

LUNCH & DINNER

STARTERS

VOLCANO SHRIMP

Tender, crispy shrimp tossed in our spicy lava sauce served over shredded lettuce... 17.00

JUMBO SHRIMP COCKTAIL

(SEASONAL)
(6) Jumbo shrimp served chilled with cocktail sauce... 18.50

COCONUT SHRIMP

(6) Butterflied & breaded coconut shrimp served with a side of our homemade pineapple-mango curry sauce... 18.50

JUMBO CRAB CAKE

Jumbo lump crab cake topped with charred pineapple-mango salsa & chipotle aioli... 18.00 BROILED UPON REQUEST

DOGTOOTH BITES

Blackened sushi-grade ahi tuna bites served with asian slaw, wasabi & teriyaki chili sauce... 18.50

CRISPY CALAMARI

Tubes, tentacles & jalapeño peppers dusted with tempura flour & deep fried, topped with a zesty remoulade sauce served with marinara... 17.50

SEA SCALLOPS (SEASONAL)

Grilled or blackened scallops served with asian slaw, wasabi & teriyaki chili sauce... MP

DOGTOOTH MUSSELS

(15) Mussels in your choice of lemon white wine sauce or red sauce served with ciabatta bread for dipping... 18.50

DOGTOOTH CLAMS

(15) Clams in your choice of lemon white wine sauce or red sauce served with ciabatta bread for dipping... 18.50 + Bacon... 3.00

FRESH RAW OYSTERS

Cape may salts on the half shell served by the dozen or half dozen with lemon, horseradish & cocktail sauce.
6 Oysters... MP
12 Oysters... MP

POT STICKERS

(6) Steamed dumplings filled with pork, cabbage & green onions served with honey soy sauce... 13.50

EGGPLANT TIMBALES

Fried, panko-breaded, sliced eggplant stuffed with fresh mozzarella cheese topped with marinara sauce & a balsamic glaze... 15.00

GREEN BEAN FRIES

Spicy, panko-breaded, fried green beans served with chipotle ranch... 15.50

CHEESESTEAK EGG ROLL

(1) Chopped rib eye steak, onions & american cheese wrapped in an egg roll & fried to perfection served with marinara sauce & horseradish cream sauce... 9.50

BUFFALO CHICKEN CHEESESTEAK EGG ROLL

(1) Chopped chicken breast, buffalo sauce & american cheese wrapped in an egg roll & fried to perfection served with bleu cheese dressing... 9.50

COWBOY FRIES

Fries topped with crispy bacon and monterey jack cheese blend drizzled with ranch dressing... 13.50

NACHOS GRANDE

Crispy corn tortilla chips, jalapeños, black bean corn salsa, melted cheddar & cheddar cheese sauce served with sour cream, guacamole & salsa... 16.50 + Crab meat... 9.00 + Chicken, beef or pork... 5.00

BAJA QUESADILLAS

Grilled flour tortilla, monterey jack cheese blend & black bean corn salsa served with sour cream, guacamole & salsa... 13.50 + Crab meat... 9.00 + Chicken, beef or pork... 5.00

TERIYAKI PORK SPARE RIBS

(Half rack) Slow roasted pork spare ribs smothered in teriyaki glaze & sprinkled with sesame seeds... 18.00

TERIYAKI SKEWERS

(3) Marinated in teriyaki sauce & grilled chicken skewers served over asian slaw... 15.00

KOBE SLIDERS

(3) Grilled mini-kobe beef burgers with caramelized onions, sliced tomato, lettuce & chipotle ketchup... 15.50 + Cheese... 2.00

SOUPS

SOUP OF THE DAY

Chef's whim, ask your server for today's selection.
Cup... 7.50 Bowl... 9.50

NEW ENGLAND CLAM CHOWDER

Creamy soup with onions, celery, potatoes, chopped clams & bacon. Our version of a classic.
Cup... 9.00 Bowl... 11.00

