

# DOC MAGROGAN'S

## OYSTER HOUSE

BAR • RESTAURANT • RAW BAR

# FRESH. STARTS. HERE.

34th & Sansom Street Philadelphia, PA 215.382.FISH (3474) DOCMAGROGANS.COM

General Manager: Dan Morris

Executive Chef: Amanda Chiampi

## DOC'S FAMOUS RAW BAR

<b>OYSTER SHOOTER</b>	6
Vodka, Cocktail Sauce, Fresh Shucked Oyster in a Shot Glass	
<b>NOISY OYSTER</b>	5
Fresh Shucked Oyster, Doc's Cocktail Sauce & Blue Point Lager	
<b>SHRIMP COCKTAIL</b>	15
Jumbo Shrimp with Doc's Cocktail Sauce	
<b>COLOSSAL LUMP CRAB COCKTAIL</b>	17
Lump Crab Meat with Doc's Cocktail Sauce	
<b>CLAMS ON THE HALF SHELL</b>	1.50 EA
Served with Doc's Cocktail Sauce & Mignonette	
<b>OYSTERS ON THE HALF SHELL</b>	MARKET
<b>DOC'S PERFECT STORM</b>	
Colossal Lump Crab Cocktail, 6 Jumbo Shrimp,	
	<b>\$65 FULL</b>
10 Raw Oysters, 10 Raw Clams on the Half Shell	
	<b>\$35 HALF</b>

## SOUPS & SALADS

<b>NEW ENGLAND CLAM CHOWDER</b>	5 / 7
<b>MARYLAND CRAB SOUP</b>	5 / 7
<b>LOBSTER BISQUE</b>	6 / 12
<b>DOC'S HOUSE SALAD*</b>	8
Tomatoes & Cucumbers over Mixed Greens	
<b>DOC'S CAESAR SALAD*</b>	9
Crisp Romaine Lettuce, Parmesan Cheese, Garlic Croutons & Caesar Dressing	

\*Add Chicken \$4, Salmon \$5, Shrimp \$6, or Crab Meat \$7 to any Salad

## APPETIZERS

<b>SUMMER BLT MUSSELS</b>	11
Bacon, Leeks & Roasted Tomatoes	
<b>SMOKED FISH DIP</b>	7
Served in a Toasted Sourdough Crostini with Arugula Salad	
<b>CRISPY FRESH CALAMARI</b>	10
Fried Calamari, Cherry & Banana Peppers, Spicy Aioli & Garlic-Parsley Butter	
<b>STEAMED EDAMAME</b>	5
Tossed in Old Bay Seasoning	
<b>ORANGE SESAME SHRIMP</b>	10
Tempura Battered, Orange-Sesame Glaze & Asian Slaw	
<b>WASABI PEA CRUSTED AHI TUNA</b>	11
Seared Rare, Pickled Ginger, Wasabi & Soy Sauce	
<b>LITTLE NECK STEAMERS</b>	11
1 lb. Steamed, Fresh Herbs & Garlic White-Wine Sauce	
<b>LOBSTER MAC &amp; CHEESE</b>	12
Fresh Lobster Meat, Smoked Gouda Cheese Sauce, Tomatoes, Gemelli Pasta & Topped with Toasted Bread Crumbs	

## ENTRÉE SALADS

<b>ASIAN CHICKEN SALAD</b>	14
Citrus Marinated Chicken, Crispy Napa Cabbage, Julienne Vegetables, Toasted Almonds, Crispy Wontons with Soy Ginger Dressing	
<b>AHI TUNA NIÇOISE SALAD</b>	17
Grilled Ahi Tuna, Chilled Haricots Verts, Baby Bliss Potatoes, Kalamata Olives, Roasted Red Peppers with Lemon Herb Vinaigrette	
<b>GRILLED SEAFOOD COBB SALAD</b>	18
Shrimp, Scallops, Crab, Salmon, Blue Cheese, Chopped Egg, Tomato, Avocado with Lemon Parmesan Dressing	
<b>SALMON &amp; BABY SPINACH SALAD</b>	15
Grilled Atlantic Salmon, Pickled Red Onions, Sun-Dried Cherries, Goat Cheese with Pommery Mustard Vinaigrette	

## SIDES

<b>TRUFFLED CAULIFLOWER MASH</b>	5
<b>SWEET POTATO &amp; CRAB HASH</b>	6
<b>SEASONAL VEGETABLES</b>	4
<b>ROASTED FINGERLING POTATOES</b>	5
<b>MAC &amp; CHEESE</b>	7
<b>CELERIAC APPLE SLAW</b>	3
<b>OLD BAY FRIES</b>	5

