

Dolly's World Famous Chowders

Ask your Server

Served with our fresh cheese biscuit

Cream or Tomato Base

Large (16oz) -\$ 10.95 Small (6oz)-\$8.95 Cup of Chowder -\$4.95

Boston Clam Chowder

Large (16oz) -\$ 10.95 Small (6oz)-\$8.95 Cup of Chowder -\$4.95

Extra Cheese Biscuit \$2.50

Sides

Fries -Large \$5.95 Small - \$3.95

Poutine-Small - \$5.95 Large-\$7.95

Side of Gravy- \$1.00

Caesar Salad -\$6.95 Green Salad - \$4.95

Sweet Potato Fries -\$5.00 Coleslaw-\$3.95

Onion Rings-\$4.95 Focaccia Bread-\$3.50

Lemon wedges-\$.50 Side Sauces- \$1.00

Snacks and Appetizers

Crab Fondue-\$15.95

Lumps of crab in a zingy

Cheese sauce. Served with focaccia bread.

Smoked Salmon Sampler-\$12.95

A mix of in-house smoked salmon.

Served with herb cream cheese.

And grilled focaccia bread.

Garlic Chili Lime Prawns-\$10.95

Served with grilled focaccia bread.

Shrimp and Crab Spring Rolls -\$13.95

Homemade spring rolls

Halibut Nuggets-\$10.95

Panko crusted halibut nuggets

Served with our special sauce.

Calamari - \$9.95

Served with Tzatziki Sauce.

Kids Menu

\$5.95

Served with homemade fries

*****Chicken Finger *Halibut Nuggets***

****Hamburger Mac & Cheese (no fries)***

Beverages

Pop-\$3.00

Juice-\$3.25

Herb Teas-\$2.00

Red Rose Tea-\$1.50

Kick Ass Coffee-\$2.50

Bottled Water-\$2.50

Large milk-\$3.00

Small milk-\$2.00

Burgers/ Sandwiches

Served with our homemade fries.

Halibut Elite Burger-\$19.95

Halibut fillet, filled with juicy local shrimp, Dungeness crab meat, melted jalapeno Havarti cheese and herb butter.

Served with lettuce, tomato and our homemade tartar sauce.

Halibut Burger-\$15.95

Coated in sweet graham crumbs and pan fried until gold

Blackened Add: \$1.50

Crab Cake Burger—\$16.95

Served with garlic Aioli, lettuce and red onion.

Oscar it up, It's Awesome!

Oscar it up -shrimp, crab, and melted Havarti cheese -\$6.00

Cold Smoked Kaiser- 13.95

Smoked on premise. Served with herb cream cheese on a whole wheat Kaiser, Lettuce and red onion.

Oyster Burger-\$13.95

West coast oysters pan fried in panko crumbs, served with seafood Sauce.

Chicken Burger-\$13.95

Tender chicken breast fillet pan seared and finished in the oven.

Chicken Finger Platter-\$12.95

Served with your choice of Salad and Homemade fries.

Dolly's Home made Hamburgers-\$12.95

Juicy 6oz lean ground chuck beef patty.

Cheese-\$1.00 Bacon-\$1.00 Sautéed Mushrooms-\$1.00

Oscar it up -shrimp, crab, and melted Havarti cheese -\$6.00

Grilled Fish Tacos

Your choice of seafood, mango salsa, sliced cabbage and a blend of Cheese stuffed and grill in our homemade bannock.

Halibut - \$16.95 West Coast Cod-\$13.95 Shrimp-\$16.95

Seafood (halibut & shrimp)-\$17.95

Substitutes

Cup of Chowder -\$3.95 Sweet Potato-\$ 4.00

Green Salad-\$3.50 Onion Rings-\$3.95

Caesar Salad-\$3.95 Blackened:-\$1.00

Salads

Served on Greens or Caesar salad. Served with Toasted Focaccia Bread

Dolly's Classic Salad

Small - \$8.95 Large - \$10.95

Add:

*Shrimp - \$6.00 Smoked Salmon - \$6.50 Chicken - \$5.50
Fresh Crab - \$8.50 Blackened Halibut - \$7.95*

Dolly's House Seafood Salad

Fresh Dungeness Crab, shrimp and slices of our own smoked salmon.

