DOGTOOTH BAR & GRILL — LUNCH & DINNER MENU

STARTERS
SERVED ALL DAY

VOLCANO SHRIMP
tender, crispy shrimp tossed in our spicy lava sauce served over shredded lettuce... 18.00

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... MP ***BROILED UPON REQUEST***

DOGTOOTH BITES
blackened sushi-grade ahi tuna bites served with asian slaw, wasabi & teriyaki chili sauce... MP

COWBOY FRIES
fries topped with crispy bacon & monterey jack cheese blend drizzled with ranch dressing... 13.50

GREEN BEAN FRIES
panko-breaded, fried green beans served with chipotle ranch... 15.50

CRISPY CALAMARI
tubes, tentacles & jalapeño peppers dusted with tempura flour & deep fried, topped with a zesty remoulade sauce served with marinara... 18.50

TERIYAKI SKEWERS
(3) marinated in teriyaki sauce & grilled chicken skewers served over asian slaw... 16.00

TERIYAKI SPARE RIBS
(Half rack) slow roasted pork spare ribs smothered in teriyaki glaze & sprinkled with sesame seeds... 18.00

DOGTOOTH MUSSELS
(15) mussels in your choice of lemon white wine sauce or red sauce served with ciabatta bread for dipping... 19.00

+ PASTA... 7.00

DOGTOOTH CLAMS
(15) clams in your choice of lemon white wine sauce or red sauce served with ciabatta bread for dipping... 19.00

+ PASTA... 7.00

FRIED CLAM STRIPS NEW
sweet, whole-bellied fried clam strips tossed with scallions & served on a bed of lettuce with a light tartar sauce for dipping... 15.00

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

POT STICKERS
(6) flash-fried dumplings filled with pork cabbage & green onions served with honey soy sauce... 13.50

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... 10.00

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... 10.00

NACHOS GRANDE GF
crispy corn tortilla chips, jalapeños, black bean corn salsa, melted cheddar & cheddar cheese sauce served with sour cream, guacamole & salsa... 17.50

+ CHICKEN, BEEF OR PORK... 6.00
+ CRAB MEAT... 9.00

BAJA QUESADILLAS
grilled flour tortilla, monterey jack cheese blend & black bean corn salsa served with sour cream, guacamole & salsa... 14.00

+ CHICKEN, BEEF OR PORK... 6.00
+ CRAB MEAT... 9.00

BUTTERMILK CHICKEN SLIDERS NEW
(3) crispy fried chicken breast, lettuce & pickles drizzled with a maple aioli on a buttery biscuit... 16.00

KOBE SLIDERS
(3) grilled mini-kobe beef burgers with caramelized onions, sliced tomato, lettuce & chipotle ketchup... 16.50

+ CHEESE... 2.00

BAR FARE

MOZZARELLA STICKS
(5) battered & fried mozzarella cheese served with marinara sauce... 11.50

ONION RINGS
crispy red onions breaded & fried served with horseradish aioli... 12.00

FRENCH FRIES
lightly salted & fried to a golden perfection served plain... 8.00

+ CHEDDAR CHEESE SAUCE... 2.00

POTATO SKINS
(4) potatoes topped with monterey jack cheddar cheese blend & crispy bacon served with a side of sour cream... 12.50

CHICKEN TENDERS
(4) a childhood staple. breaded, golden-fried fresh chicken tenders served buffalo style or plain... 11.00

WINGS
crispy golden-brown wings served with celery & bleu cheese dressing...

10 WINGS... MP **30 WINGS**... MP
20 WINGS... MP

CHOICE OF SAUCE

BUFFALO · LAVA · TERIYAKI CHILI · HOT HONEY SRIRACHA · HOUSE BBQ

RAW BAR
SEASONAL ONLY

JUMBO SHRIMP COCKTAIL GF
(6) jumbo shrimp served chilled with cocktail sauce... 21.00

CRAB CLAW FINGERS NEW
(10) snow crab cocktail claws, wild-caught & ready to eat, served chilled with horseradish lemon aioli... MP

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

GREENS & GRAINS
SERVED ALL DAY

ADDITIONS AVAILABLE FOR ALL SALADS
ADD: CHICKEN +8, SHRIMP +10, SALMON +10, CRAB CAKE +14, TUNA+14

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

HOUSE SALAD
mixed greens, carrots, chopped tomatoes, cucumber & red onions with your choice of dressing... 14.50