## SIGNATURE SEAFOOD

<b>CLASSIC LOBSTER ROLL</b> (When Available)	22
1/4 lb. of Fresh Maine Lobster on a Brioche Toasted Roll	
<b>FISH &amp; CHIPS</b>	17
Beer Battered Cod, Celeriac-Apple Slaw, Tartar Sauce & Served with Doc's Seasoned Fries	
<b>DOC'S FAMOUS CRAB CAKES</b>	27
Sweet Potato Hay, Celeriac-Apple Slaw & Citrus Aioli	
<b>WOOD-GRILLED SALMON &amp; CRAB HASH</b>	22
Vancouver Island Craft Raised Salmon with Sweet Potato & Crab Meat Hash with BBQ Beurre Blanc	
<b>CALIFORNIA STYLE MAHI TACOS</b>	16
Three Blackened Mahi Tacos, Corn Tortillas, Corn & Crab Salsa, Napa Cabbage & Spicy Aioli	
<b>DOC'S WOOD-GRILLED COMBO</b>	23
Shrimp, Scallops & Salmon, Roasted Potatoes, Vegetables & Garlic Herb Butter	
<b>VEGETARIAN LINGUINI PROVENCAL</b>	14
Roasted Tomatoes, Kalamata Olives, Capers & Asparagus in a Garlic White-Wine Broth	
<b>FRIED OYSTER PLATTER</b>	18
Fried Oysters, Doc's Seasoned Fries, Celeriac-Apple Slaw & Tartar Sauce	
<b>WOOD-GRILLED AHI TUNA</b>	26
Topped with Roasted Tomato Ragout Served with Zucchini Pappardelle	
<b>LOBSTER RAVIOLI</b>	24
Lobster, Sautéed Spinach & Mushrooms in a Sherry Cream Sauce	
<b>SEAFOOD CIOPPINO</b>	23
San Francisco Style Seafood Stew with Shrimp, Scallops, Clams, Calamari & Mussels	

## DOC'S SIMPLY GRILLED

Fresh, Hand-Selected Fish, Wood-Grilled, Served with Roasted Fingerling Potatoes, Truffled Cauliflower Mash, & Seasonal Vegetables

Also Offered over Salad with choice of Dressing

<b>ATLANTIC SALMON</b> 20	<b>TILAPIA</b> 18
<i>Faroe Islands, Scotland</i>	
<b>MAHI MAHI</b> 23	<b>SHRIMP</b> 22
<i>Quepos, Costa Rica</i>	
<b>AHI TUNA</b> 25	<b>SCALLOPS</b> 26
<i>Hilo, Hawaii</i>	
<b>TODAY'S CATCH</b>	<b>MARKET</b>

### CHOOSE YOUR PREPARATION

<b>BLACKENED</b>	<b>BRUSHED</b>	<b>TOPPED</b>
<i>With Cajun Spices</i>	<i>With Herb Gremolata</i>	<i>With Roasted Garlic-Herb Butter</i>

## LAND & SEA

<b>MARYLAND CRAB CAKE &amp; CHICKEN OSCAR</b>	24
Wood-Grilled Chicken Topped with Lump Crab Meat & Hollandaise, Doc's Signature Crab Cake & Grilled Asparagus	
<b>CLASSIC FILET &amp; SCALLOPS</b>	34
6 oz. Filet, Grilled Scallops, Roasted Garlic-Herb Butter, Roasted Fingerling Potatoes & Seasonal Vegetables	
<b>CLASSIC FILET &amp; SHRIMP</b>	32
6 oz. Filet, Grilled Shrimp, Roasted Garlic-Herb Butter, Roasted Fingerling Potatoes & Seasonal Vegetables	
<b>CLASSIC FILET OSCAR</b>	36
6 oz. Filet Topped with Jump Lump Crab Meat, Asparagus Hollandaise Sauce with Roasted Fingerling Potatoes & Seasonal Vegetables	

## STEAK & POULTRY

<b>WOOD-GRILLED FILET</b>	28
6 oz. Filet, Truffled Cauliflower Mash, Roasted Fingerling Potatoes, Seasonal Vegetables & Roasted Garlic-Herb Butter	
<b>CHICKEN PAILLARD</b>	17
Wood-Grilled, Baby Arugula, Tomato Bruschetta, Pommery Mustard Vinaigrette and a Balsamic Reduction	
<b>OLD BAY BURGER</b>	12
Dusted with Old Bay, Melted Monterey Jack Cheese, Corn & Crab Salsa, Crispy Crab Chips & Served with Doc's Seasoned Fries	

## LOBSTER

<b>CLASSIC STEAMED LOBSTER</b>	MARKET
Doc's Lobster, Steamed or Wood Grilled, Available in 1 1/4 lb., 1 1/2 lb., or 2 lbs. Served with Corn on the Cob & Red Bliss Potatoes (Larger Lobsters are Available with 24 Hour Notice)	

