

STARTERS

ASIAN BRUSSEL SPROUTS 10

Crispy pork, honey, Sriracha, soy, garlic, & ginger

CRISPY EGGPLANT 13

Garlic, Thai chili, torn basil, & jalapeno

MUSSEL FRITES 15

Blue Mussels, Hand Cut Fries

Choice of Broth: Spicy tomato | Garlic white wine

RUSTIC ITALIAN MEATBALLS 11

Tomato sauce, whipped polenta, herb bread crumbs

MISO SKIRT STEAK LETTUCE WRAPS 16

Kimchi, roasted garlic, jalapeno, chimichurri

BAM BAM ROCK SHRIMP 16

Sriracha aioli, mixed greens, yuzu vinaigrette, & togarashi

CRAB DIP 17

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

PUBS WINGS 15

Choice of sauce: buffalo | BBQ | mumbo | Thai chili | honey Old Bay

FRIED CALAMARI 16

Lemon & house made marinara

STUFFED MUSHROOM CAPS 23

Stuffed with jumbo lump crab meat.

Served with cocktail & lemon

COCONUT SHRIMP 14

Served with orange marmalade

OYSTERS ROCKEFELLER 16

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

CLAMS CASINO 10

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

U6 JUMBO PRAWNS 17

Miso saffron butter, yuzu, fennel, chimichurri

LOBSTER TEMPURA 27

Honey mustard, togarashi, lime

CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

Add personal salad: House **6** | Caesar **6** | Greek **8** | Roasted Beet Salad **8** | Smoked Eggplant Salad **8**

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, house cut Old Bay fries & coleslaw

STUFFED SHRIMP 32

3 jumbo shrimp butter-fried, seasoned & stuffed with our signature jumbo lump crab meat, potatoes bravas, broccolini & roasted carrots

STUFFED LOBSTER TAIL 50

9oz. Brazilian lobster tail broiled to perfection & piled high with our signature jumbo lump crab meat, potatoes bravas, broccolini & roasted carrots

CRAB IMPERIAL 34

14oz. masterpiece of crab meat topped with our signature imperial glaze, potatoes bravas, broccolini & roasted carrots

BY THE DOCKS

RAW BAR

CHINCOTEAGUE OYSTERS 12

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

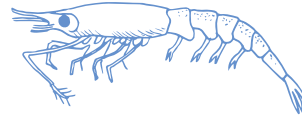
Old Bay & lemon

SHRIMP & CRAB LOUIE 16

Avocado mousse, bib lettuce, pickled red onion, Old Bay

MIDDLENECK CLAMS 9

1/2 Dozen on the half shell



SOUPS

MARYLAND CRAB

c **6** | b **9**

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

FRENCH ONION

6

Rich beef broth, Herb crouton, gruyere cheese & thyme

TOWERS

Served with cocktail sauce, apple mignonette, horseradish crema

PETITE 45

6 oysters, 6 mussels, 6 clams, 6 shrimp cocktail, shrimp & crab louie

GRAND 85

12 oysters, 12 mussels, 12 clams, 12 shrimp cocktail, shrimp & crab louie

CHEFS SIGNATURE ENTREES

No Substitutions

Add personal salad: House **6** | Caesar **6** | Greek **8** | Roasted Beet Salad **8** | Smoked Eggplant Salad **8**

MOROCCAN CHICKEN TAGINE 25

Boneless half chicken, roasted carrots, rice pilaf, harissa tomato reduction

RIGATONI BOLOGNESE 23

Whipped polenta, herb bread crumbs, pecorino

DAY BOAT SCALLOPS 34

Saffron risotto, wild mushroom, truffle oil, pecorino

SEAFOOD FRA DIAVLO 30

Shrimp, calamari, mussels, scallops, bucatini, fennel, pecorino

HONEY MISO SALMON 27

Rice pilaf, roasted carrot, cauliflower

WILD ROCKFISH & JUMBO PRAWNS 35

Crispy chickpea salad, smoked baba ganoush, lemon vinaigrette, chimichurri

TUSCAN SHRIMP 24

Sundried tomato cream sauce, linguine, pecorino

BUCATINI CARBONARA 17

Bacon infused cream, thyme, black pepper, pecorino
Add Chicken **22** | Shrimp **24** | Crab Meat, Scallops & Shrimp **29**

POTATO CRUSTED HALIBUT 34

Cauliflower puree, roasted cauliflower & beets, sauteed greens, risotto cake, miso saffron butter

BY THE DOCKS



www.bythedocks.com

COMBO PLATTERS

No Substitutions | comes with grilled zucchini & potatoes bravas

Add personal salad: House **6** | Caesar **6** | Greek **8** | Roasted Beet Salad **8** | Smoked Eggplant Salad **8**

SKIRT STEAK & JUMBO PRAWNS 50

chimichurri, red wine demi-glace

STEAK & CAKE 45

12oz. New York strip with our signature jumbo lump crab cake, red wine demi-glace

