

# STARTERS

**BONE-IN (GF) OR BONELESS WINGS**  
Choice of Sauce: Honey Sriracha, BBQ, Buffalo, Teriyaki, & Bang Bang\* 19

**JUMBO CRAB CAKE** A Single Premium Lump Crab Cake and Tartar Sauce\* 18

**BANG BANG SHRIMP** Tossed in Bang Bang Sauce\* 16

**KOREAN SHRIMP TACOS** Gochujang Sauce, Quick Red Onion Kimchi, Korean Slaw, and Mango Tajin Salsa\* 17

**CHICKEN TINGA TACOS** Topped with Mango Tajin Salsa, Pickled Red Onion, Lime Crema, and Cotija Cheese\* 15 GF

**CHEESY CRAB AND CORN DIP** Offered with Tortilla Chips\* 16

**PARMESAN GARLIC FRIED CALAMARI**  
Banana Peppers, Marinara and Spicy Remoulade\* 16

**THAI MUSSELS** PEI Mussels Sauteed in a Coconut, Lime, Red Curry Sauce\* 16 GF

**Garlic Shrimp** in a Saffron Tomato Broth with Chorizo Offered with Croistini\* 16

**CLAMS BIANCO** Pacific Hard-Shelled Clams Sauteed in a Garlic, White Wine, Butter Sauce\* 18

**PIZZA DIP WITH CROISTINI** 14

# SOUPS & SALADS

Add to Any Salad\* Crispy Chicken 6 | Grilled Chicken 6  
Salmon 12 | Shrimp 12 | Steak 12

**FRENCH ONION SOUP\*** 10 **SOUP OF THE DAY** 10  
**LOBSTER BISQUE** 10

**THE DOCK’S CLASSIC CAESAR SALAD**  
Chopped Romaine, Caesar Dressing, & Parmesan Romano Served Over Pizza Crust\* 14

**ROASTED CORN AND SMOKED TURKEY COBB SALAD** Avocado, Hard Boiled Egg, Cucumber, Tomato, Onion, Roasted Shallot Ranch\* 18 GF

**HAWAIIAN COBB SALAD** Roasted Pineapple, Crispy Won Ton Skins, Pickled Onion, Baby Greens, Thai Red Curry Vinaigrette\* 16

Add Thai Style Poke Shrimp 8  
or Spicy Poke Tuna 10

**ARUGULA SALAD** Tomato Bruschetta, and Fresh Mozzarella Garnished with a Drizzle of Pesto Vinaigrette 16 GF



# FRESH CATCH

**MARKET PRICE FISH** Fresh Seasonal Fish. Features from Hawaii, Florida, Maine, Boston and other waters around the USA.  
Ask your server for price and accompaniments.

# MAINS

**HOUSE MADE LUMP CRAB CAKES**  
Two Premium Lump Crab Cakes, Chef’s Vegetables, French Fries and Tartar Sauce\* 34

**GRILLED PESTO RUBBED FAROE ISLAND SALMON** Topped with a Grape Bruschetta Offered with Lemon Risotto and Chef’s Vegetable\* 32 GF

**LINGUINE PESCATORE SHRIMP, CLAMS, AND MUSSELS** in a Light Marinara Sauce\* 24

**SPICY AHI TUNA POKE BOWL** with Roasted Pineapple, Soy Caramel, Mango, Korean Cucumber Salad, Edamame Relish, and Red Onion Kimchi Over Jasmine Rice\* 32 GF

**COCONUT SHRIMP** Served with Pineapple Orange Sauce and French Fries\* 21

**CLASSIC PORK CUTLET MILANESE** Over an Arugula Salad Topped with a Lemon Tomato Bruschetta\* 26

**CARPETBAGGER STEAK** Grilled Petite Filet in a Red Wine Sauce Topped with Fried Oysters Tossed in Garlic Butter, Roasted Potato and Chef’s Vegetable\* 36

**FISH FRY BASKET** Two Beer Battered Fish Filets. Served with House Made Tartar Sauce, Malt Vinegar, French Fries, and Coleslaw\* 19

**BISTECCA FIORENTINO**  
20 oz Porterhouse Steak Seasoned with Rosemary, Sea Salt, and Cracked Black Pepper, Grilled to Your Liking Offered with Roasted Balsamic Tomatoes, Parmesan Mashed Potatoes and Chef’s Vegetable\* 65 GF  
Add House Made Lump Crab Cake 11  
Add Garlic Shrimp 8

**SEARED SAGE RUBBED CHICKEN BREAST SALTIMBOCA** Topped with Fresh Sage, Prosciutto, Sauteed Spinach, Mozzarella, and a Marsala Demi Paired with Garlic Parmesan Mashed Potatoes and Chef’s Vegetable\* 26 GF

**PENNE VODKA** Prosciutto, Shallots, Tomatoes and Cream\* 20  
GF Option available

**CHICKEN FRANCESE OVER LINGUINI\*** 26

Some of Our Menu Items Can Be Prepared Gluten Free,  
Please Ask Your Server

# HANDHELDS

Served with Our Seasoned Fries and a Dill Pickle  
Substitute a House Salad for Fries for 1.00  
Substitute Your Burger for an 8 oz. Black Bean Burger  
Add Cheese 1 (Cooper Sharp, American White, Mozzarella)  
Add Bacon 2 | Caramelized Onion 1 | Cherry Peppers 1

**CHEESESTEAK SANDWICH** Shaved Beef with Banana Peppers, Onions, American Cooper Sharpe on a Toasted Hero Roll\* 15

**TJUANA CHEESESTEAK** Shaved Beef, Pico de Gallo, Caramelized Onions, Bacon, Cheese Mix, Sun-Dried Tomato Wrap\* 18

**CRAB CAKE SANDWICH** House Made Crab Cake, Lettuce, Tomato, and Onion with Tartar Sauce on a Brioche Bun\* 20

**FRIED OYSTERS ROCKEFELLER PO’ BOY** Crisp Fried Oysters on a Baguette with Mascarpone Creamed Spinach and Garlic Aioli\* 20

**CRISPY CHICKEN SANDWICH** Buttermilk Marinated Chicken Breast, Lettuce, Tomato, Red Onion, Pickle Chips, Citrus Aioli on a Brioche Bun\* 17

**BEEF BURGER** Beef Patty, Lettuce, Tomato, and Onion\* 14

**EGGPLANT CAPRESE CIABATTA** Char Grilled Balsamic Marinated Eggplant, Tomato, Fresh Mozzarella, Fresh Basil and Balsamic Reduction\* 17 v

# BRICK OVEN PIZZAS

**PIZZA MARGHERITA** “The Classic” Fresh Mozzarella Cheese, Marinara Sauce and Basil 14 v

**PROSCIUTTO MARGHERITA** 17

**MEATLOVERS** Bacon, Sausage, and Pepperoni on a Cheese Pizza\* 16

**MOZZARELLA PESTO PIZZA** 16

**“THE GODFATHER”** Pepperoni, Mozzarella Cheese and Marinara Sauce\* 14

**SAUSAGE AND MOZZARELLA PIZZA** Marinara, Sausage and Mozzarella Cheese\* 15

**PIZZA PORTUGUESA** A White Clam and Chorizo Topped Pizza 16

# SWEETS

ASK YOUR SERVER FOR OUR SEASONAL SELECTION  
OF COCOON BAKERY DESSERTS



570.226.2124 | SilverBirchesResortPA.com  
205 Route 507 | Hawley, PA 18428

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk to food borne illnesses.



**THE**



**ON - WALLENPAUPACK**