Seafood and Steakhouse on the Waterfront at Goose Pond

Collector's Menu Please Take One

256.574.3071 ~ 1165 Ed Hembree Dr. ~ Scottsboro, AL 35769

Tues-Sat 5-until
**The Tennessee River’s Best Resort**

- Lakefront Cottages
- Full Service Marina
- Two 18 Hole Championship Golf Courses
- Riverside Campground
- Hiking Trail
- Best Bass Fishing in the Region

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*2012 Life On The Water Reader Poll*

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**Appetizers**

- **Fish Tacos**
  served on grilled tortillas with jalapeño coleslaw and cilantro lime aioli
  grilled, blackened or fried – 12.99

- **Fried Green Tomatoes**
  with rosemary grilled shrimp and remoulade sauce – 9.99

- **Green Chile & Artichoke Dip**
  with tortilla chips – 8.99

- **Jumbo Grilled Chicken Wings**
  your choice of hot, mild or jerk – 9.99

- **Cheese Fritters**
  with a tomato ranch sauce – 9.99

- **Fried Pickles**
  8.99

- **Fried Mushrooms**
  9.99

- **Coconut Fried Shrimp**
  with a tangy island sauce – 9.99

- **Grouper Fingers**
  with a spicy remoulade sauce – 9.99

- **Fresh Oysters on the Half Shell**
  (when available) – Market Price

- **Tuna Bites**
  6 ounces of sushi-grade bite size tuna blackened & pan seared to your temperature – 11.99

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**Desserts**

- **Bread Pudding • Chocolate Fudge Pie • Key Lime Pie**

  Ask your server for additional desserts prepared daily.
Salad
Fresh Baby Spinach Salad
with Mandarin oranges, strawberries, pecans, Parmesan cheese,
topped with champagne vinaigrette dressing – 7.99

House
mixed baby greens, carrots, tomatoes and your choice of dressing – 6.99

Caesar
crispy Romaine lettuce and homemade croutons tossed in our
own Caesar dressing and sprinkled with Parmesan cheese – 7.99

Dressings:
Balsamic Vinaigrette, Ranch, Bleu Cheese, Maple Mustard Vinaigrette, Italian, Thousand Island

Sandwiches
Docks Steak Burger†
fresh ground steak burger topped with lettuce, tomato and onion
on a toasted bun and served with fries – 10.99

Docks Cheeseburger†
our classic steak burger topped with your choice of Cheddar,
American or Monterey Jack cheese – 11.99

Crabcake Sandwich
two of our housemade crab cakes with lettuce, tomato, onion
and remoulade sauce on a toasted hoagie roll – 13.99

Po’ Boys
your choice of fried shrimp, grouper fingers or fried oysters topped with
lettuce, tomato, onion and remoulade sauce on a toasted hoagie roll
and served with fries (no substitutions or half orders) – 12.99
Fernwood

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Soup

House Soup (Gumbo) or Soup du jour (ask server)
cup – 4.99 / bowl – 6.99

Entrées

Each entrée includes House salad or cup of soup du jour.
2.00 charge to substitute gumbo, Caesar or spinach salad.
7.00 charge for split plate option for any entrée, includes 2 salads

Herb Crusted Chicken
served with mango chutney, rice pilaf and seasonal vegetables – 17.99

Slow Roasted Greek Style Chicken
half chicken served with rice pilaf and seasonal vegetables – 17.99

Shrimp and Grits
fresh jumbo gulf shrimp with Falls Mill’s southern stone ground grits
served with andouille sausage and pepper cream sauce – 19.99

Pan Seared Crab Cakes
made with jumbo lump crab meat and served with rice pilaf
and seasonal vegetables – 19.99

Kimberly Ann’s Flooring

It’s not just our job, it’s our passion!

