

BY THE DOCKS

VALENTINES DAY

& WEEKEND

STARTERS

RUSTIC ITALIAN MEATBALL 13

Tomato sauce, whipped polenta, herb bread crumb

BEEF CARPACCIO 17

Truffle aioli, arugula, lemon caper vinaigrette, shaved parmesan, pickled red onion, shaved horseradish

TUNA TARTARE 16

Avocado mousse, jalapeno, yuzu vinaigrette, wonton crisp

SHORT RIB BAO BUN 15

Pickled red onion, tiger sauce

MISO SKIRT STEAK LETTUCE WRAPS 16

Kimchi, roasted garlic, jalapeno, chimichurri

JUMBO PRAWNS 17

U6 prawns, miso saffron butter, yuzu, fennel

LOBSTER TEMPURA 27

Honey mustard, togarashi, lime

CRAB DIP 15

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

STUFFED MUSHROOM CAPS 23

Stuffed with jumbo lump crab meat. Served with cocktail & lemon

CRISPY EGGPLANT 13

Garlic, Thai chili & torn basil

FRIED CALAMARI 16

Lemon & house made marinara

ENTREES

No Substitutions

Add personal salad: House | Caesar | Greek 6

RIGATONI BOLOGNESE 23

Whipped polenta, herb bread crumb, pecorino

MOROCCAN CHICKEN TANGINE 25

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

HONEY MISO SALMON 27

Rice pilaf, roasted carrot, cauliflower

BLACKENED AHI TUNA 29

Grilled romaine caesar, pickled red onion, parmesan crisp

SEAFOOD FRA DIAVLO 30

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

SCALLOPS 32

Pearl cous cous, smoked baby beets, leeks, pomegranate

WILD ROCKFISH & JUMBO SHRIMP 35

Crispy chickpea salad, smoked baba ganoush, lemon vinaigrette

SKIRT STEAK (16oz.) 32

Grilled broccolini, roasted cipolini onion, potatoes au gratin, red wine demi-glace

FILET MIGNON (10oz.) 38

Grilled broccolini, roasted cipolini onion, potatoes au gratin, red wine demi-glace

COMBOS

Served with potatoes bravas & grilled zucchini

Add personal salad: House | Caesar | Greek 6

STEAK & CAKE 45

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

RIBS & CAKE 37

Half rack of ribs & our signature jumbo lump crab cake

LAMB & CAKE 39

Grilled Lamb chops & our signature jumbo lump crab cake

SURF & TURF 55

9 oz. cold water lobster tail paired with 10 oz. filet mignon with red wine demi-glace

RAW BAR

BLUE POINT OYSTERS 13

1/2 Dozen on the half shell

MIDDLENECK CLAMS 9

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

MAINE LOBSTER 1/2 15 | Whole 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 tartare

GRAN 75

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

SOUPS

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

SALADS

Add ons: Chicken 6 | Shrimp 10 | Salmon 10 | Blackened Tuna 12

ROASTED BEET 13

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

ICEBERG WEDGE 11

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

SMOKED EGGPLANT 13

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

GREEK 13

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

CAESAR 11

Romaine hearts, herb croutons, parmesan crisp

DOCKS HOUSE SALAD 11

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

À LA CARTE

Charred Broccolini 5 | Grilled Zucchini 5 |

Honey Roasted Carrots 5 | Potatoes Bravas 5 |

French Fries 5 | Truffle Parmesan Fries 7 |

Housecut Onion Rings 7

CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

Served with potatoes bravas & grilled zucchini

Add personal salad: House | Caesar | Greek 6

BY THE DOCKS FAMOUS CRAB CAKE PLATTER

Single 28 | Double 50

JEWELS OF THE SEA 46

4 oz. lobster tail, our signature jumbo lump crab cake, jumbo shrimp & scallops broiled, served with drawn butter

STUFFED SHRIMP 32

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

CRAB IMPERIAL 34

Colossal masterpiece of luscious lumps of crab meat topped with our signature imperial sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.