

APPETIZERS

LOBSTER ROLL	Potato Bun, Maine Style, Lemon, Celery	\$26
 GUACAMOLE AND CHIPS	Roasted Cherry Tomatoes, Cheese Crumble	\$18
SALMON TARTARE	Avocado Mousse, Cucumber, Truffle Oil, Shallots	\$21
DOCKSIDE FIRE WINGS	Crispy Chicken Wings Flambéd Tableside	\$17
GRILLED SHRIMP	Citrus Yogurt	\$18
FRIED CALAMARI	Marinara Dipping Sauce	\$19
MUSSELS	Choice of White Wine Garlic or Marinara Sauce	\$19
 DAKOTA'S GRILLED CHEESE	Cheddar, Gruyere, Truffle Aioli, Tomato Soup	\$19

SALADS

 WATERMELON FETA	Feta Mousse, Arugula Pistou, Citrus Vinaigrette, Toasted Sunflower Seeds	\$21
 MEDITERRANEAN SALAD	Tomato, Pepper, Cucumber, Frisée, Feta, Dressing	\$20
CAESAR SALAD	Gem Lettuce, Bacon, Rye Croutons, Dressing	\$18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or raw eggs may increase your risk of foodborne illness. If you have any allergies, please speak with your server or manager.



Dakota’s opened in September 2024 and overlooks the Throggs Neck Bridge and Hammond’s Cove, which is at the confluence of the East River and the Long Island Sound.

This cove is one of the few remnants of original salt marsh along the otherwise developed shoreline of the south-east Bronx.

ENTRÉES

USDA PRIME CEDAR RIVER HANGER STEAK	\$36
Taro Purée, Trumpet Mushroom, Green Pepper Steak Sauce	
BRANZINO	\$35
Whole Butterflied, Cauliflower Purée, Toasted Garlic, Lemon, Dill Sauce	
FAROE ISLANDS SALMON	\$28
Fennel Purée, Fresh Corn, Mint, Cucumber, Lemon Sauce	
CAJUN CHICKEN Lemon Sauce, French Fries, Frisée Salad	\$25
BUSTER'S CHEESEBURGER	\$23
Beef Patty, Gruyere, Lettuce, Tomato, Pickles, Remoulade, Fries Add Bacon (+\$3)	
HERB GRILLED CHICKEN Couscous, Citrus Emulsion	\$25

HANDMADE PASTAS

ROMANO AL POMODORO	\$24
Crispy Chicken Cutlet, Bucatini, Marinara Sauce	
SAILOR'S SEAFOOD MEDLEY	\$39
Squid Ink Spaghetti, Shrimp, Clams, Mussels, Lobster, Fresh Tomato	
LOBSTER RAVIOLI	\$36
Lobster Cream Sauce, Tarragon	
LIGUINE AND CLAMS	\$25
Linguine, Garlic White Wine Butter Sauce, Pickled Fresno Chili	
Substitute Gluten Free Pasta (+\$3)	



