

# STARTERS

**BBQ Chicken Flat Bread 9.5**  
grilled chicken breast, mozzarella, cheddar cheese, caramelized onions, applewood smoked bacon, cilantro, chipotle-honey bbq sauce

**Mexican Street Corn Salad 8.95**  
sweet corn kernels, cilantro, queso fresco, lime, red onion, mexican spices. served w/tortilla chips

**Spinach-Artichoke Dip 8.95**  
served w/tortilla chips

**Miss Mia's Jumbo Wings 9.95**  
house seasoned, oven roasted and finished in the fryer. served w/chunky bleu cheese dressing and celery  
• BUFFALO  
• CAJUN DRY RUB  
• CHIPOTLE-HONEY BBQ  
• STICKY MAPLE BACON BOURBON  
• PECORINO-GARLIC TRUFFLE

**DDBG Nachos 9.95**  
tortilla chips topped w/chili, melted cheddar, pico de gallo, jalapenos, black olives, scallions and sour cream.

**ADD:**  
• guacamole 2.  
**SUBSTITUTE:**  
• blackened chicken, pulled pork 3.

**Fried Calamari 10.95**  
house battered fresh calamari, served w/marinara & malt vinegar aioli.

**Richie's Calamari 12.75**  
house battered fresh calamari tossed w/cherry peppers, gorgonzola & finished w/balsamic reduction.

**Buttermilk Onion Rings 8.**  
served w/chipotle ranch.

**Brussels Sprouts 9.95**  
oven charred & maple glazed w/pancetta, caramelized onions & crumbled goat cheese.

# D.D.B.G. SALADS

**DDBG House SM. 6.5 | LG. 11.**  
mixed greens, tomatoes, cucumbers, radishes, celery, bell peppers, onions & house made croutons.

**ADD:**  
• grilled chicken 4.  
• grilled shrimp, sirlion 7.  
• grilled swordfish 8.  
• salmon 8.

**Cobb Salad 14.5**  
our house salad topped w/grilled chicken breast, applewood smoked bacon, hard boiled egg, gorgonzola & avocado.

**SUBSTITUTE:**  
• grilled shrimp, sirlion 3.

**Strawberry Salad SM. 8.5 | LG. 13.**  
mesclun greens, strawberries, candied walnuts, goat cheese, red onion, & poppy seed vinaigrette

**Chicken Caesar Salad 13.**  
chopped romaine w/house made croutons tossed w/richie's famous creamy caesar dressing. **make it old school dry dock style...add plum tomatoes and red onion free of charge!**

**Chicken & Portabella Salad 14.5**  
cur house salad topped w/grilled chicken breast & portabella mushroom cap, crumbled gorgonzola & zesty italian dressing.

**Taco Salad 14.5**  
chopped romaine lettuce, red onion, corn kernels, black beans, pico de gallo, queso fresco, tortilla chips, topped w/a dollop of guacamole, blackened chicken and chipotle ranch.

**SUBSTITUTE:**  
• blackened shrimp 6.

## DRESSINGS:

ITALIAN • BUTTERMILK RANCH • RUSSIAN • CAESAR • CHUNKY BLEU CHEESE • HONEY DIJON • CHIPOTLE RANCH • POPPY SEED VINAIGRETTE

# CROCKS

**Soup of the Day MP**

**French Onion Soup 7.**  
extra melted gooey-crusty swiss .

**DDBG Chili 8.5**  
topped w/melted cheddar. served w/homemade honey-jalapeno cheddar cornbread & sour cream.

# BURGERS

80Z. FRESH CERTIFIED ANGUS BEEF, GROUND TURKEY, BLACK BEAN VEGGIE PATTY, OR GRILLED CHICKEN BREAST ON A CHALLAH ROLL, SERVED W/ FRIES, COLESLAW AND DILL PICKLE CHIPS.

## SUBSTITUTE:

• waffle fries 1. • salad 2.5  
• buttermilk battered onion rings 2.

**BYOB 11.**

(BUILD YOUR OWN BURGER)

pick your protein. pick your toppings. finished w/shredded iceberg lettuce, tomato, & red onion.

**The Wolf Pack 14.5**  
applewood smoked bacon jam, frizzled onions, meunster cheese, black pepper-truffle aioli

**DDBG Patty Melt 14.**  
applewood smoked bacon, pimento cheese, caramelized onions, on wave hill breads marble rye

**Bobby No Socks 14.**  
applewood smoked bacon, cheddar, frizzled onions, pickle chips, buttermilk ranch & chipotle-honey bbq.

**Dijonnaise 13.5**  
swiss cheese, applewood smoked bacon, caramelized onions and dijonaise.

**Mushroom Madness 12.5**  
swiss cheese, house marinated mushroom & onions.

**Hangover Helper 13.5**  
applewood smoked bacon, american cheese, runny egg, sriracha ketchup.

**Bee's Knees 14.5**  
goat cheese, applewood smoked bacon, caramelized onions, truffle-honey.

**The Gallo 14.5**  
grilled pancetta, fresh mozzarella, cherry peppers, marinara sauce on a toasted garlic challah roll.