ROASTED BEET
mixed greens topped with sliced roasted beets, candied walnuts, bleu cheese crumbles & diced tomatoes tossed in a raspberry vinaigrette dressing... 18.00

JAIL ISLAND SALMON & GOAT CHEESE
6oz grilled salmon filet, 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... 25.50

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

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

CHICKEN PISTACHIO SALAD GF NEW
mixed baby greens, tossed in a lemon-honey herb vinaigrette topped with roasted pistachios, dried cranberries, sliced avocado, shredded parmesan cheese, & grilled chicken breast... 24.00

COBB SALAD
mixed greens, grilled chicken, avocado, tomatoes, hard-boiled egg, crumbled bleu cheese & chopped bacon tossed in a balsamic vinaigrette dressing... 20.00

SOUPS
SERVED ALL DAY

SOUP OF THE DAY
chef's whim, ask your server for today's selection...

CUP... 8.50 **BOWL**... 10.50

NEW ENGLAND CLAM CHOWDER
creamy soup with onions, celery, potatoes, chopped clams & bacon, our version of a classic...

CUP... 9.00 **BOWL**... 11.00

DOGTOOTH'S CREAMY CRAB
creamy crab bisque with jumbo lump crab meat & corn...

CUP... 9.50 **BOWL**... 11.50

FRENCH ONION
served in a crock with grilled crostini topped with melted swiss & provolone cheese... 9.50

FLATBREADS
SERVED ALL DAY

MARGHERITA
homemade tomato sauce, fresh mozzarella cheese, sliced tomatoes & fresh basil... 15.50

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

BUFFALO
homemade buffalo sauce, shredded chicken, mozzarella cheese & diced celery sprinkled with bleu cheese crumbles & drizzled with bleu cheese dressing... 16.50

PEPPERONI
homemade tomato sauce topped with pepperoni & mozzarella cheese... 16.50

PHILLY CHEESESTEAK COOPER NEW
homemade tomato sauce topped with thinly sliced ribeye steak, cooper sharp cheese & fried onions... 19.50

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: COLESLAW OR FRENCH FRIES +3, HOUSE SALAD +3.50
CURLY FRIES, SWEET POTATO FRIES, ONION RINGS OR CAESAR SALAD +4
SUB GLUTEN FREE BUN: +3 SUB COOPER SHARP CHEESE: +2

AMERICAN
8oz black angus burger topped with lettuce, tomato & onion with your choice of cheese on a brioche bun... 17.00

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

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

SHORE THING BURGER COOPER NEW
8oz black angus burger topped with cooper sharp cheese, bacon, arugula, tomato, caramelized onions, & garlic aioli... 19.00

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

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

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

KONA
8oz black angus burger topped with caramelized onions, portobello mushrooms, bacon & melted bleu cheese crumbles with lettuce, tomato & onions on a brioche bun... 20.00

DOGTOOTH BAR & GRILL LUNCH & DINNER MENU

SIGNATURES
SERVED ALL DAY

SERVED WITH CHIPS & PICKLE

UPGRADE: COLESLAW OR FRENCH FRIES +3, HOUSE SALAD +3.50
CURLY FRIES, SWEET POTATO FRIES, ONION RINGS OR CAESAR SALAD +4
SUB GLUTEN FREE BUN: +3 SUB COOPER SHARP CHEESE: +2

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

THE GROUPER SANDWICH
tempura beer battered grouper filet with a thai chili mayo topped with lettuce, tomato & onion on a 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... 18.00

SUB SHRIMP... 2.00

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

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

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

BBQ PULLED PORK
slow cooked pulled pork served with our homemade bbq sauce on brioche... 16.50

+ COLESLAW... 2.00

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 lettuce, shaved parmesan cheese & diced tomatoes tossed in a homemade caesar dressing wrapped in a grilled flour tortilla... 15.50

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 a brioche bun with a side of au jus... 17.50

AVOCADO SANDWICH
fresh avocado, lettuce, tomato & chipotle mayo with white, wheat, rye toast, or wrapped in a flour tortilla... 14.50

+ TUNA SALAD... 5.00
+ CHICKEN... 6.00
+ BACON...3.00

CHEESESTEAK OR CHICKEN CHEESESTEAK
thinly sliced ribeye steak or chicken with choice of cheese served on a long roll... 18.50

