

DOVER GRILL



STARTERS

PEEL & EAT SHRIMP 11 (GF)
1/2 lb. old bay dusted,
crawfish remoulade

SMOKED KING SALMON DIP 13*
deviled egg dressing, pickled shallots,
grilled ciabatta

SWEET & SPICY PORK BELLY BOWL 11
coconut sticky rice, soft poached egg, collard green
slaw, cilantro, hot mustard

MINI FRIED CRAB CAKES 17
collard green slaw, red pepper jelly aioli

WOODLANDS CRISPY FLATBREAD 10
seasonal wild mushroom medley, boursin spread,
fresh mint & basil, balsamic reduction

DUCK CONFIT & DUMPLINGS 13
ricotta gnudi, pickled mirepoix, country ham,
shitake mushrooms

CORNBREAD SKILLET 6
vermont white cheddar, jalapeno, honey butter

JAMAICAN JERK WINGS 9/18*
cilantro-coconut dipping sauce

ENTREES

ORANGE GLAZED WILD CAUGHT SALMON 29 (GF)
coconut sticky rice, baby carrots,
charred scallion butter

16OZ PRIME RIBEYE 48*
duck fat emulsion, old bay lattice chips, house
bread & butter pickled vegetables

MISO CRUSTED SEA BASS 29
shitake mushrooms & baby bok choy dashi

BBQ PORK SPARERIBS 25
mustard jus, guava bbq sauce, southern street corn salad

CREOLE SHRIMP FETTUCCINE 16/23
royal red shrimp, tasso ham & crawfish cream sauce
blistered tomatoes

CAULIFLOWER STEAK 19 (GF)
romesco sauce, seasonal wild mushrooms,
toasted almonds, benne seed glazed baby carrots

JOYCE FARMS CHICKEN 26
celery root puree, smoked farro, collard green slaw,
aji dulce pan sauce

HATCH VALLEY WAGYU BURGER 16*
8oz patty, goat cheese, hatch chili aioli, artisan romaine,
sesame brioche bun, choice of side

CRISPY CHICKEN SANDWICH 15*
vidalia onion jam, comeback sauce,
bread & butter pickles sesame brioche bun,
choice of side

HAND-BREADED CHICKEN TENDERS 14
hand-cut fries, chipotle honey mustard dipping sauce

6OZ FILET MIGNON 30 (GF)

PIZZA

A LA CARTE 11
Toppings \$1 per item
pepperoni, bacon, Italian sausage,
basil, bell pepper, tomato, jalapeno,
mushrooms, red onions, fried egg
(GF) *cauliflower crust available 2

** can be modified gluten free*

SOUP & SALAD

CORN CHOWDER 8/11
smoked lobster tail

SPICY TOMATO SOUP 6/9*
basil puree, jalapeno cornbread croutons

LOWCOUNTRY GUMBO 7/10
chicken, shrimp, andouille sausage

**GRILLED PEAR &
WALNUT BRITTLE SALAD 9/14** (GF)
split creek farm's feta, baby kale,
citrus-serrano vinaigrette

SUPERFOOD COUNTRY COBB 8/12
mixed lettuce, egg, avocado, almonds, sunflower
seeds, mandarin orange, toasted farro,
lemon vinaigrette

B.L.T. SALAD 8/11 (GF)
wedge of iceberg, house-cured brown
sugar bacon, heirloom tomatoes, split creek
farm feta, dill buttermilk ranch

CHARGRILLED CAESAR 16
cornbread croutons, parmesan, gulf fried
oysters, creamy cilantro caesar dressing

ADD ON PROTEINS:
choice of grilled or blackened
chicken 6 - salmon 14 - shrimp 8

SIDES

BABY CARROTS (GF)
with benne seeds & tahini vinaigrette
WHITE CHEDDAR MAC N CHEESE
with potato chip crust

OLD BAY STEAK FRIES
POTATO SALAD (GF)
meyer lemon fingerling potato salad

COLLARD GREEN SLAW (GF)

FRESH FRUIT (GF)
VEGETABLE DU JOUR
HOUSE LATTICE CHIPS
SWEET POTATO FRIES
FRIED GREEN TOMATOES

4/7