Mon-Fri 9-5
Sat 9-12
256-574-5400 • 829 South Broad Street • Scottsboro, AL 35768
Pan Seared Sea Scallops*  
lightly blackened or grilled served with rice pilaf and seasonal vegetables – Market Price

Pecan Crusted Tilapia  
with fresh fruit salsa served with rice pilaf and seasonal vegetables – 17.99

Hawaiian Grilled Ribeye*  
with pineapple relish served with roasted new potatoes and seasonal vegetables – 23.99

Local Ribeye*  
14 ounce locally raised, grass-fed ribeye served with mashed potatoes and seasonal vegetables – 23.99

Petite Sirloin*  
6 ounce certified angus beef served with mashed potatoes and seasonal vegetables – 18.99

Creamy Chicken Alfredo  
over fettucine pasta – 15.99  
substitute shrimp – 16.99

Add-on Items:  
add any of the following items to your entree  
crab cake – 6.99  grilled or fried shrimp – 8.99  grilled lobster – 12.99

Sides can be substituted for: White Cheese Grits, Garlic Mashed Potatoes, Steamed New Potatoes, Rice Pilaf, Sauteed Spinach or Seasonal Vegetables.

All Items and Prices Subject to Change  
20% gratuity added to parties of 8 adults or more.
*Consuming raw or undercooked meat, poultry, seafood, or shellfish may increase the risk of food borne related illness.

Fresh From The Docks

Served with your choice of House salad or cup of soup du jour. 1.00 charge to substitute gumbo, Caesar or spinach salad.

Fish Tacos
served on grilled tortillas with jalapeno coleslaw and cilantro lime aioli with wild rice and seasonal vegetables. Grilled, blackened or fried – 18.99

D.C.’s Southern Fried Fish
with French fries and hush puppies – 13.99

Fresh Shrimp
served fried, grilled or sautéed with French fries – 15.99

Fried Fresh Oysters*
with French fries – Market Price

Crispy Fried Soft Shell Crab
served with grits, sautéed spinach and remoulade sauce – Market Price

Fresh Catch*
served blackened or grilled with rice pilaf and seasonal vegetables – Market Price

Alaskan Snow Crab Legs
with Cajun roasted new potatoes and corn on the cob – Market Price

Seafood Platter
Market Price

All Items and Prices Subject to Change
Please notify your server if you suffer from any food allergies.
Nightly Specials

Tuesday Only

All-you-can-eat Southern Fried Fish
lightly battered and served with fries and hush puppies – 15.99
(No Sharing)

Slow Roasted Prime Rib
with green beans and garlic mashed potatoes – 21.99

Wednesday Only

Alaskan Snow Crab Legs
with Cajun roasted new potatoes and corn on the cob – 20.99

Thursday Only

Seafood Platter
2 crab legs, 2 pieces fried fish, 4 fried shrimp served with potatoes and corn on the cob – 23.99

Child’s Menu
12 years and under. Drink included.

Kid’s Hamburger
with French fries – 6

Kid’s Popcorn Shrimp
with French fries – 8

Kid’s Chicken Finger
with French fries – 6

Kid’s Fried Fish
with French fries – 6

Kid’s Pasta – 6
The Signature Dish

Shrimp and Grits, a signature dish created by Chef and owner Mark Hall, is a delicious entrée. Made from the freshest jumbo shrimp from the Gulf, the dish features southern stone ground grits from Falls Mill and andouille sausage in the chef’s own secret pepper cream sauce. The combination, though unusual, makes for a scrumptious dish you are sure to love.

The Desserts

Be sure to ask your server about the evening’s desserts. All desserts are prepared by Linda Hall, the Chef’s mother. Rest assured whether it is Bread Pudding, Chocolate Fudge Pie, Key Lime Pie or any of Linda’s special desserts, you will want to save room for one of these tasty treats.

Special Events

The Docks is more than happy to help you plan your business lunch, dinner, or party. Call Mark or Linda for catering your special occasion at the restaurant or at a location of your choice.

The Docks To-Go

Ever crave your favorite dish from The Docks, but you just don’t feel like a night out? All of your favorite items from The Docks are available for carry-out. Just call ahead and we’ll have your order packed and ready to go.

Need larger quantities to-go for parties or special events? Our soups are available by the cup, pint or gallon, and we also sell whole cakes and pies too! For orders with larger quantities, please give at least 24 hours notice.

You Never Know What You’ll Find!