesadilla

Served with French Fries

\$ 150

Ice Cream

One scoop of vanilla ice cream with chocolate syrup

\$ 50

SEAFOOD & STEAK

Catch of the Day Filet

Seared with olive oil, rosemary, salt and pepper. Served with veggies and white rice or mashed potatoes

\$ 300

Catch of the Day Whole Fried Fish

Lightly fried whole fish served with fresh tortillas, salsas, veggies, and white rice or mashed potatoes. *Seasonal

\$ MKT

Lobster

Fresh lobster grilled and lightly seasoned. Served with veggies, mashed potatoes or fettuccini, lemon garlic butter sauce, lemon wedge and garlic bread. *Seasonal

\$ MKT

Jumbo Pan-seared Shrimp

Seared to perfection with your choice of garlic butter or "a la diablo" traditional spices. Served with veggies, white rice or mashed potatoes

\$ 300

Seared Tuna Steak

Fresh tuna steak seared with sesame seeds. Served with veggies and white rice or mashed potatoes

\$ 320

Coconut Shrimp

Jumbo shrimp lightly battered and fried in shredded sweet coconut. Served with veggies and white rice or mashed potatoes

\$ 300

Filet Mignon

8oz./277g Filet Mignon served over mushroom gravy with mashed potatoes and fried onion

\$ 450

Ribeye

8oz./277g Ribeye served over peppercorn gravy with mashed potatoes

\$ 650

Sirloin Steak

8oz./277g Skirt Steak served with french fries

\$ 380

Land and Sea

8 oz./277 g Filet Mignon served over mushroom gravy with mashed potatoes and fried onion and six jumbo shrimp *Sub whole lobster +400

\$ 650

Captain's Selection

Tuna tataki, a dozen steamed jumbo shrimp, whole lobster, fried calamari, catch of the day filet, fried fish bites. Served with salsas, fresh corn tortillas and assortment of sides.

\$ 2,000



THE DOCK ARTISANAL COCKTAILS

La Sayulita	\$ 200
Local Tequila: Passion fruit, lime	
Lolita	\$ 200
Mezcal Local: Ginger, cucumber, lime	
¡Ay Amor!	\$ 200
¡Ay Amor! Raicilla Local: Pineapple, kiwi, serrano- habanero syrup, local	
Tía Ava	\$ 200
Vodka: Hibiscus and clove syrup, lime, cardamom	
Garden Margarita	\$ 220
Tequila: Fresh-pressed carrot juice, fresh orange juice made into a nourishing and energizing margarita!	
Pancho Banana	\$ 200
Rum: Banana, passion fruit	
La Flaca	\$ 200
Vodka: grapefruit, tonic, rosemary	
Raicilla Mule	\$ 200
¡Ay Amor! Raicilla Local: Bubbly Ginger, lime	
La Jimena	\$ 200
Tequila local: Watermelon, lime, basil	
Green Goddess	\$ 250
Casamigos Tequila y Grand Marnier: basil, lime	
Sunset Kiss	\$ 200
Tequila Local: Guava, lime	
Flaming Mexican Coffee	\$ 250
A showstopper. Coffee, licor, and FIRE!	
Piña Colada Frappuccino	\$ 200
Frozen coconut, pineapple, coffee, and rum blended into refreshing perfection	

BEER

Corona	\$ 60
Pacifico	\$ 60
Modelo	\$ 65
Negro Model	\$ 65

MOCKTAILS

Caprese	\$ 100
Strawberry, tomato juice, basil, lime	
Piñada-- Virgin Piña Colada	\$ 100
Criss-cross	\$ 100
Green apple juice, cinnamon, mint	
The Dock Cocktails	\$ 100
Signature cocktails can be made alcohol-free! Refreshing & energizing!	

THE CLASSICS

Aperol Spritz	\$ 200
Baby Mango Shot!	\$ 200
Bloody Mary	\$ 160
Carajillo	\$ 180
Classic Margarita	\$ 150
Cuba Libre	\$ 160
Daiquiri	\$ 160
Espresso Martini	\$ 220
Gin Tonic	\$ 160
Jagerbomb Shot!	\$ 220
Long Island Iced Tea	\$ 250
Manhattan	\$ 220
Martini	\$ 200
Michelada	\$ 120
Mimosa	\$ 160
Mojito	\$ 160
Muay Thai	\$ 160
Negroni	\$ 220
Old Fashioned	\$ 220
Paloma	\$ 160
Piña Colada	\$ 160
Tequila Sunrise	\$ 160
White Russian	\$ 160

WINE* & SPRITZERS

White Wine Sangria	\$ 220
White wine, peach, lime and lemon, mixed citric fruit	
Red Wine Sangria	\$ 200
La Fresa Champagne Spritzer	\$ 250
Vodka & Champagne, Strawberry	
La Pasión Champagne Spritzer	\$ 250
Vodka & Champagne, Passionfruit	

	Glass	Bottle
Chardonnay	\$180	\$ 800
Pinot Grigio	\$180	\$ 800
Sauvignon Blanc	\$180	\$ 800
Cabernet Sauvignon	\$180	\$ 800
Pinot Noir	\$180	\$ 800
Malbec	\$180	\$ 800
Merlot	\$180	\$ 800
Brut Sparkling Wine	\$140	\$ 700
Rose	\$200	\$800

*DON'T FORGET TO ASK YOUR WAITER ABOUT OUR ROTATING SELECTION OF PREMIUM MEXICAN WINES

SMOOTHIES

Coconut-Strawberry	\$ 120
Mango	\$ 120
Choco-Banana	\$ 120
Matcha Smoothie	\$ 120
Passion Fruit	\$ 120
Strawberry-Banana	\$ 120

WATER, SODA, JUICE

Limonada	\$ 60
Bottled Water	\$ 30
Perrier	\$ 80
Topochico	\$ 70
San Pellegrino	\$ 70
Tonic Water	\$ 50
Sodas	
7up, Squirt, Coca-Cola, Coca-Cola Diet	\$ 50
ChocoMilk	\$ 50
Shirley Temple	\$ 60
Juice	\$ 50

COFFEE & TEA

Café Americano	\$ 50
Espresso	\$ 40
Capuccino	\$ 60
Latte	\$ 70
Matcha Latte	\$ 80
Iced Tea	\$ 60
Green or English Black, Sweetened or Unsweetened	
Affogato	\$ 100
Scoop of vanilla ice cream covered in a shot of espresso	
Flaming Mexican Coffee	\$ 250
Coffee, liquor, fire!	
Pirata Piña Colada	
Rum: Frozen coconut milk, pineapple, shot of espresso	\$ 220

JUGOS / JUICES

Verde/Green: Manzana verde, lechugas mixtas, apio, jugo de naranja	\$ 90
Tropical: Piña, Toronja, Naranja	\$ 90
Amanecer: Platano, Naranja, Mango, Piña, Frutos Rojos	\$ 100
Freshly-squeezed Orange	\$ 75
Freshly-pressed Carrot	\$ 75

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THANK YOU FOR JOINING US TODAY.
PLEASE STAY IN TOUCH WITH US!
@THEDOCKSAYULITA



INSTAGRAM



FACEBOOK



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CALLE PESCADORES #5, SAYULITA, NAYARIT