

## lunch



## DOC'S WINE &amp; FOOD

## OYSTERS &amp; SHRIMP

**\*Doc's Char-Grilled Oysters**  
half dozen, clarified butter,  
parmesan 14

**\*Oysters on the Half Shell**  
half dozen / gulf 12

**\*Oysters Du Jour**  
Market Price  
east/west coast

**Shrimp Cocktail**  
avocado, onion &  
cucumber 14

## LUNCH COMBO

**Select Two 10**

Cup Gumbo ♦ Cup Vichyssoise ♦

1/2 Arugula Salad ♦ 1/2 Doc's Caesar ♦

1/2 Turkey Melt ♦ 1/2 Philly Steak & Cheese

## SALADS &amp; SOUPS

shrimp 7, chicken 5, fish M.P.

**Wedge of Iceberg**  
bleu cheese, bacon, tomato 11

**Arugula Salad**  
bacon, pear, goat cheese, cornbread crouton,  
bourbon vinaigrette 10

**Mixed Green Salad**  
w/ Cherry tomatoes, candied pecans, prairie bomb  
& caramelized shallot vinaigrette 13

**Doc's Caesar**  
kalamata olives, bacon, sun-dried tomatoes 8

**Red beans and rice**

Cup 6 / Bowl 8

**Gumbo**

Cup 6 / Bowl 8

**Vichyssoise**

Cup 6 / Bowl 8

**Spinach & Andouille Dip**  
broiled parmesan cheese, crostini 10

**Blue Crab Cake**  
arugula, remoulade 14

**Calamari**  
blue corn breading, avocado coulis & chipotle  
vinaigrette 10

**Moules Frites**  
Prince Edward Island Mussels,  
parmesan-black pepper fries, herb butter 16

**\*Tuna Tartare**  
spinach, red onion, avocado, jalapeno crème fraîche &  
wontons 15

**Shrimp Cheviche**  
Mango, sweet potato & crispy wontons 14

**Cheese Board**  
assortment of 3 or 5 artesian cheeses  
14 / 18 (add charcuterie \$5)

**Turkey Avocado Melt**  
sliced turkey, avocado, cheddar, bacon,  
remoulade, Louisiana Hot Sauce  
on grilled sourdough w/ parmesan-blackpepper fries  
10

**Doc's Philly Steak & Cheese**  
peppers, onions, havarti, baguette, au jus &  
parmesan-black pepper fries 13

**\*Half-Pound Prime Hamburger**  
smoked gouda, bacon, iceberg lettuce, roasted garlic  
mayo & parmesan-black pepper fries 12

**Fried Oyster Po' Boy**  
grilled sourdough, slaw, remoulade  
& parmesan-black pepper fries 14

**Shrimp & Grits**  
jumbo gulf shrimp, stone ground grits, jalapeno,  
cheddar & Creole bbq sauce 16

**Shrimp E'touffee**  
whole jumbo gulf shrimps & rice 19

**\*Steak Frites**

petite filet, parmesan-black pepper fries, haricot verts, veal demi glace 27

## dinner



## DOC'S WINE &amp; FOOD

## HAPPY HOUR

4pm - 6pm Daily

\$1 Gulf Oysters  
on the Half Shell

House Wine Pours

\$5 Glass

\$18 Litre \$12 ½ Litre

\$5 Champagne  
Cocktail

## Oysters &amp; Shrimp

**\*Doc's Char-Grilled Oysters**

Half dozen, clarified butter,  
parmesan 14

**\*Oysters on the Half Shell**

By the half dozen

gulf 12

oysters du jour 20

**Shrimp Cocktail**

Avocado coulis, onion, cucumber  
14

## SOUP &amp; SALAD

**Vichyssoise**

w/ fresh chive oil

Cup 6 Bowl 8

**Gumbo**

Cup 6 Bowl 8

**Red Beans and Rice**

Cup 6 Bowl 8

**Mixed Greens Salad**

Cherry tomatoes, candied pecans,  
prairie bomb & caramelized shallot  
vinegrette 13

**Wedge of Iceberg**

Blue cheese dressing, bacon,  
tomato, blue cheese 11

**Doc's Caesar**

Kalamata olives, bacon,  
parmesan, croutons,  
sun dried tomatoes 8

**Arugula Salad**

Bacon, pear, goat cheese,  
cornbread crouton,  
bourbon vinaigrette 10

add Chick 5, Shrimp 7, Fish m.p.

