



410-686-1188  
3321 EASTERN BLVD.  
MIDDLE RIVER, MD 21220  
WWW.BYTHEDOCKS.COM

## STARTERS

### DELICIOUS, STARTERS & SMALL PLATES

#### ASIAN FRIED BRUSSEL SPROUTS 10

Crispy pork, honey, sriracha, soy, garlic, and ginger

#### COCONUT CURRY MUSSELS 14

Fennel, braised celery, jalapeno, cilantro

#### SAGANAKI (FRIED CHEESE) 12

Toasted sesame, truffle honey

#### MISO SKIRT STEAK

#### LETTUCE WRAPS 16

Kimchi, roasted garlic, jalapeno, chimichurri

#### CRAB DIP 15

Our signature seasoned creamy cheese mix with crab meat served with toasted sliced baguettes

#### FRIED CALAMARI 16

Lemon & house made marinara

#### BAM BAM ROCK SHRIMP 16

Tossed in a sriracha aioli

#### PUB WINGS 18

Choice of sauce:

Buffalo | BBQ | Honey Old Bay | Sweet Chili | Old Bay

#### SHORT RIB BAO BUN 16

Pickled red onion, tiger sauce

#### MEDITERRANEAN

#### GRILLED OCTOPUS 18

Baba ganoush, crispy chickpea salad

#### STUFFED MUSHROOM CAPS 20

Stuffed with jumbo lump crab meat.

Served with cocktail & lemon

#### COCONUT SHRIMP 15

Served with tangy marmalade

#### OYSTERS ROCKEFELLER 16

1/2 dozen, three cheese blend, creamy spinach, topped with imperial

#### CLAMS CASINO 10

1/2 dozen, topped with medley of onion, peppers & bacon

## SOUPS

MADE DAILY WITH THE FINEST  
AND FRESHEST INGREDIENTS

#### MARYLAND CRAB c 6 | b 9

A Maryland staple! Tomato based, veggies & sweet crab meat

#### CREAM OF CRAB c 7 | b 10

Creamy & rich, sherry wine & sweet crab meat

#### HALF & HALF c 7 | b 10

A blend of Maryland Crab & Cream of Crab soups

### CHOICE OF SIDES

Apple Sauce • Cole Slaw • Potato Salad  
Baked Potato • Mashed Potatoes • House Cut Fries  
Rice Pilaf • Pickled Beets • Roasted Vegetables  
Creamed Spinach • Vegetable of the Day

### ADD PREMIUM SIDES \$\$\$

Loaded Baked Potato 2 • Grilled Asparagus 3

## SALADS

~ Our House Made Dressings ~ Made Fresh Daily  
Our Famous House Creamy Greek • Our Famous Ranch

Bleu Cheese • Italian • Thousand Island

### Other Selections Include

French • Raspberry Vinaigrette • Honey Mustard

Pepper Parmesan Oil & Vinegar • Balsamic Vinaigrette

### Add to any salad

Chicken 6 | Shrimp 10 | Salmon 10 | Crab Meat MP

#### ICEBERG WEDGE 12

Avocado mousse, bacon, baby tomato, house ranch, pickled red onion

#### SMOKED EGGPLANT 15

Barrel aged feta, roasted red pepper, red onion, baby tomato, truffle balsamic

#### GREEK Half 8 | Full 13

Feta cheese, Kalamata olives, cucumber, red onion, tomato, pepperoncinis, and mixed peppers, House Greek dressing

#### CAESAR Half 6 | Full 12

Romaine hearts, herb croutons, pecorino

#### DOCK'S HOUSE SALAD Half 5 | Full 11

Mixed greens, tomatoes, cucumbers, peppers, red onions & croutons

#### BOWLEYS QUARTER'S SALAD 25

Jumbo shrimp, crab balls, strawberries, candied walnuts, dried cranberries, raisins, crumbled feta, balsamic vinaigrette

## SEAFOOD ENTREES

Entrees are complete with two sides of your choice

### BY THE DOCKS AWARD WINNING COLOSSAL CRAB CAKES

Single 28 • Double 50

Our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried

#### FRIED SHRIMP 19

Six jumbo shrimp freshly breaded and fried golden brown, served with our housemade cocktail sauce

#### CRAB IMPERIAL 34

14 oz. masterpiece of luscious lumps of crab meat topped with our signature imperial glaze

#### STUFFED SHRIMP 32

Three jumbo shrimp butter-fried, seasoned and stuffed with our signature jumbo lump crab meat

#### SEA SCALLOPS 30

Large deep diver scallops broiled in a delicious lemon butter sauce or fried golden brown

