

Valentine's Day Menu

Champagne Strawberry Sparkler 9

Grey Goose vodka, elder flower liqueur and cranberry juice shaken with fresh strawberries, topped with Champagne

Valentini 9

Grey Goose vodka, triple sec, strawberry mix and a splash of grenadine

Love Potion 8

Coconut, pineapple and mango rums mixed with cranberry, pineapple juice and a splash of grenadine

♥ Soups

Cream of Crab Cup 5.99 | Bowl 6.99

A Baltimore Staple! Creamy and rich with a hint of sherry wine, with lump crab meat

Maryland Crab Cup 4.99 | Bowl 5.99

Traditional and Classic! Tomato based with fresh vegetables and crab meat

Half & Half Cup 5.99 | Bowl 6.99

Blend of our crab soup and cream of crab

French Onion Crock 4.99

Topped with melted mozzarella cheese

♥ Appetizers

Ahi Tuna 12.99

Blackened rare Ahi tuna with spicy sriracha and cucumber wasabi dressing

Coconut Shrimp 14.99

A crowd favorite - jumbo shrimp rolled in fresh coconut and served with tangy marmalade sauce

Calamari 11.99

Delicate, fresh calamari flash fried and served traditionally with fresh lemon and our house made marinara or Asian style tossed with our sweet and spicy sauce

Crab Toast Points 12.99

Seasoned jumbo lump crab meat on toasted French baguette, topped with imperial sauce

Crab Dip 13.99

Our signature dip of seasoned cream cheese layered with crab meat and topped with melted cheeses, served with toasted sliced baguettes

Oysters Rockefeller (6) 13.99

Chef's specialty - oysters topped with a three cheese creamy spinach mix and finished with our signature imperial sauce

Clams Casino (6) 10.99

Top neck clams shucked and stuffed with a medley of onion, peppers and bacon

Firecracker Shrimp 12.99

Large shrimp tossed in our house made sweet chili cream sauce

Chesapeake Crab Alfredo 25.99

Fettucine Alfredo topped with 5 oz. jumbo lump crab cake, surrounded by P.E.I. mussels

N.Y. a La Chesapeake 27.99

12 oz. Black Angus N.Y. strip steak, grilled to your liking, topped with crab meat, sauteed mushrooms and finished in sherry-cream sauce, served with two sides

Lobster Pasta 32.99

5 oz. lobster tail sauteed in a creamy garlic sauce with shrimp, mussels, clams, and calamari over linguini

King Stuffed T-Bone 36.99

Char-grilled to your liking and topped with our Award Winning jumbo lump crab cake and shrimp, served with two sides

Italian Seaside Combination 30.99

Three is never a crowd! 5 oz. lobster tail, garlic scallops, and our signature fettucine shrimp alfredo

Seafood Imperial 27.99

Sauteed shrimp, scallops and our Award Winning jumbo lump crab cake topped with a rich imperial sauce

Seafood Carnival 30.99

1/2 Maine lobster sauteed with shrimp, scallops, mussels and clams in a rosé sauce over fettucine

♥ Steamer & Raw Bar

Oysters per 1/2 dozen

Chesapeake Bay Local 12

Blue Points Long Island, NY 13

Oyster Shooters Beer 4 | Vodka 5 | Bloody 6

Steamed Shrimp

Jumbo 1/2 lb 13.99 | 1lb 22.99

Prince Edwards Island Mussels 9.99

Fresh PEI mussels sautéed in a garlic white wine sauce or diablo style

By the Docks Steam Pot 30.99

1/2 Maine lobster, PEI mussels, jumbo shrimp, clam, steamed vegetables, corn on the cob and red bliss potatoes

Alaskan Steam Pot 26.99

Steamed snow crab legs, PEI mussels, jumbo shrimp, top neck clams, steamed vegetables, corn on the cob and red bliss potatoes

♥ Salads

Caesar Salad 8.99

Add Grilled or Blackened Chicken 4 | Shrimp 8 | Salmon 9 | Ahi Tuna 6
Crisp romaine lettuce, homemade croutons, grated and shaved parmesan cheese tossed in our secret creamy caesar dressing

Greek Salad 10.99

Mixed greens, layered with feta cheese, Kalamata olives, cucumber, red onion, tomato pepperoncinis and mixed peppers, served with our house made creamy Greek dressing

Mediterranean Calamari Village Salad 14.99

Flash fried calamari with tomato, cucumber, red onion, Kalamata olives, mixed peppers and feta cheese, tossed with our house made vinaigrette dressing

Bowley's Quarters Salad 18.99

Large shrimp and two of our signature crab balls with mixed greens, fresh strawberries, candied walnuts, dried cranberries, raisins and crumbled feta cheese with a balsamic vinaigrette

Choice of sides

Apple Sauce | Cole Slaw | Baked Potato | Mashed Potatoes | Pickled Beets
Hand-cut Fries | Rice Pilaf | Broccoli | Vegetable of the Day

♥ Chef's Special

♥ Seafood Entrees

Entrees are complete with two sides of your choice

By The Docks Famous Crab Cakes Single 20.99 | Double 33.99

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

Stuffed Lobster Tail 41.99

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

Lobster Tail 29.99

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

Crab Imperial 25.99

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

Stuffed Shrimp 27.99

Three jumbo shrimp butterflied, seasoned and stuffed with our signature jumbo lump crab meat

Sea Scallops 23.99

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

Stuffed Oysters 23.99

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

Combination Platters ♥

Entrees are complete with two sides of your choice

Surf & Turf 40.99

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

Steak & Cake 34.99

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

Steak & Shrimp 26.99

12 oz. New York Strip and three jumbo shrimp

Ribs & Cake 28.99

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

Fried Trio 29.99

Jumbo shrimp, scallops and our signature jumbo lump crab cake

Broiled Seafood Platter 33.99

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

Lamb Chops & Cake 29.99

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

Jewels of the Sea 34.99

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

♥ Steaks, Chops and Ribs

Entrees are complete with two sides of your choice

Thick Cut N.Y. Strip - Queen size (12 oz.) 19.99 | King size (16 oz.) 25.99

Classic strip loin with lean, rich flavor, grilled to your liking

Filet Mignon 28.99

10 oz. center cut, grilled to your desired temperature

Lamb Chops 27.99

Lean and tender baby lamb chops marinated and grilled to your liking

By The Docks Ribs - Half Rack 15.99 | Full Rack 23.99

Meaty, slow roasted tender baby back ribs glazed in our house made bbq sauce

Fresh Fish ♥

All fish is delivered daily to ensure freshness.

Served with two side dishes of your choice

Tilapia 18.99 | Flounder 19.99 | Salmon 20.99 | Catch of the Day M.P

Choice of Preparation Broiled in a lemon-butter sauce

Blackened (with Cajun spices)

Mediterranean style (Greek herbs drizzled with fresh squeezed lemon)

Chesapeake style (with Old Bay)

Stuff any fish with jumbo lump crab imperial 12

Choice of sides

Apple Sauce | Cole Slaw | Baked Potato | Mashed Potatoes | Pickled Beets
Hand-cut Fries | Rice Pilaf | Broccoli | Vegetable of the Day