## SMALL PLATES

**Spinach & Andouille Dip**

Broiled parmesan, crostini 10

**Moules Frites**

Prince Edward Island

Mussels, parmesan crusted-  
black pepper fries,  
herb butter 16

**Calamari**

Fried crispy, Blue Corn

breeding, avocado coulis, chi-  
potle vinegrette 10

**Blue Crab Cake**

Arugula, remoulade 14

**\*Tuna Tartare**

Spinach, red onion, avocado,

jalapeno crème fraîche &amp;

wontons 15

**Beef Tenderloin Nachos**

Fried wontons, spinach, goat  
cheese, avocado coulis  
& sriracha 15

**Vegetarian Risotto**

Sauteed vegetables,

wilted spinach, parmesan,

balsamic syrup 14

**Cheese Board**

Assortment of 3 or 5 cheeses

14 / 18 Add Charcuterie \$5

**Shrimp Cheviche**

Mango, sweet potato w/ side  
of crispy wontons 14

## SIDES

Jambalaya 5

Haricots Verts 5

Mac &amp; Cheese 5

Jalapeno Cheddar Grits 5

Grilled Asparagus 5

Garlic Mashed Potatoes 5

## LARGE PLATES

**Shrimp E'touffee**

Jumbo gulf shrimp &amp; rice 19

**Chicken Jambalaya**

Shrimp &amp; andouille sausage 15

**Shrimp & Grits**

Jumbo gulf shrimp, jalapeno  
stone ground grits, cheddar,  
creole barbecue sauce 16

**Pappardelle Pasta**

Jardinier spring vegetables, pesto,  
wine, butter 14

**Fried Oyster Po' boy**

Low country slaw, sourdough, re-  
moulade, seasoned crispy fries 14

**\*Pan Seared Long Island****Duck Breast**

Butternut squash puree, grilled  
asparagus, veal demi glaze 23

**\*6 oz Oklahoma****Filet Mignon**

Haricots verts, garlic mashed  
potatoes, bacon butter &  
demi glace 30

**Grilled Sea Scallops**

Roasted portobello mushroom,  
goat and blue cheese gratinee &  
port syrup 21

**\*Half-Pound****Prime Hamburger**

Smoked gouda, bacon, iceberg  
lettuce & roasted garlic mayo w/  
parmesan black pepper fries, 12

**\*Grilled Berkshire****Pork Chop**

Asparagus, garlic mashed  
potatoes, veal demi glace 23

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or  
shellfish may increase the risk of food borne illness.

20% gratuity will be added to parties over 6 people.



## OYSTERS &amp; SHRIMP

**\*Oysters on the Half Shell**

half dozen

Gulf 12

Du Jour Market Price

**Doc's Char-Grilled Oysters**

half dozen, clarified butter, romano &amp; parmesan 14

**Shrimp Cocktail**

avocado, onion &amp; cucumber 14

## DOC'S CURES

**Mimosa**your choice of orange, cranberry, pomegranate, pineapple  
6 glass / 15 liter**Doc's Sangria**hand crafted with seasonal fruit & champagne  
8 glass / 16 liter**Cajun Bloody Mary**

house infused pepper vodka, cajun seasoned rim 8 glass

## SALADS &amp; SOUPS

shrimp 7, chicken 5, market fish

**Arugula Salad**

bacon, pear, goat cheese, cornbread croutons &amp; bourbon vinaigrette 10

**Wedge of Iceberg**

bleu cheese, bacon, tomato 11

**Doc's Caesar**

kalamata olives, bacon, sun-dried tomatoes 8

**Mixed green**

cherry tomatoes, candied pecans, prairie bomb &amp; caramelized shallot vinaigrette 13

**Vichyssoise**

Cup 6 / Bowl 8

**Gumbo**

Cup 6 Bowl 8

**Red beans and rice**

Cup 6 Bowl 8

**Oysters & Eggs**

fried oysters, onion and potato hash, poached eggs, jalapeno hollandaise 15

**Creole Scramble**

andouille sausage, shrimp, onions &amp; peppers, cheddar, breakfast potatoes, andouille sausage gravy 11

**Classic Waffle**

house made waffle, Chef's selection 11

**Chicken & Waffles**

house made waffle with arugula, cajun spiced tenders &amp; maple-red chili syrup 13

**Biscuits & Gravy**

southern style biscuits &amp; andouille sausage gravy, choice bacon or andouille sausage 9

**Eggs Nola**

Blue Swimmer crab cakes, poached eggs, grilled asparagus &amp; jalapeno hollandaise 16

**Veggie Omelette**

mushrooms, asparagus, onions, peppers, spinach, cheddar &amp; breakfast potatoes 9

