

APPS

Peel and Eat Shrimp

A half pound of chilled shrimp tossed in a Chesapeake Seasoning.
Served with lemon and homemade cocktail sauce. \$12

Fried Dill Pickles

Crispy hand battered dill pickles served with our
homemade ranch dressing. \$8

Chesapeake Chips

Thick cut potato chips tossed in Chesapeake seasoning.
Served with TNT Sauce. \$5

Rock & Roll Loaded Chips

Our Crispy Chesapeake chips loaded with Juicy Pulled Pork, Wisconsin Cheddar Cheese, bacon, baked beans, diced Jalapeños, red onions, lettuce and tomato. Drizzled with our Sweet Georgia Brown BBQ sauce with a side of homemade ranch. \$12

TNT Shrimp

Hand-breaded popcorn shrimp tossed in our sweet and spicy TNT sauce.
Served over mixed salad greens. \$11

Smoked Wings

One pound of freshly smoked wings.
Tossed in our Sweet Georgia Brown BBQ Sauce. \$11



SALADS

The Wedge Salad

A crisp iceberg lettuce wedge topped with, bacon, diced tomatoes,
red onion and our signature blue cheese dressing. \$10

Chopped Salad

Chopped lettuce, bacon, cheddar cheese, red onion, tomato,
and croutons tossed in our homemade ranch dressing. \$11

Add pulled pork \$5

Add brisket \$7

HAND HELDS (SERVED WITH CHESAPEAKE CHIPS)

Add a chopped side salad \$5

Pulled Pork Sandwich

Juicy smoked pork. Pulled and placed atop our toasted sweet
Hawaiian sourdough bun, topped with dill pickle slices. \$15

Brisket Sandwich

Slow smoked sliced beef brisket served atop our toasted sweet
Hawaiian sourdough bun, topped with dill pickles slices. \$15

Blaze Sandwich

Pulled pork and sliced beef brisket topped with sliced pepper jack
cheese and jalapenos on our toasted sweet Hawaiian sourdough
bun with dill pickle slices and onions. \$16

Fried Grouper Sandwich

Fried Grouper served on our Hawaiian sourdough bun
with lettuce and tomato. \$18

Stacked Disco Burger

Two Patties weighing in at over 10oz. with Wisconsin Cheddar
cheese, lettuce, tomato, pickle and onion. \$15

Add pulled pork or brisket \$3.

Chicken Tenders Basket

Hand-breaded chicken tenders served with
our homemade ranch dressing. \$14





SEAFOOD

Add a chopped side salad. \$5

Popcorn Shrimp Basket

Hand-battered popcorn shrimp fried to perfection.

Served with Chesapeake chips, lemon, and homemade cocktail sauce. \$15

Fried Shrimp

8 crispy shrimp hand breaded and fried until golden brown. Served with Chesapeake chips, lemon, and homemade cocktail Sauce. \$17

Snow Crab Boil - Dinner only

One pound of snow crab, shrimp, corn and potatoes.
Smothered in a garlicky Chesapeake butter. \$28



BBQ

(served with loaded potato salad and smokehouse beans)

Add a chopped side salad \$5

Brisket Platter

Half Pound of fresh seasoned brisket, smoked for about 12 hours. \$18

Pulled Pork Platter

Moist and juicy pulled pork slow smoked to perfection. \$16

Ribs - Dinner only

Full Rack - Slow smoked over Oak and Pecan. \$24

Ribs - Half Rack - Slow smoked over Oak and Pecan. \$17

EXTRA SIDES \$3

Chesapeake Chips

Coleslaw

Smoked House Baked Beans

Loaded Potato Salad



18% Gratuity for parties of 5 or more. No split checks.



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There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.



OUR SAUCES

Burning Love

Smoking hot! Good on everything...
but beware you might get burned.

Sweet Georgia Brown

The name says it all. Memphis Style with a little kick.

Uncle John's Smokehouse Sauce

Texas style sauce, mild, sweet, and a little spicy.
Goes great on any of our Smokehouse meats.

Piggy Sauce

Carolina style; vinegar, sugar and pepper
that's perfect for pork.

Grandma's Yellow Mustard & Molasses Sauce

Don't let grandma's name fool you, this too has a kick to it.
A great sauce for the smoked chicken wings.

NO MSG

Our Bar-B-Que is smokin' good! Always cooked slow and low over Oak and Pecan woods!

Oak goes with just about any barbecue meat. It has a medium smoky flavor that is stronger than apple and cherry, but lighter than hickory. As a result, it mixes well with these three woods, but also works great by itself. It has a dense, tight grain and a color ranging from almost white to yellow to red.

Pecan is great with beef, pork, and poultry. Its flavor is described as spicy and nutty. It can be used by itself or mixed with oak. It is great when cooking chicken and ribs.

All sandwiches include a garnish of cole slaw so you can eat them Memphis style with the slaw on the sandwich or Texas style with the slaw on the side.
Choose from one or more of our five sauces at your table.

Our dry rub ingredients are garlic, paprika, onion, salt, black pepper, chili powder, cayenne powder, dry mustard, brown sugar, seasoning salt, lemon pepper and a few secret extras!

Five great home made BBQ Sauces to choose from at your table.
Chicken Tenders, dill pickles and shrimp are all hand battered to order.
We never add MSG to any of our homemade items.

For the Seafood Lovers

We offer the all-time vacation favorites too! Grouper, Boiled and Fried Shrimp, Alaskan Snow Crab.

We offer the perfect combination of Seafood and Fresh BBQ to make everybody happy!
Great Kids meals too! Carry Out Available! Please order at the bar!

WE PROUDLY SERVE PEPSI PRODUCTS!



KIDS MENU

(Served with Chesapeake chips)

- Popcorn Shrimp \$6
- Mac N Cheese \$5
- Chicken Tenders \$5
- Ribs - 3 Bones \$7

AWARD WINNING

nightclub opens at 8:30!

See www.TheVillageDoor.com

Thinking about a corporate event or private party?

We've got you covered!

Contact events@TheVillageDoor.com.



2011-2012
2015-2016



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