#### FRIED JUMBO OYSTERS 20

Hand-breaded and fried local oysters

#### STUFFED OYSTERS 35

Three oysters on the half shell stuffed with our signature crab imperial

#### STUFFED LOBSTER TAIL 50

9 Oz. cold water lobster tail broiled to perfection and piled high with our signature jumbo lump crab meat

#### LOBSTER TAIL 35

9 Oz. cold water lobster tail broiled to perfection, served with drawn butter and lemon

## RAW BAR

### CHINCOTEAGUE OYSTERS 11

Chincoteague, VA | 1/2 dozen on the half shell

### BLUE POINT OYSTERS 13

Long Island, NY | 1/2 dozen on the half shell

### RASPBERRY POINT OYSTERS 16

PEI | 1/2 dozen on the half shell

### SHRIMP COCKTAIL 13

Old Bay & lemon

### SHRIMP & CRAB LOUIE 16

Avocado mousse, bib lettuce, pickled red onion, old bay

### TUNA POKE 16

Asian pear, avocado, jalapeno & black garlic shoyu

### MIDDLENECK CLAMS 9

1/2 Dozen on the half shell

### MAINE LOBSTER 1/2 or Whole 15/30

Tiger sauce & lemon

## TOWERS

Served with Cocktail sauce, Apple mignonette, Horseradish crema

### Petite 45

6 oysters, 6 mussels, 4 clams, 5 shrimp cocktail, tuna poke

### Gran 75

12 oysters, 12 mussels, 6 clams, 10 shrimp, tuna poke, 1/2 chilled lobster

## COMBINATION PLATTERS

Entrees are complete with two sides of your choice

### STEAK & CAKE 45

12 oz. New York strip with our signature jumbo lump crab cake

### LAMB CHOPS & CAKE 39

Lamb chops, seared to perfection, accompanied by our signature jumbo lump crab cake

### CAKE & SHRIMP 34

Our 8 oz. crab cake and three fried jumbo shrimp

### STEAK & SHRIMP 36

12 oz. New York strip and three jumbo shrimp

### RIBS & CAKE 36

Half rack of ribs accompanied by our signature jumbo lump crab cake

### FILET & CAKE 49

Queen of steaks meets the King of seafood, jumbo lump crab cake

### FRIED TRIO 35

Jumbo shrimp, scallops and our signature jumbo lump crab cake

### BROILED SEAFOOD PLATTER 45

Our jumbo lump crab cake, stuffed oyster, shrimp, scallops & a filet of flounder broiled in lemon butter sauce

### JEWELS OF THE SEA 46

4 oz. cold water lobster tail, our signature jumbo lump crab cake, jumbo shrimp and scallops broiled to perfection, served with drawn butter

### SURF & TURF 55

9 oz. cold water lobster tail paired with 10 oz. filet mignon

### LOBSTER & CAKE 55

9 oz. cold water lobster tail paired with famous jumbo lump crab cake





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## HAND ON SMOKE & FIRE SANDWICHES

Served with your choice of one: house cut fries, coleslaw or our chunky applesauce

### AWARD WINNING CRAB CAKE SANDWICH 27

Our signature colossal jumbo lump crab cake, served on a Kaiser roll with lettuce and tomato

### SHRIMP SALAD SANDWICH 16

Large shrimp, chopped and seasoned, mixed with Old Bay seasoning, celery and mayo

### FIRE-GRILLED BURGER 14

Hand pattied, 10 oz. USDA choice ground chuck grilled over an open flame to your liking

### BALTIMORE CHICKEN SANDWICH 18

Breaded chicken breast, smothered with our signature crab dip, served on a toasted roll

### CRAB CAKE BURGER 25

Topped with fresh jumbo lump crab meat with fresh provolone cheese and finished with our signature imperial sauce

### BBQ SURF AND TURF BURGER 20

Black angus patty with BBQ shrimp, cheddar & crispy onion straws

### MARYLAND CRABBY BURGER 20

Black angus burger with our signature crab dip and mixed cheeses

## CHICKEN ENTREES

### DELISH VARIETY OF POULTRY DISHES

### CHICKEN PARMIGIANA 21

Boneless chicken breast, breaded and pan fried then baked with marinara sauce and mozzarella cheese, served with spaghetti and garlic bread

### CHICKEN HIBACHI STIR-FRY 21

Chicken breast tossed with a mix of vegetables: broccoli, sugar snap peas, water chestnuts, and red pepper strips in our own house made teriyaki sauce over rice

### CHICKEN CHESAPEAKE 35

Chicken breast topped with our jumbo lump crab meat and finished with our signature imperial sauce, served with two sides

### CHICKEN CORDON BLEU 22

Tender Chicken breast stuffed with ham and swiss cheese and topped with our tasty house made mushroom cream sauce, served with two sides

### CHICKEN MARSALA 21

Fresh chicken medallions sautéed with fresh mushrooms and finished with a marsala wine sauce, served with a side of spaghetti and garlic bread

PLEASE NOTE: No Split Checks Allowed-One Check Per Table • 18% Gratuity Added to Parties of 5 or More

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness. Tell your server if you have food allergies.

