

July Specials

All Homemade!

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| #1 | Tuna Cranberry Salad Sandwich | 10.50 |
| Back by popular demand, our homemade tuna salad is made with meaty white tuna, pineapple, and dried cranberries. We scoop it onto a bun with lettuce, tomato, and onion and serve it with our homemade veggie pasta salad. | | |
| #2 | Salmon Burger Sandwich | 11.95 |
| We top a pretzel bun with lettuce, tomato, onion, and our homemade grilled salmon burger patty. Your choice of sauce is included on the side (we recommend Remoulade, honey mustard, lemon dill, or tartar). This sandwich is served with a side of veggie pasta salad. <i>Pro tip: Ask for it blackened if you like a touch of spice.</i> | | |
| #3 | Fried Coconut Shrimp Meal | 12.95 |
| We bread Gulf shrimp in our sweet coconut batter. As they fry, the coconut flakes become delicate and crispy, adding a bit of crunch to our tender shrimp. This meal includes fries, coleslaw, and our homemade sweet pineapple plum sauce. | | |
| #4 | Buffalo Shrimp Meal | 13.95 |
| If you're craving something spicy, this one's for you! We toss large fried Gulf shrimp in our homemade, buttery buffalo sauce. They're served with fries, creamy coleslaw, and ranch dressing. | | |
| #5 | Honey Berry Garden Salad <i>with</i> Chilled Poached Salmon | 17.75 |
| This summertime salad starts with a bed of mixed garden greens. It's topped with fresh strawberries, blueberries, cantaloupe, cucumber, walnuts, and chilled poached salmon. Our creamy, homemade honey-berry poppyseed dressing is included on the side. | | |
| #6 | Door County Fish Boil | 19.95 |
| Our authentic fish boil is like one you'd find in Door County, Wisconsin. We boil potatoes, onion, and corn on the cob along with pieces of bone-in whitefish. Once it's cooked, we drain it and serve it with melted butter (the key to a successful fish boil!). It's served with homemade coleslaw and bread.
<i>Subject to availability due to fishing conditions and market availability of whitefish.</i> | | |
| #7 | Chilean Sea Bass Piccata <i>over</i> Angel Hair Pasta | 25.95 |
| Chilean sea bass shines in this classic, tangy pasta dish. We flour and pan-sear a sea bass fillet and serve it on a bed of angel hair pasta. Our buttery piccata sauce is poured over top. This bold, bright sauce is made with lemon, cream, sun-dried tomatoes, and delightfully tart capers. | | |



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AUGUST IS
LOBSTER FEST

