



410-686-1188  
3321 Eastern Blvd.  
Middle River, MD 21220  
www.bythedocks.com

## Appetizers

### DELICIOUS, STARTERS & SMALL PLATES

#### ASIAN FRIED BRUSSEL SPROUTS 8.99

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

#### AHI TUNA SASHIMI 13.99

Blackened rare ahi tuna with spicy cucumber and wasabi dressing

#### BLUE MOON BEER MUSSELS 13.99

PEI mussels, and andouille sausage sautéed in a spicy beer broth with red onion and roasted cherry tomato

#### CALAMARI 13.99

Delicate, fresh calamari flash-fried and served with fresh lemon and our house made marinara

#### CLAMS CASINO (6) 9.99

1/2 dozen top neck clams shucked and stuffed with a medley of onion, peppers and bacon

#### COCONUT SHRIMP 13.99

A crowd favorite! Jumbo shrimp rolled in fresh coconut, served with tangy marmalade sauce

#### FIRECRACKER SHRIMP 13.99

Jumbo shrimp tossed in our house made sweet chili cream sauce

#### CRAB DIP 15.99

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

#### CRAB BALLS 19.99

Four bite size crab balls made with our Award-winning recipe

#### YIA YIA'S GREEK STUFFED

##### GRAPE LEAVES 9.99

Grapevine leaves stuffed with beef, rice, herbs and topped with a lemon cream sauce, served with tzatziki sauce

#### MEDITERRANEAN GRILLED OCTOPUS 16.99

Char-grilled octopus, marinated in herbs, served over a Greek relish

#### OYSTERS ROCKEFELLER 14.99

Chef's specialty - 1/2 dozen oysters topped with a three cheese creamy spinach mix and finished with our signature imperial sauce

#### CRAB PRETZEL 15.99

Soft pretzel smothered with our signature crab dip

#### CRAB TOAST POINTS 16.99

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

#### STUFFED MUSHROOM CAPS 19.99

Four mushrooms stuffed with our signature jumbo lump crab meat

#### SWEET POTATO FRIES 5.99

with maple-bacon cream dip

#### TRUFFLE FRIES 7.99

Truffle, garlic, parmesan, shoe string house cut fries

#### HOMEMADE ONION RINGS 7.99

Fresh cut sweet yellow onion, breaded and fried crispy, served with homemade ranch and honey mustard

#### BUFFALO WINGS 15.99

Jumbo chicken wings cooked to a perfect golden brown and tossed in your choice of sauce: buffalo sauce | BBQ | honey Old Bay | sweet chili

#### HOMEMADE CHICKEN TENDERS 9.99

Served with honey mustard dressing

#### CRAB EGG ROLLS 19.99

Crispy house made egg rolls stuffed with crab meat and served with a spicy mayo.

#### GOAT CHEESE BRÛLÉE 11.99

Goat cheese, Sun dried tomatoes, roasted garlic & pine nut blend with caramelized sugar crust served with balsamic glazed pita chips

### 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  
House Salad 3 • Caesar Salad 3  
Greek Salad or Greek Village Salad 4

## 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 • Cucumber Wasabi

### Add to any salad

Grilled Chicken or Blackened Chicken 5  
Shrimp 8 | Salmon 10

#### SEARED AHI TUNA SALAD 17.99

Mixed field greens topped with rare Ahi Tuna, tomato, avocado, red onion, cucumber, mixed peppers, carrot, wonton strips, drizzled with sushi sauce and cucumber wasabi dressing

#### HOUSE SALAD 7.99

Fresh greens, tomato, onion, cucumber, mixed peppers, cheddar jack cheese and croutons

#### CAESAR SALAD 8.99

Crisp romaine lettuce, Parmesan cheese and croutons tossed in our 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 Famous House Greek dressing

#### BOWLEYS QUARTER'S SALAD 23.99

Jumbo 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

#### THE NEPTUNE SALAD 18.99

Choice of: Blackened or Grilled salmon and shrimp  
Crisp roman lettuce with cucumber, tomato, mixed peppers red onion and hard boiled egg

#### MEDITERRANEAN CALAMARI

##### VILLAGE SALAD 17.99

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

#### SEAFOOD COBB SALAD 23.99

Fresh mixed greens, topped with jumbo lump crab meat, shrimp, bacon, bleu cheese crumbles shredded mozzarella and cheddar cheeses, sliced avocado, hard boiled egg, tomato and red onion

## Soup

### MADE DAILY WITH THE FINEST AND FRESHEST INGREDIENTS

#### MARYLAND CRAB C 5.99 | B 8.99

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

#### CREAM OF CRAB C 6.99 | B 9.99

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

#### HALF & HALF C 6.99 | B 9.99

A blend of our Maryland crab soup and cream of crab

#### FRENCH ONION Crock 5.99

Topped with melted mozzarella cheese

#### OYSTER STEW 8.99

Freshly shucked oysters in a cream stew prepared to order

## Hand on Smoke & Fire Sandwiches

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

#### AWARD WINNING CRAB CAKE SANDWICH 23.99

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

#### SHRIMP SALAD SANDWICH 15.99

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

#### CAJUN SHRIMP PO' BOY 15.99

Lettuce, tomato, onion, pickles, spicy aioli, house made hoagie roll

#### FILET MIGNON SANDWICH 20.99

6 oz. sliced filet mignon, caramelized onion, tomato confit, toasted blue cheese, arugula, balsamic reduction

