

main offerings

the shore yesterday

live lobsters	market price
add 100% lobster, jumbo lump crab or alaskan king crab stuffing available at an additional charge	
mermaid's delight	27
1/2 broiled lobster, filet of flounder, scallops and shrimp	
doris & ed's platter	28
1/2 broiled lobster, fried shrimp, scallops, filet of flounder, clams and oysters	
king neptune's bounty	27
broiled filet of flounder, alaskan king crab, scallops and shrimp	
deep sea platter	25
fried filet of flounder, shrimp, scallops, clams and oysters	
doris & ed's original sautéed red snapper	29
with rock shrimp and plum tomatoes	
shrimp and/or scallops	26
broiled or fried	
shrimp and/or scallop scampi	27
with doris & ed's fettucine	
filet of flounder	24
broiled or fried	
stuffed flounder	27
with 100% lobster, jumbo lump crab or alaskan king crab	
jumbo lump crab virginia style	27
in a light butter sauce	
twin south african cold water	
lobster tails	34
add 100% lobster, jumbo lump crab or alaskan king crab stuffing	
clambake (per person)	45
cup of clam chowder, choice of steamers with broth or shrimp cocktail, choice of whole lobster broiled or steamed (lobster tails 10 extra)	

the shore today

butter poached lobster	32
with an exotic mushroom duxelle, jersey fresh peaches and aged balsamic vinegar <i>fume blanc, robert mondavi, california 08'</i> <i>glass 9 bottle 36</i>	
grilled quinault river sturgeon	31
with jersey fresh corn, chanterelle mushroom & veal sweetbread fricassee, and a black summer truffle coulis <i>chardonnay, robert mondavi reserve, california 08'</i> <i>glass 15 bottle 60</i>	
soft shell crab blt	32
with doris & ed's cured pancetta, baby arugula, heirloom tomatoes and chive aioli <i>merlot, robert mondavi california 07'</i> <i>glass 9 bottle 36</i>	
grilled wild alaskan king salmon	39
with crisp polenta, oil cured black olives, and a carrot-orange sauce	
pan seared sea scallops	29
with potato confit, sautéed spinach, grapefruit supremes and a foie gras vinaigrette	
sautéed black grouper	29
with littleneck clams, smokehouse bacon and chowder sauce	
miso-orange glazed ahi tuna	30
with green papaya salad and sweet sticky rice	
alaskan halibut ala plancha	28
over braised baby french beans and a vanilla-saffron sauce	

back on land

grilled choice bone in ny strip steak	33	pan roasted breast and confit of long island	28
with red wine demi-glace		duck	
		with dried cherry reduction	
grilled choice boneless ny strip steak	30	roasted organic chicken	23
with red wine demi-glace		with natural jus	
pan roasted 8 oz. beef tenderloin	33		
with red wine demi-glace			

side

truffled parmesan french fries	9	sautéed exotic mushrooms	10	crisp polenta with doris & ed's garden	
				rosemary and goat's cheese	5
agave glazed baby carrots	6	caramelized cauliflower & broccolini	5	cole slaw	3
and french green beans		creamed spinach		french fries	4
herb roasted peruvian potatoes	5				

as a courtesy to all our guests, the use of cell
phones is discouraged in the dining room.



DORIS & ED'S
Classic & Contemporary
Seafood Oasis

executive chef tom donohoe