FRENCH ONION

Served in a crock with grilled crostini topped with melted swiss & provolone cheese... 9.00

DOGTOOTH'S CREAMY CRAB

Creamy crab bisque with jumbo lump crab meat & corn
Cup... 9.50 Bowl... 11.50

BAR FARE

CHICKEN TENDERS

(4) A childhood staple. Breaded, golden-fried fresh chicken tenders served buffalo style or plain... 11.00

WINGS

Crispy golden-brown wings with your choice of *buffalo, lava, house bbq, teriyaki chili sauce or hot honey sriracha* served with celery & bleu cheese dressing.
10 Wings... MP
20 Wings... MP
30 Wings... MP

ONION RINGS

Crispy red onions breaded & fried served with horseradish aioli... 10.50

POTATO SKINS

(4) Potatoes topped with monterey jack cheddar cheese blend & crispy bacon served with a side of sour cream... 11.00

MOZZARELLA STICKS

(5) Battered & fried mozzarella cheese served with marinara sauce... 11.50

FRENCH FRIES

Lightly salted & fried to a golden perfection served plain... 8.00 + Cheddar cheese sauce... 2.00

GREENS & GRAINS

ALL SALADS ARE AVAILABLE WITH THESE ADDITIONS:
CHICKEN +7, SHRIMP +9, SALMON +10, CRAB CAKE +12, TUNA STEAK +12

HOUSE SALAD

Mixed greens, carrots, chopped tomatoes, cucumber & red onions served with your choice of dressing... 14.50

QUINOA & VEGGIE

Baby spinach, diced asparagus, quinoa, olives, black bean corn salsa, goat cheese & roasted red peppers tossed in a balsamic vinaigrette dressing... 17.50

JERSEY HARVEST

Mixed greens, sliced granny smith apples, feta cheese, candied walnuts, dried raisins & diced tomatoes tossed in a lemon-honey herb vinaigrette dressing... 17.50

DOGTOOTH CAESAR

Crisp romaine hearts, garlic croutons & shaved pecorino romano cheese tossed in a homemade caesar dressing... 15.50

COBB SALAD

Mixed greens, grilled chicken, avocado, tomatoes, hard-boiled egg, crumbled bleu cheese & chopped bacon tossed in a balsamic vinaigrette dressing... 19.50

ROASTED BEET

Mixed greens topped with sliced roasted beets, candied walnuts, blue cheese crumbles & diced tomatoes tossed in a raspberry vinaigrette dressing... 17.95

JAIL ISLAND SALMON & GOAT CHEESE

6oz grilled salmon fillet, baby spinach, grape tomatoes, chopped red onion & goat cheese tossed in a lemon-honey herb vinaigrette dressing drizzled with a balsamic reduction served with grilled flatbread... 23.95

BUFFALO CHOP CHOP

Fried buffalo chicken tenders, chopped iceberg lettuce, carrots, tomatoes & red onions tossed in bleu cheese dressing, topped with bleu cheese crumbles... 19.00



FLATBREADS

MARGHERITA

Homemade tomato sauce, fresh mozzarella cheese, sliced tomatoes & fresh basil... 13.50

PEPPERONI

Homemade tomato sauce topped with pepperoni & mozzarella cheese... 14.50

BUFFALO

Homemade buffalo sauce, shredded chicken, mozzarella cheese & diced celery sprinkled with bleu cheese crumbles & drizzled with bleu cheese dressing... 15.50

BARBECUE

Drizzled with homemade bbq sauce, shredded chicken, crispy bacon, mozzarella cheese, red onions & cilantro... 16.50

TUSCAN

Homemade tomato sauce, sweet italian sausage, mozzarella, shaved parmesan cheese, fire roasted red peppers & fresh basil... 17.50

MEAT LOVERS

Homemade tomato sauce, sweet italian sausage, pepperoni, mozzarella, parmesan cheese & crispy bacon... 19.50