SUB COOPER SHARP CHEESE... 2.00
+ HORSERADISH CREAM... 1.00
+ GARLIC AIOLI... 1.00

PASTA
STARTS AT 4PM

SERVED WITH BREAD & BUTTER & HOUSE SALAD

UPGRADES: CAESAR SALAD +2, 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

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

LOBSTER RAVIOLI NEW
(4) lobster-stuffed ravioli sautéed in a rich vodka sauce, topped with tender shrimp... 32.00

SHRIMP PESTO CAVATAPPI NEW
shrimp, cremini mushrooms, diced tomatoes & cavatappi pasta sautéed in a creamy pesto sauce... 32.00

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

CHICKEN FRANCESE
chicken cutlets coated with egg batter & sautéed in a lemon butter wine sauce served over angel hair pasta... 29.00

CHECK US OUT!

JOIN OUR LOYALTY PROGRAM
EARN 1 POINT FOR EVERY $1 SPENT ON ELIGIBLE PURCHASES
UNLOCK $5 OFF FOR EVERY 100 POINTS
SIGN UP BONUS FOR NEW MEMBERS
FREE DESSERT ON YOUR BIRTHDAY

Dogtooth REWARDS • LOYALTY PROGRAM •

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.

FROM THE SEA
STARTS AT 4PM

SERVED WITH BREAD & BUTTER, HOUSE SALAD, & 2 SIDES

COLESLAW, SEASONAL VEGETABLES, RICE PILAF, FRENCH FRIES, OR GARLIC MASHED POTATOES
UPGRADES: CAESAR SALAD +2, SOUP +4.50, CURLY FRIES, SWEET POTATO FRIES, ASPARAGUS, SPINACH, OR ONION RINGS +4,

SAUTÉED GROUPER
filet 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 SEASONAL
blackened fresh red snapper filet with lemon caper cream sauce... 29.00

FISH & CHIPS
tempura beer-battered grouper filet fried to a golden brown served complete with coleslaw & french fries... 29.00

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

DOGTOOTH HALIBUT SEASONAL NEW
pan-seared halibut served with crab potato cakes & sautéed spinach with a lemon butter sauce... 34.00 ***SERVED COMPLETED***

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, HOUSE SALAD, & 2 SIDES

COLESLAW, SEASONAL VEGETABLES, RICE PILAF, FRENCH FRIES, OR GARLIC MASHED POTATOES
UPGRADES: CAESAR SALAD +2, SOUP +4.50, CURLY FRIES, SWEET POTATO FRIES, ASPARAGUS, SPINACH, OR ONION RINGS +4,

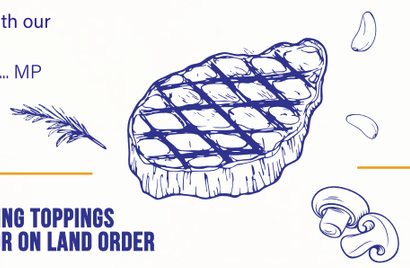
COWBOY RIBEYE STEAK
16oz tender choice cut bone-in ribeye steak... MP

PUB STYLE BABY BACK RIBS
tender, meaty ribs topped with our homemade bbq sauce...

HALF RACK... MP **FULL RACK**... MP

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

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



TOP IT OFF
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
BLEU CHEESE BUTTER SAUCE... 2.00
GRILLED SHRIMP... 10.00
JUMBO LUMP CRAB MEAT... 11.00
CARAMELIZED BALSAMIC ONIONS... 2.50
CARAMELIZED ONIONS... 2.50
SAUTÉED MUSHROOMS & ONIONS... 3.75

A LA CARTE
STARTS AT 4PM

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

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

GRILLED ASPARAGUS GF
fresh asparagus tossed in olive oil & grilled... 7.50

SWEET POTATO FRIES
crispy sweet potatoes seasoned & fried to perfection served with a maple sauce... 11.50

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

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

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

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

CURLY FRIES
crispy curly fries seasoned & fried to perfection... 9.00

COLESLAW GF
homemade creamy coleslaw made fresh every day with cabbage & carrots... 4.50

POPULAR ITEM · GF GLUTEN FREE ITEM · NEW NEW MENU ITEM · INCLUDES COOPER SHARP CHEESE · 100% CERTIFIED ANGUS BEEF