



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

Appetizers

DELICIOUS, STARTERS & SMALL PLATES

ASIAN FRIED BRUSSEL SPROUTS 9.99

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

AHI TUNA SASHIMI 15.99

Blackened rare ahi tuna with spicy cucumber and wasabi dressing

BLUE MOON BEER MUSSELS 15.99

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

CALAMARI 15.99

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 14.99

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

FIRECRACKER SHRIMP 14.99

Jumbo shrimp tossed in our house made sweet chili cream sauce

CRAB DIP 16.99

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 17.99

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

OYSTERS ROCKEFELLER 15.99

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

CRAB PRETZEL 16.99

Soft pretzel smothered with our signature crab dip

CRAB TOAST POINTS 17.99

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 7.99

with maple-bacon cream dip

TRUFFLE FRIES 9.99

Truffle, garlic, parmesan, shoe string house cut fries

HOMEMADE ONION RINGS 10.99

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

BUFFALO WINGS 17.99

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 10.99

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 12.99

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 6
Shrimp 10 | Salmon 10 | Authentic Gyro 7

SEARED AHI TUNA SALAD 19.99

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 9.99

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

CAESAR SALAD 9.99

Crisp romaine lettuce, Parmesan cheese and croutons tossed in our creamy Caesar dressing

GREEK SALAD 13.99

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 24.99

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 20.99

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 19.99

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

SEAFOOD COBB SALAD 24.99

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 26.99

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 11.99

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

CHEESE BURGER 12.99

Steamer & Raw Bar

PRINCE EDWARDS ISLAND MUSSELS 12.99

Fresh PEI mussels sautéed in a garlic creamy white wine sauce

or marinara diablo style

SHRIMP COCKTAIL 12.99

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 16.99 • 1lb 25.99

TOP NECK CLAMS 9.99

1/2 dozen raw

BY THE DOCKS OYSTERS

Ask for our daily selection!

Served mignonette and cocktail sauces

OYSTER SHOOTERS

Beer 5

Vodka 6

Bloody 7

Seafood Entrees

Entrees are complete with two sides of your choice

BY THE DOCKS AWARD WINNING

COLOSSAL CRAB CAKES

Single 29.99 • Double 51.99

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

CRAB IMPERIAL 34.99

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

STUFFED SHRIMP 34.99

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

FRIED SHRIMP 25.99

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

SEA SCALLOPS 30.99

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 34.99

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

STUFFED LOBSTER TAIL 49.99

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

LOBSTER TAIL 31.99

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

BACON CHEESE BURGER 13.99

BLACKENED CHICKEN SANDWICH 13.99

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

TRADITIONAL HOT

OPEN-FACE SANDWICH 15.99

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 17.99

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

MARYLAND BURGER 24.99

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 44.99

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

LAMB CHOPS & CAKE 39.99

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

CAKE & SHRIMP 34.99

Our 8 oz. crab cake and three fried jumbo shrimp

STEAK & SHRIMP 35.99

12 oz. New York strip and three jumbo shrimp

RIBS & CAKE 36.99

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

FILET & CAKE 49.99

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

FRIED TRIO 39.99

Jumbo shrimp, scallops and our signature jumbo lump crab cake

BROILED SEAFOOD PLATTER 43.99

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

JEWELS OF THE SEA 49.99

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 52.99

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

LOBSTER & CAKE 52.99

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

Chicken Entrees

DELISH VARIETY OF POULTRY DISHES

CHICKEN PARMIGIANA 19.99

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 19.99

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 34.99

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

CHICKEN CORDON BLEU 20.99

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 19.99

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, Ca’ 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 23.99

FLOUNDER 23.99

ROCKFISH 29.99

FRESH TUNA 24.99

ATLANTIC COD 20.99

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 15.99

Fettuccine tossed in our creamy alfredo sauce

finished with parmesan cheese

add Chicken 19.99 | add Shrimp 22.99

add Shrimp and Scallops 23.99

PASTA ALA FOTI 15.99

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

add Chicken 19.99 | add Shrimp 22.99

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 27.99

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

SEAFOOD PARADISE 27.99

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

SHRIMP SCAMPI 22.99

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

HOMEMADE LASAGNA 15.99

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 24.99

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

AUTHENTIC GREEK GYRO PLATTER 18.99

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 18.99

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

YUCATAN TUNA & SHRIMP 28.99

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 20.99

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 19.99

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

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 16.99 (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.) 26.99

KING SIZE (16 oz.) 34.99

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 18.99

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 17.99 | Full Rack 25.99

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 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, Lemon-ade, 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.