APPETIZERS

- Blackened chicken, hard boiled eggs, mozzarella cheese. $9.95
- CARIBBEAN JERK TOSTADOS - Corn tortillas topped with jerk chicken, $9.95
- MUSSELS - Steamed in a broth of roasted garlic, shallots, Roma tomatoes, fresh basil, $9.95
- CHICKEN TENDERS - Lightly fried, served with buttermilk ranch and honey $13.95
- DOC FORD’S FAMOUS FISH FINGERS - Fried golden brown, served with Doc’s bleu cheese crumbles, and diced tomatoes. A Doc Ford’s Original! $8.95
- HEAT ISLAND CHICKEN WINGS - Ten wings crispy-fried and tossed with your choice of mild, medium, hot, blind pass, sweet chili or teriyaki sauce. Served with celery and Doc’s buttermilk blue cheese dressing. $13.95
- BUFFALO SHRIMP - Crispy breaded shrimp with a spicy twist, with a choice of mild, medium or hot sauce. Also available as sweet chili or teriyaki. $15.95
- BAYAMO BLACK BEAN DIP - Cuban black beans topped with cheddar and Montrey Jack cheeses, diced tomatoes and jalapeños. Served with corn tortilla chips. $8.95

FLATBREAD

Also available: gluten free flatbread 2

- SPINACH and ARTICHOKE - Crispy flatbread baked with homemade Romano sauce, roasted garlic olive oil, topped with spinach, artichoke and mozzarella sauce. $9.95
- MARGARITA - Fresh mozzarella, local vine-ripened tomatoes, roasted garlic, fresh basil, aged balsamic and extra virgin olive oil. $9.95
- SHRIMP SCAMPI - With homemade Roma tomato sauce, roasted garlic, shrimp, tomato, mozzarella cheese and basil. $9.95

ENTRÉES

- MACADAMIA NUT CRUSTED GRUPOER - A Paradise delight, toasted macadamia nut crusted grouper served atop an exotic mix of quinoa, jalapeño rice, arugula, red peppers and yellow squash (plus complimentary $20 “Toasted Coconut” rum sauce. $29.95
- PENNE WITH SHRIMP - Sautéed deep water “lobster shrimp,” penne pasta, Romano tomatoes, fresh basil, garlic and avocado tossed with a citrus cream sauce and shredded pecorino cheese. $19.95
- SEAFOOD PAELLA - Jumbo scallops, shrimp, mussels and tender fish medallions, with chorizo sausage, peas, saffron rice, and tomatoes. $29.95
- DEEP WATER MAHI MAHI - Hand-cut mahi-mahi seared in sweet soy sauce placed on a pineapple rice stir fry with tropical vinaigrette. $26.95
- PANKO FRIED GRUPOER - Grouper pan-seared and served on a bed of brown rice, julienne vegetables, wilted spinach and mushrooms, topped with a honey papaya rum drizzle. $28.95
- BANANA LEAF SNAPPER - Snapper wrapped in a banana leaf lined with masa harina, amcho chili powder and freshly squeezed lime juice. Served, paired with fresh vegetables, black beans and rice, with a dynamite lime cilantro roasted pepper pesto. $24.95
- CEDAR PLANK SALMON - Freshly cut salmon fillet topped with a mango chipotle glaze, served with au gratin potatoes, wilted spinach and wild mushrooms sautéed with soy sauce. $24.95
- DANISH BABY BACK RIBS - A full rack of Danish baby back ribs blasted with one of our one-of-a-kind BBQ sauce, served with roasted garlic smashed potatoes or French fries and our house slaw. $24.95
- DRY RUBBED RIBEYE - With roasted garlic and pecorino smashed potatoes, camarooned mushrooms, asparagus and a roasted blue cheese tomato, surrounded by a caramelized red onion demi sauce. $32.95
- ROASTED HALF-CHICKEN WITH CUBAN CHIMICHURRI SAUCE - Slow roasted chicken served over a potaje hash with onions, mild Amazon peppers and Panama-style chow chow sause. Basted with creamed French green beans fresh chimichurri verde, topped with roasted corn, Romano, red peppers and bean relish. (Hi-ca-ma - the “water chestnut” of South America). $20.95

Our Commitment to Excellence

We’ve gone through great lengths to partner with produce farms, cattle ranches, and fisherlies to get you the best of the best. We take great pride in the process required to create those relationships, and we’re confident it will show in the food you eat today. We make all our food from scratch. It’s everything is cooked to order.
This beautiful new restaurant’s namesake, the fictional Doc Ford, was conceived in desperation just down the road at Tarpon Bay Marina where the owner, Mack, employed a small quirky cast of characters, one of whom wanted to be a writer.

That was 30-years and 3,000 charters ago, near the end of my career as a fishing guide. Thank karma, or fate, or blind blessed luck, but I love the symmetry suggested by Doc’s return to Tarpon Bay Road. The symmetry didn’t seem so blessed at the time.

In 1988, the federal government informed our little marina family that the bay would soon close to powerboat traffic. We fishing guides were out of a job. Aside from a license to drive big boats, I wasn’t qualified to do anything useful, but I did own a typewriter.

Eighteen months later, my first novel, Sanibel Flats, was published. It introduced a few (very few) readers to marine biologist Doc (Marion D.) Ford, and his unrepentant hipster pal, Tomlinson. They were hard core tropic travels; decent men with senses of humor, each devoted, in his way, to the obligations of friendship, family and their respective moral compass.

Both attracted trouble. Both men lived secret lives.

Sanibel Flats did nothing to threaten their anonymity — sales were minuscule. National reviews, however, were enthusiastic, so I continued to chronicle the adventures of Doc, Tomlinson, and my marina pals, all of whom orbited freely around a semi-fictional “Dinkin’s Bay.”

Now, twenty-four novels later, it is an honor, and just plain fun, to return as a member of the Doc Ford’s restaurant family — and we are a family, top to bottom, same as the same quirky, excellence-driven characters who populate my novels.

By virtue of being here, you are a member, too. My partners, Marty and Brenda Harrity, and Mark Marinello, would agree, and here’s why: these islands have a gift for attracting people of kindred sensibilities. Some are famous, most are not, and it doesn’t matter. You are here. These islands have chosen you.

Why argue?

— Randy Wayne White