

Soups & Salads

Clam Chowder - Our version of a classic . . . cup \$3.5 bowl \$5

French Onion - served in a Crock topped with melted Provolone cheese . . . \$5

Homemade Soup - Prepared fresh daily, ask your server for today's selection . . . cup \$3.5 bowl \$5

Soup & Salad - A small House salad & cup of soup served with oyster crackers . . . \$6.5

Jersey Harvest Salad - Mixed greens, tomatoes, candied walnuts, green apple slices, raisins & Feta cheese tossed in a citrus herb vinaigrette. \$9.5

Cobb Salad - Grilled chicken, fresh avocado, tomatoes, hard boiled egg, Blue cheese & chopped bacon served over mixed greens with a balsamic vinaigrette. \$10

Caesar Salad - Romaine lettuce, parmesan cheese, garlic croutons with a homemade caesar dressing. \$7 w/grilled or blackened chicken \$10

Caprese Salad - Fresh stacked mozzarella & tomatoes with a balsamic glaze & basil oil on a bed of mixed greens \$8.5

House Salad - Mixed greens, carrots, tomato, cucumber, red onion w/balsamic vinaigrette. \$7.5 - sm \$5

Buffalo Chicken Wedge - Iceberg lettuce, carrots, tomatoes, Buffalo chicken with Blue cheese dressing. \$9

Bar Bites

Wings - Your choice of Buffalo style, House BBQ or sweet Teriyaki served with celery & blue cheese dressing. 12 - \$8, 24 - \$15, 50 - \$30

Nachos - Crispy tortillas topped with tomatoes, jalapeños, Monterey jack & cheddar cheese mix served with salsa, sour cream & guacamole. \$8 w/chicken, beef or pork ...\$10 w/crab ... \$12

Teriyaki Skewers - Marinated teriyaki chicken served with Asian slaw. \$8.5

Cheese Steak Egg Rolls - Served with marinara sauce. \$7

Chicken Tenders - Served Buffalo style or plain with your choice of sauces for dipping. \$7.5

Golden Fried Shrimp - Served with our homemade sauce for dipping. \$7.5

Cajun Chicken Egg Roll - Cajun spiced grilled chicken, red onions, red peppers, corn, roasted red pepper aioli & Thai chili sauce for dipping. \$7

Chilled U-Peel Shrimp - Served with cocktail sauce. 1/2lb \$9 - lb. \$16

Cowboy Fries - Monterey Jack cheese & bacon, served with ranch dressing. \$5

Back Bay Fries - Tossed in a spicy old bay seasoning. \$4.25

Onion Rings - Fried to a light golden brown & piled high. \$5

Battered Fried Mozzarella Stix - Served with marinara sauce \$7

Potato Skins - Topped w/Monterey Jack & Cheddar cheeses, chives, chopped bacon & served w/sour cream. \$7

Appetizers

Summer Clams - Steamed in Sam Adams summer Ale, lemon, garlic, butter, tomatoes & parsley served with grilled Foccacia bread. \$10

Crispy Calamari - Dusted with tempura flour & served with roasted red pepper aioli & marinara sauce. \$8.5

Dogtooth Bites - Blackened Sushi-grade Ahi tuna bites served with Asian slaw & a sweet chili & wasabi dipping sauce. \$9

Volcano Shrimp - Tender, crispy shrimp tossed in our creamy, spicy "Lava" sauce over shredded greens. \$8.5

N'awlin's Mussels - Sautéed mussels in a spicy Creole sauce with grilled Andouille sausage served with grilled Foccacia bread. \$9.5

Crab Cake Appetizer - Served on a bed of mixed greens with a chipolte remoulade. \$9.5

Bruschetta - Grilled baguette, basil pesto topped with fresh tomato bruschetta & mozzarella cheese. \$7

Baja Quesadillas - Grilled flour tortilla, Monterey Jack & Cheddar cheese mix, avocado, black beans, corn, tomatoes & cilantro served with salsa, sour cream & guacamole. \$8 w/chicken \$10 w/crab \$12

18% Gratuity added to parties of 10 or more.

Classics

Served with chips & pickle - Substitute French Fries +\$2.00 - Curly Fries +\$2.75

Taylor Ave. Club - Your choice of turkey, ham, tuna salad or roast beef with Swiss cheese, apple wood smoked bacon, lettuce, tomato, onion & mayo on toast. \$8.5 w/ crab cake \$10.5

Corned Beef Reuben - Melted Swiss cheese, sauerkraut, & Russian dressing on grilled rye bread. \$8.5

Hot Roast Beef - Shaved roast beef with melted Provolone cheese, caramelized Vidalia onions & horseradish cream sauce on a toasted bun served with a side of Au Jus. \$8.5

Chicken Caesar Wrap - Grilled or blackened chicken with Romaine lettuce, parmesan cheese & our Homemade Caesar dressing. \$8

Cheese Steak or Chicken Cheese Steak - Thinly sliced Rib Eye with choice of cheese. \$7.5
Add Horseradish Cream +\$.50

BBQ Pulled Pork - Slow cooked pulled pork served with our House BBQ sauce. \$8.50
Top it off with cole slaw +\$1.00

