



COLE'S DOCKSIDE

369 Cleveland Ave, Staten Island, NY 10308, (718) 948-5588



Scan Me

APPETIZERS

BY SEA

BAKED CLAMS (6)	14
CHAR-GRILLED OYSTERS (6) <i>Drizzled with garlic butter.</i>	20
FRIED OYSTERS (6) <i>Servcd with Remoulade Sauce.</i>	20
BAKED OYSTERS MOSCOW (6) <i>Onion, bacon, spinach, and a dollop of sour cream.</i>	21
FRIED CALAMARI	21
ZUPPA DI MUSSELS <i>Red or White</i>	18
BUFFALO SHRIMP	18
FIRE CRACKER SHRIMP (4) <i>Fried shrimp, siracha Sauce.</i>	18
CRAB CAKE <i>Jumbo lump crabmeat, served with our own tartar sauce.</i>	20
OCTOPUS SCAMPI <i>Thin sliced topped with oreganato crumbs.</i>	22
BACON WRAPPED SCALLOPS (4)	23
ESCARGOT <i>Sauteed in a garlic brown sauce, served in a bread bowl.</i>	18

SOUPS

NEW ENGLAND CLAM CHOWDER <i>Cream base (White)</i>	11
MANHATTAN CLAM CHOWDER <i>Tomato base (Red).</i>	11
SOUP DU JOUR	M/P

BY LAND

FLATBREAD PIZZA <i>Add Chicken 4 / Add Shrimp 6</i>	12
MOZZARELLA IN CARROZZA	12
EGGPLANT ROLLATINI	12
STUFFED FRESH MOZZARELLA <i>Fried and stuffed with proscuitto, broccoli rabe, tomato, roasted peppers, and a garlic brown sauce.</i>	18
BURRATA TUSCANY	14
DUCK ROLL <i>Roast duck with asian vegetables, served with a teriyaki sauce in a fried egg roll wrapper.</i>	18

RAW BAR

CLAM COCKTAIL (6)	13
OYSTER COCKTAIL (6)	16
SHRIMP COCKTAIL (4)	24
SEAFOOD TIER (Cold) <i>4 Shrimp, 6 Oysters and 6 Clams</i> <i>* Add 1/2 Lobster</i>	50 M/P

SALADS

CAESAR SALAD <i>Add Chicken 6 / Add Cajun Chicken 7 / Add Shrimp 8</i>	14
FRESH MOZZARELLA <i>With roasted peppers.</i>	20
TRI-COLORED SALAD <i>Arugula, endive, radicchio with our homemade vinaigrette.</i>	17
OCTOPUS SALAD <i>Octopus with arugula, lemon and parmesan cheese.</i>	22
LOBSTER ARUGULA SALAD <i>Lobster, pecans, grapes, apples, crumbled bleu cheese, endive and radicchio with homemade vinaigrette.</i>	28

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increae your risk of foodborne illness.



PASTA

PENNE ALLA VODKA <i>Vodka and heavy Cream with a Touch of Tomato</i> <i>Add Chicken 6./add Shrimp 8.</i>	22	ORECCHIETTE <i>Ear-Shaped Pasta with Shrimp, Broccoli Rabe</i> <i>and Sun-Dried Tomatoes.</i>	26
SPICY RIGATONI ALLA VODKA 	23	TORTELLINI PRIMAVERA <i>Garlic ,oil and fresh vegetables.</i> 	23
LINGUINE WITH CLAM SAUCE <i>Red or White</i>	25	CAPELLINI MICHELANGELO <i>Prosciutto, Peas in a Pink Cream Sauce.</i> 	24
RIGATONI CARBONARA <i>Rigatoni Pasta with Bacon and Onions in a</i> <i>Cream Sauce Add Chicken 6./Add Shrimp 8.</i>	24	GLUTEN FREE PASTA AVAILABLE 2.00 Extra	

ENTREES

BY SEA

BASA RIVIERA <i>Served with a Garlic Francese Sauce</i>	24
FRIED SHRIMP	25
SHRIMP PARMIGIANA	27
SHRIMP FRANCESE <i>Lemon, butter and white wine.</i>	27
SHRIMP SCAMPI <i>Garlic, butter and white wine.</i>	27
STUFFED SHRIMP <i>Stuffed with Mixed Seafood in a Bisque Sauce</i>	33
BLACKENED SHRIMP and SCALLOPS <i>Over Tri-colored Salad or Risotto.</i>	38
SESAME CRUSTED TUNA <i>Crispy on the outside, perfectly rare on the inside.</i>	29
TUNA WASABI <i>Grilled and Served with a Hot Wasabi Sauce.</i>	29
SALMON DIJONNAISE <i>Pan-Roasted with a Mustard Cream Sauce</i>	32
BROILED SCALLOPS OREGANATA <i>Breadcrumbs, Butter and Clam Juice.</i>	36
BLACKENED MAHI MAHI <i>with Salsa Du jour.</i>	35
ZUPPA DI PESCE <i>Clams, Mussels, Shrimp, Scallops and</i> <i>Calamari over Linguine.</i>	39
LOBSTER FRA DIAVOLO <i>Whole Lobster, Served with Clams, Mussels</i> <i>and Calamari Over Linguine in a Spicy Red Sauce.</i>	M/P
SINGLE or TWIN LOBSTER TAILS <i>Served with Drawn Butter.</i>	M/P
DOCKSIDE SPECIAL <i>Snow crab legs,Dungeness crab legs, Shrimp,</i> <i>clams, mussels.</i>	M/P

BY LAND

CHICKEN PARMIGIANA <i>Breaded chicken cutlet topped with fresh mozzarella and tomato sauce.</i>	24
CHICKEN FRANCESE <i>Chicken Cutlet with Lemon, Butter and</i> <i>White Wine Sauce.</i>	24
DUCK A'L'ORANGE <i>Roasted Long Island Duck with an Orange Sauce.</i>	35
STUFFED PORK CHOPS <i>Stuffed with Prosciutto and Mozzarella in a Brown Sauce.</i>	34
PREMIUM RESERVE PORK CHOP <i>Grilled to Perfection (16 oz)</i>	36
FILET MIGNON GORGONZOLA <i>Grilled 10 oz. Filet Mignon, Topped with</i> <i>melted Gorgonzola Cheese.</i>	48
BY LAND & SEA	
SURF n TURF for 2 <i>2 Lobster Tails (8 oz each)</i> <i>2 Petite Filet Mignons (5 oz each)</i>	M/P

KIDS MENU 18

Flatbread Pizza
Penne (*Red Sauce or Butter*)
Chicken Fingers & Fries
*Includes Soda and Ice cream

DOCK SIDES

BROCCOLI RABE	9
SAUTEED SPINACH	9
FRENCH FRIES	5
POTATO CROQUETTE	3
BAKED POTATO	3
RISOTTO	4

All entrees served with potato and vegetables.- House salad - Add 6
Split Plate Charge.