## FRESH FISH

Served with two side dishes

- SALMON 22
- FLOUNDER 22
- ROCKFISH 29
- FRESH TUNA 25
- ATLANTIC COD 20

## PASTA

All pasta entrees served with garlic bread

### CHESAPEAKE CRAB ALFREDO 29

Fettucini alfredo topped with a 5oz. jumbo lump crab cake surrounded by PEI mussels

### FETTUCCINE ALFREDO 16

Fettuccine tossed in our creamy alfredo sauce finished with parmesan cheese

### add Chicken 21 | add Shrimp 23

### add Shrimp and Scallops 26

### SEAFOOD ELLIE 26

Jumbo shrimp, scallops, mussels and calamari sautéed in a roasted garlic marinara sauce served over linguini

### SEAFOOD ALA BAY 28

Jumbo shrimp, scallops and crab meat sautéed in our Old Bay cream sauce, served over fettuccine

### SEAFOOD DIABLO 28

Jumbo shrimp, scallops, clams and fresh crab meat sautéed in a spicy marinara sauce with Italian herbs served over rice or linguini

### SEAFOOD PARADISE 28

Jumbo shrimp and crab meat sautéed in a “Pink” rose cream sauce served over penne pasta

### SHRIMP SCAMPI 23

Sautéed in a bistro scampi sauce, served over rice or linguini

## CHEF’S SPECIALTIES

### JAMBALAYA 25

New Orleans Staple with chicken, shrimp, and Andouille sausage, sautéed peppers onions, and mushrooms over rice or penne pasta

### CRABBY MAC & CHEESE 24

Jumbo lump crab, bacon, cream cheese jalapeño sauce, cheddar and smoked gouda

### AUTHENTIC GREEK GYRO PLATTER 18

Authentic sliced gyro served with Greek salad, roasted veggies, rice pilaf, 1 stuffed grape leaf with tzatziki sauce and pita bread

### GREEK CHICKEN SOUVLAKI PLATTER 18

Two skewers of chicken marinated in Greek herbs, served with Greek salad, roasted vegetables, rice pilaf, one stuffed grape leaf with tzatziki sauce and pita bread

### CHICKEN MAMA MIA 22

Sautéed chicken breast topped with fresh spinach, sliced tomato and melted mozzarella cheese with penne pasta in a light-pink vodka sauce

### FISH AND CHIPS 19

Natty Boh beer battered atlantic cod served with hand cut fries, tartar sauce and malt vinegar

## BEVERAGES

- Soft Drinks 3.49  
Coke, Diet Coke, Sprite, Mr. Pibb, Root beer, Ginger Ale, Lemonade, Raspberry Tea, Sweet Tea,
- Brewed Tea | Unsweetened Tea 3.49
- Juices no refills 4.99  
Orange, Cranberry, Tomato, Grapefruit, Apple, Pineapple

## FISH IS DELIVERED DAILY TO ENSURE FRESHNESS

### Your Choice of Preparation

- TRADITIONAL Broiled with lemon butter
- STUFFED w/ Jumbo Lump Crab Imperial 16 (additional)
- MEDITERRANEAN Traditionally broiled with fresh lemon vinaigrette, Greek herbs and roasted tomato
- PARMESAN CRUSTED Baked and finished with lemon-lime butter
- ASIAN Ginger soy glaze finished with sesame seeds
- NEW ORLEANS Blackened, cajun butter sauce topped with a touch of pico de gallo

## BUTCHER BLOCKS

### STEAK, CHOPS AND RIBS THE DOCKS AWARD WINNING COLOSSAL CRAB CAKES

Entrees are complete with two sides of your choice

- THICK CUT N.Y. STRIP (12 oz.) 29
- KING SIZE (16 oz.) 38  
Classic strip loin with lean, rich flavor, grilled to your liking
- FILET MIGNON 35  
10 oz. center cut, Queen of Steaks
- T-BONE 30  
22 oz. extra thick cut of aged beef, grilled to your liking
- PORTERHOUSE 40  
24 oz. char- grilled to your liking
- PORK CHOPS 20  
Tender pork chops, rubbed with our seasoning and grilled to your liking
- LAMB CHOPS 35  
Lean and tender baby lamb chops marinated and grilled to your liking
- BY THE DOCKS RIBS  
Half a Rack 19 | Full Rack 27  
Meaty, slow roasted tender baby back ribs glazed in our house made BBQ sauce

### ADD-ONS

Single Stuffed Jumbo Shrimp MRKT  
3 Jumbo Shrimp Fried Or Grill 10  
5 oz. Lobster Tail MRKT  
Jumbo Lump Crab Cake MRKT

### STEAK UPGRADES

Sautéed Onions & Mushrooms 5  
A-1 Steak Sauce Demi-glace 5  
(Sautéed mushrooms & A-1Steak Sauce)  
Black and Blue 5  
(Bacon and blue cheese sauce)  
Chesapeake 19.99  
(Jumbo lump crab imperial)

### CHOICE OF SIDES

Apple Sauce • Cole Slaw • Potato Salad  
Baked Potato • Mashed Potatoes • House Cut Fries  
Rice Pilaf • Pickled Beets • Roasted Vegetables  
Creamed Spinach • Vegetable of the Day

### ADD PREMIUM SIDES \$\$\$

Loaded Baked Potato 2 • Grilled Asparagus 3

- Milk no refills 3.99
- Coffee 3.49 | Hot Tea 3.49
- Hot Chocolate no refills 3.49
- S.Pellegrino Sparkling Natural Mineral Water (16oz) 3.99
- Saratoga Still Spring Water 3.50