#### FIRE-GRILLED BURGER 10.99

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

#### CHEESE BURGER 11.99

## Steamer & Raw Bar

#### PRINCE EDWARDS ISLAND MUSSELS 10.99

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

#### BY THE DOCKS STEAM POT 34.99

Whole Maine lobster, PEI mussels, jumbo shrimp, top neck clams, steamed vegetables, corn on the cob and red bliss potatoes

#### ALASKAN STEAM POT 34.99

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

#### SHRIMP COCKTAIL 11.99

5 jumbo shrimp, steamed and peeled, served with house made cocktail sauce

#### STEAMED SHRIMP

Maryland style with Old Bay and onions  
Jumbo 1/2 lb 13.99 • 1lb 22.99

#### TOP NECK CLAMS 8.99

1/2 dozen raw

#### BY THE DOCKS OYSTERS

Ask for our daily selection! Served mignonette and cocktail sauces

#### OYSTER SHOOTERS

Beer 4

Vodka 5

Bloody 6

## Seafood Entrees

Entrees are complete with two sides of your choice

#### BY THE DOCKS AWARD WINNING COLOSSAL CRAB CAKES

Single 25.99 • Double 43.99

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

#### CRAB IMPERIAL 30.99

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

#### STUFFED SHRIMP 29.99

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

#### FRIED SHRIMP 20.99

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

#### SEA SCALLOPS 26.99

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

#### FRIED JUMBO OYSTERS 20.99

Hand-breaded and fried local oysters

#### STUFFED OYSTERS 29.99

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

#### STUFFED LOBSTER TAIL 45.99

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

#### BACON CHEESE BURGER 12.99

#### BLACKENED CHICKEN SANDWICH 12.99

Seasoned grilled chicken topped with sautéed onions, peppers and melted provolone cheese, served with our house made ranch dressing

#### TRADITIONAL HOT

##### OPEN-FACE SANDWICH 14.99

Your choice of oven-roasted beef or turkey, served with house cut fries or mashed potatoes all smothered in gravy on white bread