We Purchase Our Seafood From Responsible, Trusted and Sustainable Sources to Ensure the Ecological Health of our Rivers, Lakes and Oceans

\*\* Eating Raw or Undercooked Food Increases the Chances of Foodborne Illness  
Combining this Practice with Alcohol Further Increases the Chances\*\*  
Prices Subject to Change 20% Gratuity Applied to Parties of 8 or More

## BY THE GLASS

	4 OZ.	7 OZ.	BOTTLE
<b>WHITE</b>			
Chardonnay, Chateau Souverain 2010 <i>California</i>	6	11	36
Chardonnay, Sonoma Cutrer 2010 <i>California</i>	10	16	60
Chardonnay, Sebastaini 2011 <i>California</i>	8	13	45
Gruner Veltliner, Wolfgang "Gru Vee" 2011 <i>California</i>	8	13	40
Pinot Grigio, Rapido 2011 <i>Italy</i>	6	9	35
Pinot Gris, A to Z Wineworks 2011 <i>Oregon</i>	8	13	47
Riesling, 14 Hands 2011 <i>Washington</i>	7	12	39
Riesling, Rudi Wiest 2011 <i>Germany</i>	8	13	41
Rose of Mourvèdre, Cline Cellars 2011 <i>California</i>	7	12	40
Sauvignon Blanc, Clifford Bay 2012 <i>New Zealand</i>	6	11	36
Sauvignon Blanc, "Fish House" 2011 <i>Washington</i>	8	13	34
Viognier, Montpellier 2011 <i>California</i>	7	9	30

	4 OZ.	7 OZ.	BOTTLE
<b>RED</b>			
Cabernet Sauvignon, Steven Vincent 2011 <i>California</i>	8	13	35
Cabernet Sauvignon, Magnificent Wine Company 2011 <i>Washington</i>	7	12	38
Côtes du Rhône, Bernard 2010 <i>France</i>	7	12	44
Grenache, Santa Quiteria "Higueruela" 2009 <i>Spain</i>	6	11	36
Malbec, The Gambler 2011 <i>Argentina</i>	6	9	33
Meritage, Lock & Key 2009 <i>California</i>	8	13	43
Pinot Noir, A to Z Wineworks 2011 <i>Oregon</i>	10	16	58
Pinot Noir, Domaine Martinolles 2011 <i>France</i>	6	9	38
Shiraz, Wine Men of Gotham 2011 <i>Australia</i>	6	9	36
Zinfandel, Montoya "Old Vines" 2011 <i>California</i>	7	12	36

	4 OZ.	7 OZ.	BOTTLE
<b>SPARKLING</b>			
William Wycliffe N.V.	-	7	-

	4 OZ.	7 OZ.	BOTTLE
<b>HOUSE</b>			
Pinot Grigio, Sycamore Lane 2010 <i>California</i>	5	8	-
Chardonnay, Sycamore Lane 2010 <i>California</i>	5	8	-
Merlot, Sycamore Lane 2010 <i>California</i>	5	8	-
Cabernet Sauvignon, Sycamore Lane 2010 <i>California</i>	5	8	-

## BY THE BOTTLE

	BOTTLE
<b>WHITE</b>	
Blend, Peter Lehmann 2010 <i>South Australia</i>	47
Chardonnay, Folie a Deux 2010 <i>California</i>	55
Chardonnay, Mer Soleil 2009 <i>California</i>	74
Chardonnay, Unoaked Mer Soleil 2009 <i>California</i>	74
Pinot Grigio, Bertani 2011 <i>Italy</i>	54
Pinot Gris, Seaglass 2011 <i>California</i>	54
Sauvignon Blanc, Green Truck 2009 <i>California</i>	45

	BOTTLE
<b>RED</b>	
Cabernet Sauvignon, Château Magneau 2006 <i>France</i>	75
Chianti, La Lastra 2011 <i>Italy</i>	54
Malbec, High Note 2009 <i>Argentina</i>	40
Pinot Noir, Arrogant Frog 2011 <i>France</i>	40
Pinot Noir, Stoneleigh 2011 <i>New Zealand</i>	60
Tempranillo, Mencos 2009 <i>Spain</i>	39

	BOTTLE
<b>SPARKLING</b>	
Brut, Simonet Febvre "Cremant" N.V. <i>France</i>	67
Cava Rose, Condes de Subirats N.V. <i>Spain</i>	40

## COFFEES & TEAS

Illy Coffee Regular, Decaf & Iced	3	Iced Tea China Black tea, Tropical Blend, Four Red Fruits & Green Tea	3
Illy Cappuccino	6	Hot Tea Blood Orange, Earl Grey & Four Red Fruits	3
Illy Espresso	4	Decaf Tea Ceylon & Mango	3