LAMB CHOPS & CAKE 39

Seared to perfection, finished with lemon oregano vinaigrette, accompanied by our signature jumbo lump crab cake

CAKE & SHRIMP 34

8oz. crab cake and three fried jumbo shrimp

RIBS & CAKE 36

BBQ glazed half rack of ribs & our jumbo lump crab cake

SURF & TURF 55

9oz. Brazilian lobster tail paired with 10oz. filet mignon, finished red wine demi-glace

SALADS

ADD ONS

Chicken **7** | Shrimp **10** | Salmon **12** | Crab Meat **MP**
| 5oz. Crab Cake **MP**

DOCK'S HOUSE SALAD 11

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

CAESAR 11

Romaine hearts, herb croutons, parmesan crisp, house Caesar

ICEBERG WEDGE 12

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

GREEK 13

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

ROASTED BEET 13

Green apple, fennel, arugula, honey Greek yogurt, red wine vinaigrette, grated horseradish

SMOKED EGGPLANT 13

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

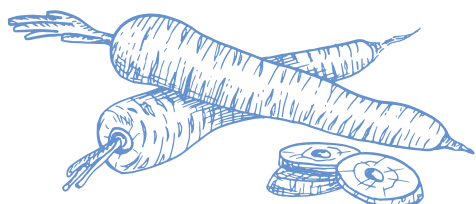
BOWLEYS QUARTER'S SALAD 25

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



À LA CARTE

House Cut Old Bay Beach Fries **6** | Grilled Zucchini **6** | Charred Broccolini **6** | Honey Roasted Carrots **6** | Potatoes Bravas **6** | Truffle Parmesan Fries **10** | House Cut Onion Rings **8** | Potato Gratin **6**



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.

BY THE DOCKS



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FISH

Choice of Freshly caught fish:

Salmon **24** | Flounder **26** | Rockfish **27** | Bronzino **29**
| Halibut **32** | Scallops **34**

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Broiled Traditional: Lemon, Olive Oil, Capers
Served with roasted potatoes, broccolini & roasted carrots
Blackened or fried available | Stuffed- Crab Imperial Style +17

SEAFOOD ENTREES

Add personal salad: House **6** | Caesar **6** | Greek **8**
| Roasted Beet Salad **8** | Smoked Eggplant Salad **8**

FRIED SHRIMP 20

Six fried jumbo shrimp, coleslaw, house cut Old Bay fries

FRIED JUMBO OYSTERS 25

Hand breaded, coleslaw, house cut Old Bay fries

STUFFED OYSTERS 35

Three oysters on the half shell stuffed with our signature crab imperial, roasted potatoes, broccolini & roasted carrots

CHICKEN CHESAPEAKE 35

Topped with jumbo lump crab meat & finished with signature imperial sauce, roasted potatoes, broccolini & roasted carrots

BROILED SEAFOOD PLATTER 45

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

JEWELS OF THE SEA 46

4oz. Brazilian lobster tail, our signature jumbo lump crab cake, jumbo shrimp & scallops broiled to perfection, served with drawn butter, papas bravas & grilled zucchini

STEAK & CHOP

Add personal salad: House **6** | Caesar **6** | Greek **8** | Roasted Beet Salad **8** | Smoked Eggplant Salad **8**

Upgrades: Sautéed onions & wild mushrooms **5** | Crab Imperial **17**

CHEF'S PLATTER 80

Lamb chops, sliced N.Y. Strip Steak & half rack ribs, two crab balls, served with grilled tomato, grilled scallion, chimichurri, red wine demi-glace, & potato gratin

N.Y. STRIP (12oz.) 29

Served with potato gratin, grilled broccolini, red wine demi-glace

KING CUT (16oz.) 37

FILET MIGNON (10oz.) 35

Potato gratin, grilled broccolini, red wine demi-glace

LAMB CHOPS 37

Marinated Greek Style, lemon roasted potatoes, broccolini

STEAK FRITES 32

Miso glazed 16oz. Skirt Steak, red wine butter, demi-glace, grilled broccolini

RIBEYE (14oz.) 35

Wild mushroom demi-glace, potato gratin, grilled broccolini

BY THE DOCKS RIBS

Half Rack **19** | Full Rack **27**

Meaty, slow roasted, tender baby back ribs, Housemade BBQ sauce, house cut Old Bay beach fries & coleslaw

HANDHELDS

Served with House Cut Old Bay Beach fries

CRAB CAKE SANDWICH 27

Jumbo Lump Crab Cake, Old Bay aioli, bib lettuce, tomato

SMASH BURGER 15

American Cheese, dill pickle, shredded lettuce, diced onion, fancy sauce

MUMBO CHICKEN SANDWICH 15

Kimchi, jalapeno, & mumbo sauce