ARUGULA

Sliced prosciutto, mozzarella, goat cheese, basil pesto sauce, sliced tomatoes, fresh garlic & lemon-honey herb vinaigrette... 18.50

VEGGIE

Homemade tomato sauce topped with mozzarella cheese, diced green peppers, red onions, black olives, grilled portobello mushrooms & asparagus... 15.50

BURGERS

SERVED WITH CHIPS & PICKLE
UPGRADE: FRENCH FRIES +3, CURLY FRIES +3.50, SWEET POTATO FRIES +4
ONION RINGS +4, COLESLAW +3, HOUSE SALAD +3.50, CAESAR SALAD +4

AMERICAN

8oz black angus burger topped with lettuce, tomato & onion with your choice of cheese on a brioche bun... 16.50

DOGTOOTH BURGER

8oz black angus burger with lettuce, tomato, onion, pickles, mayo & yellow cheese on a brioche bun... 18.00

JALAPEÑO

8oz black angus burger topped with jalapeño peppers, jalapeño cream cheese, monterey jack cheddar cheese blend, chipotle mayo, avocado, lettuce, tomato & onion on a brioche bun... 19.00

KONA

8oz black angus burger topped with caramelized onions, portobello mushrooms, bacon & melted bleu cheese crumbles with lettuce, tomato & onions on a brioche bun... 19.50

GRILLED HAWAIIAN TERIYAKI

8oz black angus burger topped with grilled pineapple, swiss cheese, teriyaki glaze, lettuce, tomato & onion on a brioche bun... 19.00

COWBOY

8oz black angus burger topped with monterey jack cheddar cheese blend, bacon, homemade bbq sauce, lettuce, tomato & onion on a brioche bun... 18.50

LAMB

Lamb burger with provolone cheese, lettuce, tomato, onion & harissa aioli on a brioche bun... 19.00

BEYOND BURGER

100% plant-based burger topped with monterey jack cheddar cheese blend, mayo-mustard sauce, lettuce, tomato & onion on a brioche bun... 19.00

LUNCH & DINNER

SIGNATURES

SERVED WITH CHIPS & PICKLE
 UPGRADE: FRENCH FRIES +3, CURLY FRIES +3.50, SWEET POTATO FRIES +4
 ONION RINGS +4, COLESLAW +3, HOUSE SALAD +3.50, CAESAR SALAD +4

CRAB CAKE SANDWICH
 Jumbo lump crab cake breaded, flash fried & topped with lettuce, tomato, onion & chipotle mayo on brioche bun... 20.00 BROILED UPON REQUEST

THE GROUPEL SANDWICH
 Tempura beer battered grouper fillet with a thai chili mayo topped with lettuce, tomato & onion on brioche bun... 18.50

LOBSTER ROLL (SEASONAL)
 (2) Lobster salad served cold on a buttered, toasted New England style split-bun, sprinkled with lemon butter & a dash of our secret spices... MP

CABO TACO
 4oz blackened mahi mahi served with avocado, pico de gallo & shredded cabbage on two flour tortillas with a cilantro-lime sour cream... 15.50
 + Sub shrimp... 2.00

SHIBI SANDWICH
 Pacific yellowfin tuna grilled or blackened topped with cucumber salad & lemon dill mayo on brioche... MP

AVOCADO SANDWICH
 Fresh avocado, lettuce, tomato & chipotle mayo with white, wheat, rye toast or wrapped in flour tortilla... 14.50
 + Tuna salad... 5.00
 + Chicken... 5.00
 + Bacon... 3.00

CHICKEN PESTO GRILLER
 Grilled chicken, prosciutto, spinach, roasted red peppers & provolone cheese with basil pesto sauce served on ciabatta bread... 17.50

CHEESESTEAK OR CHICKEN CHEESESTEAK
 Thinly sliced ribeye steak or chicken with choice of cheese served on a long roll... 15.50
 + Horseradish cream... 1.00
 + Garlic aioli... 1.00