**Jive Turkey 14.**  
blackened turkey burger, mexican corn salad, guacamole, fried tortilla strips, and chipotle glaze.

BAR • DRYDOCK • GRILLE

215 MAIN STREET  
NORWALK, CT 06851  
PHONE: (203) 956-6365

# SIGNATURE SANDWICHES

SERVED W/ FRIES, COLESLAW AND DILL PICKLE CHIPS.

## SUBSTITUTE:

• waffle fries 1. • salad 2.5  
• buttermilk battered onion rings 2.

**Chicago Italian Beef 13.**  
chicago classic...braised beef, pepperoncini peppers, giardiniera, w/melted provolone cheese. served w/extra jus on the side for dipping.

**French Dip 13.**  
house cooked rare roast beef, caramelized onions, melted swiss. served w/ au jus on a toasted garlic wedge.

**BBQ Pulled Pork 12.**  
chipotle-honey bbq pulled pork topped w/creamy coleslaw and served on a toasted challah roll.

**Philly 13.**  
"wiz" cheese sauce, caramelized onions & bell peppers on a grilled wedge.

**Caprese Chicken Sandwich 12.**  
grilled chicken breast topped w/ fresh mozzarella, roasted peppers, basil, balsamic reduction & fresh pesto on a toasted demi baguette.

**The Nemo 14.**  
fresh atlantic cod battered and fried, topped w/ cheddar, shredded iceberg, tomato, homemade tartar sauce & housemade salt & vinegar potato chips. served on a toasted challah roll.

**The Roxbury 12.5**  
triple decker club sandwich w/ choice of turkey breast, rare roast beef, or ham, applewood smoked bacon, w/ lettuce, tomato & mayo on texas toast, honey wheat or marble rye.

**The Larry Bird 14.**  
fried chicken breast, pimento cheese, coleslaw, pickle chips, sriracha mayo on a toasted challah roll.

**Chix & Waffle 14.5**  
crunchy fried chicken breast, applewood smoked bacon, cheddar cheese, and maple aioli sandwiched between a housemade honey-jalapeno cornbread waffle.

# DINNER PLATES

**Steak Frites 22.**  
10 oz. angus sirloin topped w/ gorgonzola, frizzled onions and a red wine demi glaze sauce. served w/ fries and seasonal veggies.

**Blackened Swordfish Kababs 18.**  
served over coconut rice w/mango salsa and seasonal veggies.

**Garlic-Cilantro Salmon 17.**  
served w/steamed vegetables and coconut rice.

**Linguini w/ Clam Sauce 16.**  
fresh copps island clams, garlic, white wine, and fresh herbs, come together in seafood stock, served over linguini and finished w/anchovy bread crumbs. served w/ garlic bread.

**Fish & Chips 16.**  
fresh atlantic cod filets, lightly battered and served w/old bay dusted fries, coleslaw, & tartar sauce.

**ADD:** • small caesar or house salad 5.

# TACOS

**(3) Willy's Fish Tacos 16.**  
grilled blackened swordfish topped w/ cilantro slaw, mango salsa, avocado, & chipotle glaze

**(3) Honkey Tonk 11.**  
chipotle-honey bbq pulled pork, applewood smoked bacon, frizzled onions, coleslaw, & buttermilk ranch.

**(3) Happy Cow 11.**  
grilled portabella mushrooms, goat cheese, avocado, caramelized onions, blistered cherry tomatoes, balsamic reduction.

**TACO TUESDAY**  
Tacos, Mexican Street Corn, Rice & Bean

# THIN CRUST PIZZA

Small 10 inch / Large 14 inch

**Classic Tomato Pie 8. | 11.**  
our fresh tomato sauce topped w/ mozzarella cheese and sprinkled w/oregano.

**Margarita 11.5 | 14.5**  
our fresh tomato sauce topped w/ fresh mozzarella, basil, & tomato. finished w/e.v.o.o and pecorino.

**Aristocrat (white) 11. | 15.**  
goat cheese, mozzarella, caramelized onions, pancetta, honey & balsamic reduction.

**Buffalo Chicken 12. | 15.**  
mozzarella, crumbled bleu cheese, grilled buffalo chicken breast, celery and finished w/buffalo sauce.  
with or without tomato sauce

**Clam & Bacon (white) 13. | 16.**  
fresh local clams, applewood smoked bacon, fresh garlic, e.v.o.o, mozzarella & pecorino.