**Quiche of the Day**

egg &amp; cheese pie, Chef's selection -market price

**Fried Oyster Po'Boy**

grilled sourdough, slaw, remoulade, parmesan-black pepper fries 14

**Turkey Avocado Melt**

sliced turkey, avocado, cheddar, bacon, remoulade Louisiana Hot Sauce on grilled sourdough &amp; parmesan-black-pepper fries 10

**Blue Crab Cake**

arugula, remoulade 14

**Shrimp & Grits**

jumbo shrimp, stone ground spicy grits, cheddar, creole bbq sauce 16

**Hangover Burger**

cheddar cheese, onions, andouille sausage, bacon, fried egg &amp; parmesan-black pepper fries 13



***Chocolate Chip Cookies***

baked to order,  
served with ice cream 8

***Bread Pudding***

dried figs toasted almonds, white chocolate & car-  
mel hard sauce served with ice cream 7

***Crème Brûlée***

espresso & Bailey's 6

***Berries n' Cream***

seasonal berries,  
topped with whipped cream 5

***Espresso***

2.00

***Coffee***

1.75

## Ports & Dessert wines

***Dry Sack 15yr, Oloro-  
so Sherry, Spain 6***

***Domaine de Lalliance,  
Sauternes, France 11***

***Portal 10yr Tawny  
Port, Portugal 9***

***Ratafia Champenois,  
France 8***

***Gerard Bertrand,  
Banyuls, France 8***



## Cocktails

<b>Doc's Old Fashioned</b>	<b>9</b>	Ricard Pastis
Doc's featured whiskey of the month, sugar, Angostura bitters, orange peel		
<b>Hemingway Daiquiri</b>	<b>8</b>	<b>Beet around the Bush</b> <b>10</b>
Flor de Caña Rum, fresh lime juice, grapefruit juice, sugar, Luxardo Maraschino		House infused Jalapeno vodka, Gran Marnier, Beet juice, Lemon juice, Honey-Rosemary syrup
<b>Moscow Mule</b>	<b>8</b>	<b>Cucumber Crisp</b> <b>9</b>
Tito's Vodka, fresh lime juice, house made ginger beer		House infused cucumber vodka, St. Germain, fresh lime juice, house made ginger beer
<b>Left-Handed Margarita</b>	<b>10</b>	<b>Darling Clementine</b> <b>10</b>
Partida Añejo, fresh lime juice, agave nectar, topped with sparkling wine		Prairie Wolf Vodka, fresh clementine juice, fresh lemon juice, rosemary honey, sparkling wine
<b>Mint Julep</b>	<b>10</b>	<b>Vieux Carré</b> <b>9</b>
Basil Hayden Bourbon, Ancho Reyes, sugar, fresh mint		Templeton Rye, Copper & Kings Brandy, Dolin Vermouth Rouge, Benedictine, Angostura bitters, Peychaud's bitters
<b>Sazerac</b>	<b>8</b>	<b>Earhart</b> <b>8</b>
Old Overholt Rye, sugar, Peychaud's bitters,		Brokers Gin, fresh lemon juice, sugar, Rothman & Winters Crème de Violette

## Beer

### Bottles and Cans

Avery Brewing Co. Ellie's Brown Ale, Boulder, CO	5	Marshall Sundown Wheat, Tulsa, OK	5
*Angry Orchard Easy Apple Cider, NY	5	Marshall This Machine, Belgian-Style IPA, Tulsa, OK	5
Boulevard 'Smokestack' Tank 7, Kansas City, MO	7	Oskar Blues Dale's, Pale Ale, CO	5
Black Mesa, Kölsch, Oklahoma City, OK	5	Pacifico, Lager, Mexico	5
Chimay, Qadrapel, Belgium	8	Stella Artois, Lager, Belgium	5
Coop F5, IPA (16oz), Oklahoma City, OK	6	Wittekerke, Witbier, Belgium	5
Dead Armadillo, Amber, Tulsa, OK	6	Bud-light	3
*Estrella Daura, Lager, Spain	5	Coors Lite	3
Founders, Breakfast Stout, Gran Rapid, MI	6	Michelob Ultra	3
Guinness Foreign Extra, Stout, Ireland	6	Miller Lite	3
Kronenbourg 1664, Lager, France	5	*Gluten Free	
Lagunitas IPA, Petaluma, CA	5	Prices do not include applicable sales and liquor tax	

## Draught

Peroni Nastro Azzurro, Lager, Italy

5

Ask Your Server About Our Rotating Draught Selections