Large - \$23.95 Small - \$17.95

Fish n' Things

*Your choice of Pan fried, Tempura batter or Gluten free batter
Caesar Salad, Coleslaw or Green Salad
Our fish is locally caught and process on premise.*

West coast Halibut Fish n' Chips

Two piece - \$21.95 One piece - \$15.95 Extra piece - \$7.95

West Coast Cod n' Chips

Two Piece - \$14.95 One piece - \$11.95 Extra Piece - \$4.80

Extra Sauces - \$1.00 Extra Lemon Wedges - \$.50



Seafood n' Things

Served with your choice of fries, roast potatoes or rice pilaf.

Fantail Prawns Platter - \$21.95

*Hand breaded juicy prawns, served with
seafood sauce and a lemon wedge.*

West Coast Oyster Platter - \$18.95

*West Coast oysters pan-fried in panko crumbs or deep fried.
Served with seafood sauce and a wedge of lemon.*

Seafood Combo Platter - \$26.95

Halibut, prawns, and our cold smoked salmon.

Dungeness Crab Cakes - \$17.95

*Dungeness crab meat blended with grated potatoes,
onion, herbs and our own spices and pan fried till golden brown.*

Extra Crab Cake - \$9.00

Garlic Chili Lime Prawns - \$17.95

Juicy tender prawns in our chili garlic lime sauce.

Seafood Nacho's

Large - \$18.95 Small - \$14.95

*Topped with halibut, scallop and shrimp with a blend of cheeses.
Served with Salsa and Sour Cream.*

Substitutes

Cup of Chowder - \$3.95 Sweet Potato - \$4.00 Green Salad - \$3.50

Caesar Salad - \$3.95 Onion Rings - \$3.95 Blackened - \$1.00

Pasta

*Served with your choice of Creole Sauce, or Alfredo Sauce,
Fettuccini noodles or Rice*

Served with a choice of salad and Focaccia toast.

Crab Mac & Cheese

A old fashioned favorite. With local fresh cooked crab.

Large - \$22.95 Small - \$16.95

Dolly's Seafood Pasta-

Large - \$24.95 Small - \$17.95

Chunks of halibut, shrimp and scallops

Served with your choice of sauce.

Seafood Jambalaya

Large - \$22.95 Small - \$16.95

A taste of New Orleans. Shrimp, Mussels, Chicken and spicy chorizo sausage

Served over Rice or noodles.

Cajun Prawn & Scallop Pasta

Large - \$22.95 Small - \$16.95

A shellfish pasta delight.

Veggie Pasta - \$14.95

Served with the chef's choice of fresh seasonal vegetables.

Entrees

Served with fresh sautéed vegetables,

Your choice of fries, roast potatoes or rice pilaf

Stuffed Halibut Cordon Bleu - \$31.95

*Pacific halibut fillet filled with juicy local shrimp, Dungeness crab meat,
Havarti herb cheese, and melted herb butter.*

Oven Roasted Garlic Dungeness Crab

*Caught and cooked fresh right from our own live tank. This sweet
Dungeness crab is finger licking good.. Baked with butter, love spice &
Garlic and then drizzled with honey.*

Whole Dungeness Crab - \$39.95 Half Dungeness Crab - \$22.95

Clarified Butter - \$3.50

Baked Halibut Fillet - \$33.95

*Pacific Halibut Fillet, seasoned with Dolly's Love Spice,
and baked to perfection.*

Steamed Mussels - \$17.95

*Your choice of sauces. Tomato white wine broth, Thai curry sauce
or garlic white wine sauce.*

Baked Sockeye Salmon Fillet - \$17.95

*Full flavored fillet glazed with your choice of Teriyaki sauce
or BBQ Sauce.*

Herb crusted Fillet of Red Snapper - \$15.95

Fresh Red Snapper fillet coated with a herb panko crust.