SOUTHWESTERN WRAP
 Grilled chicken breast, black bean corn salsa, jalapeños & monterey jack cheddar cheese blend with chipotle ranch dressing wrapped in a grilled flour tortilla... 17.50

CHICKEN CAESAR WRAP
 Grilled chicken with romaine lettuce, shaved parmesan cheese & diced tomatoes tossed in a homemade caesar dressing wrapped in a grilled flour tortilla... 15.50

FIVE MILE PANINI
 Roasted red peppers, grilled portobello mushrooms, sautéed spinach, diced pepperoncini peppers & melted provolone cheese with garlic aioli served on focaccia... 16.50
 + Prosciutto... 3.00

SHORT RIB FAJITAS
 (2) Flour tortillas filled with sliced boneless short ribs, grilled peppers & onions topped with monterey jack cheese blend & tomatillo salsa... 19.00

HOT ROAST BEEF
 Shaved, tender roast beef with melted provolone cheese, caramelized onions & horseradish cream sauce on brioche bun with a side of au jus... 17.50

BBQ PULLED PORK
 Slow cooked pulled pork served with our homemade bbq sauce on brioche... 15.50
 + Coleslaw... 2.00

DOGTOOTH REUBEN
 Turkey, russian dressing, sauerkraut, & swiss cheese served on grilled rye bread... 16.00

TAYLOR AVE CLUB
 Choice of turkey, ham, roast beef or tuna salad with swiss cheese, bacon, lettuce, tomato, onion & mayo on your choice of white, wheat or rye toast... 16.00

FROM THE SEA

* STARTS AT 4PM *

SERVED WITH BREAD & BUTTER & HOUSE SALAD
 UPGRADE: CAESAR SALAD +2 OR SOUP +4.50
 CHOICE OF TWO SIDES: COLESLAW, SEASONAL VEGETABLES, RICE PILAF,
 FRENCH FRIES OR GARLIC MASHED POTATOES UPGRADE SIDES: CURLY FRIES,
 SWEET POTATO FRIES, ASPARAGUS, SPINACH OR ONION RINGS +3

SAUTÉED GROUPEL
 Fillet of grouper topped with shrimp, crab meat, garlic & diced tomatoes drizzled with a scampi sauce... 32.00

DOGTOOTH TUNA
 Pacific yellowfin tuna grilled or blackened with teriyaki chili sauce & wasabi sauce topped with homemade seaweed salad... 32.00

RED SNAPPER
 Blackened fresh red snapper fillet with lemon caper cream sauce served with garlic mashed potatoes & asparagus... 29.00

FISH & CHIPS
 Tempura beer-battered grouper fillet fried to a golden brown served complete with coleslaw & french fries... 28.50

BOURBON GLAZED SALMON
 8oz premium salmon fillet grilled or blackened topped with a sweet bourbon glaze & succulent grilled bamboo skewered shrimp... 35.00

DOGTOOTH SWORDFISH
 Blackened swordfish steak with shrimp & lemon caper cream sauce... 29.00

THE ORIGINAL
PINEAPPLE MANGO CRAB CAKES
 (2) Breaded & fried jumbo lump crab cakes topped with charred pineapple-mango salsa & chipotle aioli... 34.00 BROILED UPON REQUEST


ON LAND

* STARTS AT 4PM *

SERVED WITH BREAD & BUTTER AND HOUSE SALAD
 UPGRADE: CAESAR SALAD +2 OR SOUP +4.50
 CHOICE OF TWO SIDES: COLESLAW, SEASONAL VEGETABLES, RICE PILAF,
 FRENCH FRIES OR GARLIC MASHED POTATOES UPGRADE SIDES: CURLY FRIES,
 SWEET POTATO FRIES, ASPARAGUS, SPINACH OR ONION RINGS +3

CHICKEN FRANCESE
 Chicken cutlets coated with egg batter & sautéed in a lemon butter wine sauce served over angel hair pasta ... 25.00