## PIZZA TOPPINGS

SMALL .75 LARGE 1.5  
PEPPERONI, SWEET ITALIAN SAUSAGE, APPLEWOOD SMOKED BACON, RED ONION, MUSHROOM, CHERRY PEPPERS, ROASTED PEPPERS, JALAPEÑOS

# SPUDS

**Idaho Potato Skins 10.25**  
topped w/cheddar, applewood smoked bacon & scallions. served w/ sour cream.

**ADD:**  
• chili or guacamole 3.  
• pulled pork 4.

**Pecorino-truffle Fries 9.5**  
traditional fries tossed w/ pecorino romano, garlic, truffe oil, panchetta, and topped w/ a runny egg.

**Drunken Poutine 8.75**  
waffle fries topped w/hardy guinness gravy & cheese curds.

**PCH Highway 8.5**  
waffle fries topped w/ melted muenster cheese, diced grilled chicken, guacamole, applewood smoked bacon, scallions, & served w/ chipotle ranch.

**CHEESES:** muenster, cheddar, american, swiss, provolone **ADD: 1.**  
gorgonzola, goat cheese, queso fresco, fresh mozzarella, "wiz" sauce, **ADD: 2.**  
**TOPPINGS:**  
applewood smoked bacon **ADD: 2.5**  
caramelized onions, frizzled onions, mushrooms, runny egg, avocado, guacamole, jalapenos, cilantro slaw **ADD: 1.5**

## EXTRAS SIDES:

cole slaw, garlic bread, brussels sprouts, frizzled onions, mac & cheese **ADD: 3.5**

**DIPPING SAUCES:** **ADD: .50**  
dijonnaise, balsamic reduction, sriracha ketchup, buttermilk ranch, chipotle-honey bbq, maple aioli, chipotle ranch, russian, bleu cheese, chipotle glaze, black pepper-truffle aioli, guinness gravy

**BREAD SUBSTITUTES:**  
texas toast, marble rye, honey wheat, thomas's english muffin, flour or whole wheat tortilla wrap, iceberg lettuce wrap, (udi's gluten free roll 1.5)

WAVE HILL BREADS  
AN ARTISAN MICRO-BAKERY



# SIGNATURE



# DRINKS

16oz.

## Blackberry-Jalapeno Margarita

Herradura Blanco Tequila • Combier Orange Liqueur • black berry simple syrup • fresh jalapeno • lime juice • fresh black berries

## Peach Palmer

Deep Eddie Peach Vodka • lemonade • unsweetened iced-tea • lemon wheel

## Watermelon Mojito

Captain Morgan White Rum • fresh mint • watermelon • simple syrup • lime juice

## Moscow Mule

Titos "Handmade" Vodka • fresh lime juice • ginger beer

## Cucumber-Mint Lemonade

Silo Cucumber Vodka • fresh mint • lemon juice • simple syrup • lemon wheel • fresh cucumber

## A Happy Ending

Hendricks Gin • fresh lemon juice • simple syrup • ruby red grapefruit juice floater • hibiscus-sugar crystal rim

## DDBG Rum Punch

Captain Morgan White Rum • Malibu Coconut Rum • cranberry, orange & pineapple juices • Myers Rum floater

# WINE



# LIST

## White

- Pinot Grigio, Beretta, Friuli, Italy 8.
- Sauvignon Blanc, Uppercut, North Coast, California 8.
- Prosecco, Zonin, Italy 7.
- Chardonnay, Josh Cellars, Sonoma Coast, California 10.
- Chardonnay, Mythic Mountain, Mendoza 7.
- Rosé, Chapoutier Belleruche, France 8.

## Reds

- Cabernet Sauvignon, Firestone Vineyards, Santa Ynez, California 10.
- Cabernet Sauvignon, Glass Mountain, Chile 8.
- Merlot, 14 Hands, Colombia Valley, Washington State 8.
- Malbec, Bodegas Nieto Senetiner, Argentina 8.
- Pinot Noir, Ten Span, Central Coast, California 8.
- Red Blend, Mythic Mountain, Mendoza 7.

# SLUSHIES \$11.

16oz.

## FROSE

Belleruche Rose • Smirnoff Citrus Vodka • fresh strawberries • Grenadine

## ORANGE CREAMSICLE

Deep Eddy Orange Vodka • Smirnoff Vanilla Vodka • Orange Juice • Half & Half

## FROZEN DALY

Deep Eddy Peach Vodka • Smirnoff Citrus Vodka • Lipton Unsweetened iced tea • Country Time lemonade

# BEER



# LIST

## Bottles / Cans

- Bottle • Bud • Bud lite • Coors Light • Michelob Ultra • Corona • Heineken • Stella • Omission Gluten Free Pale Ale • Fat Tire • Peroni • Sam Adams (seasonal) • Downeast Cider (seasonal) • Fisher Island Lemonade • Allagash White

## Drafts

- Bronx ® • Stone ® • Miller Lite • Guinness • Two Roads ®
- Stony Creek "Dock Time" Amber Lager • Flavor of the Moment ®
- "Local Line" ®

Ask your server about our Revolving Door Beer List ®