Dessert Menu

Deep fried Apple Fritter

*Dusted with cinnamon sugar.
Your choice of whipping cream
or ice cream.*

\$5.95

Cheesecake

*Our homemade rich creamy cheesecake
is layered on phyllo pastry, topped with
your choice of strawberry or cherry topping.*

\$6.95

Deep fried Ice-cream

*This is something you will want to share
ornot!*

*Served with whipping cream and
your choice of strawberry,
chocolate or butterscotch syrup.*

\$6.95

Baked Lava Cake

*Served with ice-cream.
Yes, it's rich!*

\$6.95

Cookies al a Mode

*Homemade chocolate chip
Cookies sandwiched with
Vanilla ice cream.*

\$5.95

Liquor Menu

Domestic Beer - \$5.50

*Kokanee, Budweiser,
Coors, Coors Light,
Canadian*

Imported Beer - \$6.00

Heineken, Corona

Ciders - \$6.00

*Pear, Peach,
dry apple, apple*

Award Winning B.C. Wines *House Wine*

Chaberton Blanc (0) 13% alcohol

*By the glass (8 oz) - \$6.90 1/2 Liter - \$13.80
1 Liter - \$27.60*

A crisp dry wine with aromas of zesty citrus, this B.C. wine has an intense palate of melon, honey-suckle and hints of pineapple.

Chaberton Rouge (0) 12.9 % alcohol

*By the glass (8 oz) - \$6.90 1/2 Liter - \$13.80
1 Liter - \$27.60*

Aromas of cherries, spices and a hint of vanilla. This dry red wine is smooth on the palate and offers flavors of cherries, plums and sweet spices.

White Wine

*By the glass (8 oz) - \$7.90
Bottle (750 ml) - \$28.00*

***Gehringers Brothers Dry Rock Chardonnay -
13.3% alcohol***

Distinctive nuances of pear and pineapple on the palate with complexity and creamy texture on the finish.

Wild Goose Pinot Gris 13.3% alcohol

Peach and pear aromas with flavors of melon and honey layered with spicy, earthy undertones, finishing with a hint of spice.

Red Wine

Summerhill Organic Pinot Noir 13 % alcohol

Light, bright, and fruit driven and notes of strawberry, violet, cinnamon, and a touch of forest floor.

Summerhill Organic Merlot - 13.2% alcohol

Made simply and naturally. Fresh plum, blackberry and wild age.

Our Local Brewery
Wheelhouse
Brewing Co.
Taxes not included
Bottle-650 ml

Gillnetter Golden Ale
Prince Rupert's brew. A crisp, clean,
light-bodied ale that will please any palette.
\$10.00

Flagship Pale Ale
Our North Coast Pale Ale.
This beer balances citrus hop flavours with
a medium body malt backbone.
\$10.00

Blacksmith Brown Ale
Full bodied, dark brown and toasty ale with
caramel notes. A true British Columbia
Brown Ale: malt from the old country and
hops from the new world.
\$10.50

Kazu Maru India Pale Ale
A bold, West Coast India Pale Ale.
Citrus and stone fruit flavour and aroma from
copious amounts of dry hopping.
\$10.50

Seasonal Beers

First Mate White IPA
May to August
This Hazy White IPA balances a delicate malt
bill with soft juicy citrus hops, orange zest
and a spicy Belgian Wit yeast.
\$10.70

Sea Level Saison
June to September
A classic Belgian Farmhouse Ale, this light
beer is refreshingly dry. The yeast does the
work for this beer producing fruity and spicy
flavours.
\$10.00

Scurvy Dog Spruce Ale
July—September
Bright summer ale brewed once a year when
the Sitka Spruce tips are out. Fresh, hand
picked spruce tips give this beer a sweet,
citrus taste.
\$10.50