FILET MIGNON 
 8oz house-cut choice filet mignon, our most tender steak... MP

NEW YORK STRIP STEAK 
 12oz tender house cut choice strip steak... 40.00

COWBOY RIB EYE STEAK 
 16oz tender choice cut bone-in rib eye steak... MP

PUB STYLE BABY BACK RIBS
 Tender, meaty ribs topped with our homemade bbq sauce...
 Half Rack 22.00
 Full Rack 30.00

PASTA

* STARTS AT 4PM *

SERVED WITH BREAD & BUTTER & HOUSE SALAD
 UPGRADE: CAESAR SALAD +2 OR SOUP +4.50

DOGTOOTH SEAFOOD CARBONARA
 Sautéed shrimp, scallops, jumbo lump crab meat, bacon & sweet green peas tossed in a creamy romano cheese sauce served over penne pasta... 38.50

SHRIMP, CRAB & ARTICHOKE
 Shrimp, lump crab meat, artichokes & diced tomatoes tossed in a lemon white wine sauce, served over angel hair pasta... 34.50

DOGTOOTH PASTA & SHRIMP
 Sautéed shrimp, peas & diced tomatoes in a creamy romano cheese sauce served over penne pasta... 30.00

CRAB MAC & CHEESE
 Rotini pasta tossed in our creamy blended cheese sauce with roasted red peppers, tomatoes, bacon & jumbo lump crab meat with a panko crust... 32.00

CLAMS PASTA
 (15) Little neck clams in a lemon white wine sauce or red sauce served over your choice of pasta with grilled ciabatta bread... 25.95

MUSSELS PASTA
 (15) Mussels in a lemon white wine sauce or red sauce served over your choice of pasta with grilled ciabatta bread... 25.95

SEAFOOD FRA DIAVOLO
 Sautéed shrimp, clams, mussels & crab meat finished in a spicy tomato sauce served over linguini pasta... 36.00

CAJUN TORTELLINI
 Blackened chicken, sliced andouille sausage, diced tomatoes & spinach sautéed with tortellini in a cajun cream sauce... 29.00

TOP IT OFF

* STARTS AT 4PM *

ADD ONE OF THE FOLLOWING TOPPINGS TO YOUR FROM THE SEA OR ON LAND ORDER

+ Teriyaki glaze... 2.00 + Chipotle mayo... 2.00
 + Bourbon glaze... 2.00 + Charred pineapple-mango salsa... 3.00
 + Blue cheese butter sauce... 2.00
 + Caramelized balsamic onions... 2.50 + Caramelized onions... 1.50
 + Sautéed mushrooms & onions... 3.75
 + Grilled shrimp... 9.00 + Jumbo lump crab meat... 11.00

A LA CARTE

* STARTS AT 4PM *

SEASONAL VEGETABLES
 Broccoli, zucchini, onions & carrots sautéed in olive oil, butter & garlic... 6.50

SAUTÉED SPINACH
 Baby spinach sautéed in olive oil, garlic & black pepper... 7.50

GRILLED ASPARAGUS
 Fresh asparagus tossed in olive oil & grilled... 7.50

COLESLAW
 Homemade creamy coleslaw made fresh everyday with cabbage & carrots... 4.50

CAESAR SIDE SALAD
 Crisp romaine hearts, garlic croutons & shaved parmesan cheese tossed in a homemade caesar dressing... 9.95

HOUSE SIDE SALAD
 Mixed greens, carrots, tomatoes, cucumber & red onions served with your choice of dressing... 9.00

RICE PILAF
 Grain white rice, olive oil, garlic, celery, onions, carrots & green peppers... 6.50

GARLIC MASHED POTATOES
 Yukon gold potatoes mashed with garlic, heavy cream & butter... 6.50

CURLY FRIES
 Crispy curly fries seasoned & fried to perfection... 7.50

SWEET POTATO FRIES
 Crispy sweet potatoes seasoned & fried to perfection served with a maple sauce... 8.50

CHECK US OUT!



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Please inform your server of any dietary restrictions or allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.