#### BALTIMORE CHICKEN SANDWICH 15.99

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

#### MARYLAND BURGER 23.99

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

## Combination Platters

Entrees are complete with two sides of your choice

### STEAK & CAKE 39.99

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

### LAMB CHOPS & CAKE 35.99

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

### CAKE & SHRIMP 30.99

Our 8 oz. crab cake and three fried jumbo shrimp

### STEAK & SHRIMP 30.99

12 oz. New York strip and three jumbo shrimp

### RIBS & CAKE 32.99

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

### FILET & CAKE 45.99

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

### FRIED TRIO 35.99

Jumbo shrimp, scallops and our signature jumbo lump crab cake

### BROILED SEAFOOD PLATTER 39.99

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

### JEWELS OF THE SEA 39.99

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 45.99

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

### LOBSTER & CAKE 45.99

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

## Chicken Entrees

### DELISH VARIETY OF POULTRY DISHES

#### CHICKEN PARMIGIANA 18.99

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

#### CHICKEN HIBACHI STIR-FRY 18.99

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, served with tossed salad

#### CHICKEN CHESAPEAKE 30.99

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

#### CHICKEN CORDON BLEU 19.99

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 18.99

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

## Wine

### WHITE

**Pinot Grigio**, Co' del Sarto, Italy g 8/btl 29

**Pinot Grigio**, Santa Margherita, Italy btl 50

**Chardonnay**, Round Hill, CA g 8/btl 29

**Chardonnay**, Cline, CA g 10/btl 39

**Sauvignon Blanc**, Frenzy, New Zealand g 8/btl 29

### RED

**Pinot noir**, Avalon, CA g 8/btl 29

**Pinot noir**, Firesteed, OR btl 39

**Merlot**, Grayson, CA g 8/btl 29

**Cabernet Sauvignon**, Bliss, CA g 8/btl 29

**Cabernet**, Buena Vista, CA g 10/btl 39

**Malbec**, Altos de las Hormigas, Argentina g 8/btl 29

**Chianti**, Lucignano, Italy g 9/btl 34

### BUBBLES AND ROSE

**Peach Bellini** Cocktail, Italy, 250 ml 10

**Prosecco**, Tenuta Sant' Anna, Italy 187 ml 9

**Sparkling Brut**, Le Grand Courtage, France btl 39

**Rose**, La Vieille Ferme, France g 8/btl 29

### SWEET

**Riesling**, Bex, Germany g 8/btl 29

**Moscato**, La Romantica, Italy g 8/btl 29

**White Zinfandel**, Buehler, Napa Valley g 8/btl 29

**Sweet Red**, Brachetto La Romantica, Italy g 10/btl 39

## Fresh Fish

Served with two side dishes

**SALMON 22.99**

**FLOUNDER 21.99**

**ROCKFISH 24.99**

**FRESH TUNA 22.99**

## Pasta

All pasta entrees served with tossed salad and garlic bread

#### CHESAPEAKE CRAB ALFREDO 29.99

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

#### FETTUCCINE ALFREDO 14.99

Fettuccine tossed in our creamy alfredo sauce

finished with parmesan cheese

**add Chicken 18.99 | add Shrimp 20.99**

**add Shrimp and Scallops 23.99**

#### PASTA ALA FOTI 14.99

Four cheese pasta, mozzarella, romano, parmesan and ricotta cheese tossed in our house made tomato sauce with penne pasta

**add Chicken 18.99 | add Shrimp 20.99**

#### SEAFOOD ELLIE 24.99

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

#### SEAFOOD ALA BAY 26.99

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

#### SEAFOOD DIABLO 26.99

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

#### SEAFOOD PARADISE 26.99

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

#### SHRIMP SCAMPI 20.99

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

#### HOMEMADE LASAGNA 14.99

Homemade lasagna noodles layered with ground beef, mozzarella, provolone and ricotta cheese, topped with marinara sauce

## Chef's Specialties

Served with a side salad

#### JAMBALAYA 23.99

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

#### CRABBY MAC & CHEESE 23.99

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

#### GREEK CHICKEN SOUVLAKI PLATTER 16.99

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

#### YUCATAN TUNA & SHRIMP 27.99

Fresh grilled blackened tuna and jumbo shrimp sautéed with chili-lime butter and caramelized pineapple sauce, topped with fresh jalapeños deglazed with tequila over Asian slaw and rice

#### CHICKEN MAMA MIA 19.99

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

## Bottles of Beer

### DOMESTIC 4

**Budweiser**

**Bud Light**

**Bud Light Lime**

**Blue Moon**

**Coors Light**

**Michelob Ultra**

**Miller Light**

**Natty Boh**

**Sam Adams**

**Sam Adams**

**Seasonal**

**Yuengling**

### IMPORT 5

**Corona**

**Corona Premier 90 cal**

**Heineken**

**Stella Artois**

### CRAFT BEER 6

**Sierra Nevada Pale Ale**

**Dogfish Head 60 Minute IPA**

**Heavy Seas Loose Cannon Hop3**

**Angry Orchard Hard Cider**

## FISH IS DELIVERED DAILY TO ENSURE FRESHNESS

### Your Choice of Preparation

**TRADITIONAL** Broiled with lemon butter

**STUFFED** with Jumbo Lump Crab Imperial 19.99 (additional)

**MEDITERRANEAN** Traditionally broiled with fresh lemon vinaigrette, Greek herbs and roasted tomato

**YUCATAN** Roasted with a sweet chili-lime butter sauce, caramelized pineapple, topped with fresh jalapeños

### 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.) 24.99

**KING SIZE** (16 oz.) 32.99

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

**SIGNATURE PRIME RIB** 32.99

Extra thick cut of aged beef, slowly roasted to preserve its natural juices, served with au jus and creamy horseradish

**FILET MIGNON** 29.99

10 oz. center cut, Queen of Steaks

**T-BONE** 26.99

22 oz. extra thick cut of aged beef, grilled to your liking

**PORTERHOUSE** 36.99

24 oz. char- grilled to your liking

**PORK CHOPS** 17.99

Tender pork chops, rubbed with our seasoning and grilled to your liking

**LAMB CHOPS** 30.99

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

**BY THE DOCKS RIBS**

Half a Rack 16.99 | Full Rack 24.99

Meaty, slow roasted tender baby back ribs

glazed in our house made BBQ sauce

### ADD-ONS

Single Stuffed Jumbo Shrimp 10

3 Jumbo Shrimp Fried Or Grill 10

5 oz. Lobster Tail 19

Jumbo Lump Crab Cake MP

### STEAK UPGRADES

Sautéed Onions & Mushrooms 5

A-1 Steak Sauce Demi-glace 5

Sautéed mushrooms and 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

House Salad 3 • Caesar Salad 3

Greek Salad or Greek Village Salad 4

## Beverages

**Soft Drinks** 2.99

Coke, Diet Coke, Sprite, Mr. Pibb, Root beer, Ginger Ale, Lemonade, Raspberry Tea, Sweet Tea,

**Brewed Tea | Unsweetened Tea** 2.99

**Juices** no refills 2.99

Orange, Cranberry, Tomato, Grapefruit, Apple, Pineapple

**Milk** no refills 2.99

**Coffee** 2.99 | **Hot Tea** 2.99

**Hot Chocolate** no refills 2.99

**S.Pellegrino Sparkling Natural**

**Mineral Water** (750ML) 7.00

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.