Crab Cake Sandwich - Jumbo lump crab meat seasoned & lightly breaded, served with lettuce, tomato and a chipotle remoulade. \$9

Dogtooth Signatures

Served with chips & pickle - Substitute French Fries +\$2.00 - Curly Fries +\$2.75

Chicken Pesto Griller - Served on Focaccia bread with prosciutto, spinach, roasted red peppers & Provolone cheese w/basil pesto sauce. \$8.50

The Cuban - Ham, roast pork, Swiss cheese, Dijon mayo, dill pickles on chiabatta bread & grilled to perfection. \$8.50

Cabo Taco - Blackened marinated Mahi-Mahi, charred pineapple & mango salsa, fresh avocado, tomato & lettuce served in two flour tortillas with a cilantro-lime sour cream. \$9

"Shibi" Sandwich - Yellow fin Tuna grilled to your liking and topped with an English cucumber salad & a lemon Dill mayo served on a toasted bun. \$10

Grilled Veggie Wrap - Porto bello mushrooms, sautéed spinach, zucchini, squash, roasted red peppers, with basil pesto & goat cheese. \$8

Avocado BLT - Fresh avocado, apple wood smoked bacon, lettuce, tomato & chipotle mayo. \$7
with fried shrimp or tuna salad \$9

Dogtooth Reuben - Blackened fish of the day, melted Swiss, sauerkraut, Russian dressing on grilled rye bread. \$9

Southwestern Wrap - Spiced chicken breast with tomatoes, peppers, onions, black beans, corn, cilantro, jalapeño peppers, Monterey Jack & Cheddar cheeses & a spicy ranch dressing. \$8.5

Burgers

Black Angus 8oz. Burger

Served with chips & pickle - Substitute French Fries +\$2.00 - Curly Fries +\$2.75

The All American - Served with lettuce, tomato & onion. Choice of cheese: American, Swiss, or Monterey Jack & Cheddar mix. \$7.5

The Kona - Caramelized Vidalia onions, porta bello mushrooms, bacon w/melted blue cheese. \$8.5

The Cowboy - Blackened with Jack cheese, bacon & House BBQ sauce with lettuce, tomato and onion. \$8

The Sicilian - Fresh mozzarella, prosciutto, & marinara sauce. \$8.5

Dogtooth Pounder - 1lb of Black Angus beef & your choice of toppings. \$11

Entrees

All entrees come with House cut veggies and choice of: roasted garlic mashed potatoes, rice pilaf, French fries or curly fries & cole slaw.

- Pan-Blackened Yellow fin Tuna** - Served with Jumbo lump crab, scampi cream. \$22
- Sesame Salmon** - Sesame crusted salmon with an orange-ginger teriyaki glaze. \$22
- Stuffed Flounder** - Stuffed with Crab Imperial & finished with a lemon caper cream sauce. \$21
- Potato Crusted Grouper** - Pan seared, served with a smoked Dijon cream sauce. \$19
- Shrimp & Scallop Scampi** - Pan seared shrimp & scallops served in a scampi cream sauce topped off with tomatoes & jumbo lump crab meat served over linguini. \$23
- Jumbo Lump Crab Cakes** - All crab, no filler, House made & served with a chipotle aioli. \$22.5
- Sciarra's Penne** - Jumbo lump crabmeat, pan seared scallops, shrimp, prosciutto & sweet green peas in a roasted garlic Pecorino Romano cream sauce served over linguini. \$21
- Market Fish** - Grilled, blackened or baked served with choice of our Home made sauce: Charred Pineapple & Mango salsa, lemon caper, chipotle aioli or sweet teriyaki. \$17
- Dogtooth Filet** - 8oz Filet topped with Cabernet Sauvignon demi-glaze. \$25
Add jumbo lump crabmeat & béarnaise +\$6
- New York Strip** - 12oz center cut, char grilled strip steak served with a blue cheese butter. \$23.5
- Baby Back Ribs** - Meaty & "Fallin off the bone" covered in our House BBQ sauce. 1/2 rack \$13 Full rack \$22
- Meat Loaf** - House made, wrapped in bacon, stuffed with blue cheese, grilled & served with our sweet bourbon Demi. \$15.5
- Kona Chicken** - Skewered chicken, red pepper, onion & pineapple grilled & served with a spiced Hawaiian rum glaze. \$18.5
- Caribbean Pork Chop** - 14oz porter house chop, grilled & served with a Caribbean BBQ sauce and topped with a charred pineapple & mango salsa. \$21

Sides

Cole Slaw	\$2.5	Garlic Mashed	\$3
House Vegetables	\$3	Rice Pilaf	\$3
French Fries	\$4	Curly Fries	\$4.5

The name "Dogtooth" came from the Dogtooth Tuna which is a large fast swimming fish found in the South Pacific areas such as Somoa & Tagi. It's large teeth and straight edged first dorsal fin characteristics make the Dogtooth ready to attack most fish that will fit in its mouth: mackerels, sardines, etc. Appreciated as both a game fish and for its food, this large specimen can give a good struggle.