SIDES



LOBSTER MAC & CHEESE \$25



TRUFFLE PARM FRIES	\$10
SWEET POTATO FRIES	\$9
REGULAR FRIES	\$8

SAUTÉED SPINACH	\$8
BRUSSELS SPROUT	\$8
Bacon, Cranberries	

DAKOTA'S FAVORITES

LA MARINA MARGARITA.....\$12

Tequila, Pineapple Juice, Orange Liquor, Fresh Jalapeño, Tajin Rim

LYCHEE MARTINI Vodka, Lychee Puree, Lime Juice.....\$13

WHITE CRANBERRY LEMON DROP.....\$12

Vodka, White Cranberry Juice, Lemon Juice, Orange Liqueur

SMOKEY PALOMA Mezcal, Grapefruit, Lime, Salt Rim.....\$13

HOUSE SANGRIA Red or White.....\$11

HOUSE MARGARITA Tequila, Triple Sec, Lime Juice, Salt Rim.....\$10

Add Flavor (+\$1): Mango, Strawberry, Passion Fruit, Lychee

WE OFFER ALL CLASSIC COCKTAILS

WINE

RED & ROSÉ

MERLOT, CARDIFF • CALIFORNIA.....\$9/G – \$32/B

PINOT NOIR, MAVEN'S OATH • CALIFORNIA

ROSÉ, LAPOSTOLLE • CHILE

CABERNET SAUVIGNON, DISTRICT 7 • CALIFORNIA..\$11/G – \$40/B

WHITE & BUBBLES

PINOT GRIGIO, ZENATO • ITALY.....\$11/G – \$40/B

CHARDONNAY, COUSIÑO-MACUL • CHILE

SAUVIGNON BLANC, SPY VALLEY • NEW ZEALAND

PROSECCO BRUT, ZARDETTO • ITALY

BOTTLES & CANS

CORONA, HEINEKEN, MILLER LITE, MICHELOB ULTRA, BLUE MOON \$6

BRONX BREWERY WORLD GONE HAZY IPA, WELL EARNED PILSNER \$8

SURFSIDE ICED TEA \$9 **DOWNEAST CIDER** \$7

ASK YOUR SERVER ABOUT OUR SEASONAL SELECTION

NON - ALCOHOLIC

GONE COCONUT Pineapple Juice, Coconut Puree, Seltzer.....\$8

TROPICAL BREEZE Pineapple Juice, Orange Juice, Grenadine, Ginger Beer....\$8

HEINEKIN 0.0.....\$6



DESSERTS

\$12

BISCOFF CHEESECAKE

ESPRESSO MOUSSE

LEMON YOGURT PARFAIT

With Petite Beurre Cookies

\$9

AFFOGATO

Single Shot of Espresso, Vanilla Ice Cream

\$4.15

SCOOP OF ICE CREAM

Vanilla, Killer Chocolate, Peanut Butter Munch, Mint Chip, Cookies & Cream, Salted Caramel Pretzel, Passion Fruit, Cappuccino Kahlua Calypso, Pistachio, Strawberry

COFFEE/TEA

CAPPUCCINO \$8 • AMERICANO \$7

ESPRESSO \$6/\$8

\$5

COFFEE

TEA – BLACK, GREEN, ENGLISH BREAKFAST (DECAF)

If you want to bring your own dessert for a celebration, please call to inquire about fees.

WWW.DAKOTASBX.COM

718-535-3079



DESSERT COCKTAILS

\$16

PISTACHIO MARTINI

Vodka, Pistachio Cream Liqueur, Frangelico

\$14

ESPRESSO ON THE COVE

Vodka, Espresso, Half+Half, Simple, Chocolate Syrup

\$13

CARAJILLO

Licor 43, Espresso

DIGESTIVES

SCOTCH

Macallan 12 \$21

Oban 14 \$21

Glenlivet 12 \$17

\$11

CORDIALS

Sambuca

Kahlua

Limoncello

Bailey's

Frangelico

Upgrade to 2oz +\$5

Dakota's

RESTAURANT • GARTEN

\$38 PER PERSON

Choose One for Each Course, No Substitutions
Wed - Thu 4-6PM, Fri - Sun 12-3PM

STARTER

DAKOTA'S GRILLED CHEESE

Cheddar, Gruyere, Truffle Aioli, Tomato Soup

CAESAR SALAD Gem Lettuce, Bacon, Rye Croutons, Dressing

SALMON TARTARE Avocado Mousse, Cucumber, Truffle Oil, Shallots

ENTRÉE

CHICKEN FRITES Lemon Sauce, French Fries, Frisée Salad

FAROE ISLANDS SALMON

Fennel Puree, Fresh Corn, Mint, Cucumber, Lemon Sauce

LOBSTER RAVIOLI Lobster Cream Sauce, Tarragon

BRANZINO (+\$5)

Whole Butterflied, Cauliflower Purée, Toasted Garlic, Lemon, Dill Sauce

DESSERT

BISCOFF CHEESECAKE - OR - ESPRESSO MOUSSE

3 - COURSE WINE PAIRING +\$20

~PROSECCO · CHARDONNAY, MALBEC OR ROSÉ · LIMONCELLO~

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For parties of 6 or more, 20% gratuity will be added to the final bill.

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