## PEARL LIST

	BOTTLE
<b>WHITE</b>	
Chardonnay, Cakebread 2010 <i>California</i>	120
Chardonnay, Stag's Leap Wine Cellars "Arcadia" 2009 <i>California</i>	144
Fume, Blanc, Grgich Hills Fume Blanc 2009 <i>California</i>	71
Pinot Blanc, Trimbach 2008 <i>France</i>	65
Pouilly Fuissé, Domaine Drouhin 2010 <i>France</i>	103
Sancerre, Lucien Crochet 2010 <i>France</i>	99
<b>RED</b>	
Cabernet Sauvignon, Chateau Les Barrailots 2009 <i>France</i>	90
Cabernet Sauvignon, Markham 2009 <i>California</i>	109
Pinot Noir, Antonin Guyon "Hautes Cotes du Nuits" 2009 <i>France</i>	96
Pinot Noir, Belle Glos 2010 <i>California</i>	114

## SIGNATURE COCKTAILS

<b>ORANGE CRUSH</b> Pearl Orange Vodka, Orange Liqueur, Fresh Squeezed Orange, Garnished with an Orange Served in a Hurricane Glass	10
<b>ANGRY SHRIMP</b> Traditional Bloody Mary with a Doc's Twist! Pearl Vodka, Clamato Juice, Splash of Worcestershire Sauce, Old Bay Rim & Garnished with a Peeled Shrimp	10
<b>SANSOM ST. LEMONADE</b> Pearl Citrus Vodka, St. Germain Elderflower, Lemon Juice, Simple Syrup, Handful of Mint, Served in a Martini Glass	10
<b>HENDRICKS LIME GIN FIZZ</b> Hendricks Gin, Fresh Cucumbers, Limes, Mint & Cilantro Leaves, Simple Syrup & Soda	10
<b>AMERICAN GIRL</b> Jack Daniels Honey, Cointreau, Cranberry Juice, Lime Juice with a Lime Twist in a Cocktail Glass	10
<b>BASIL STRAWBERRY MOJITO</b> Bacardi, Fresh Sliced Strawberries, Basil Leaves & Served with Club Soda	10
<b>SPRING MARGARITA</b> El Jimador Silver Tequila, Orange Liqueur, Grapefruit Juice, Fresh Squeezed Lime & Fresh Mint Leaves	9
<b>BLUEBERRY CRUSH</b> Pearl Blueberry Vodka, Fresh Lime, Muddled Blackberries, Blueberries & Raspberries with a Splash of Soda	9
<b>SAKETINI</b> Pearl Plum Vodka, Plum Sake, Pineapple Juice & Served in a Cocktail Glass	9
<b>PENN PUNCH</b> Sailor Jerry Spiced Rum, Grand Marnier, Pineapple & Cranberry Juice, Splash of Fresh Lemon Juice Topped with Soda	9
<b>RUBY MANHATTAN</b> Jim Beam Black Bourbon, Ruby Port & Bitters Served in a Cocktail Glass	8
<b>SAILOR JERRY CUBA LIBRÉ</b> Sailor Jerry Spiced Rum, Kraken Rum, Coca Cola & a Splash of Lime	7

## FLIGHTS

**"TOUR OF PHILLY" BEER FLIGHT**  
Four Local Craft Beers served in a 4 oz. Flight - \$12

**GLENFIDDICH SCOTCH FLIGHT**  
Glenfiddich 12 Year, 15 Year, & 18 Year - \$28

**WINE FLIGHT**  
Three 2 oz. Pours for \$12

**SAKE OYSTER FLIGHT**  
Dry, Semi, Sweet & Flavored Sake Paired with Oysters - Market

## DRAFTS

Bar Choice	Market	Rogue Dead Guy	8
Blue Point Lager	7	Stella Artois	6
Dogfish Head 60min	7	Tröegs Seasonal	6.5
Guinness Draught	6.5	Victory Seasonal	6.5
Hoegaarden	6	Yards IPA	6.5
Philadelphia Brewing Co.	6.5	Yards Seasonal	6.5

## BOTTLED BREWS

Anchor Steam	7	Harp	6
Blue Moon	6	Harpoon IPA	6
Buckler (N/A)	4	Heineken	6
Budweiser	4.5	Heineken Light	6
Chimay Premium	10	La Fin Du Monde	12
Chimay Red	10	Lindeman's Framboise	15
Coors Light	4.5	Miller Lite	4.5
Corona	6	Newcastle	6
Doc's Cider	7	Sierra Nevada	7
Crabbies Ginger Beer	7	Victory Golden Monkey	7.5
Dogfish Head 90 Min	8	Yuengling	4.5