

MOTHER'S DAY

STARTERS

HOUSEMADE ONION RINGS 10

Served with tiger sauce

ASIAN BRUSSEL SPROUTS 10

Crispy bacon, honey, Sriracha, soy, garlic, ginger

CHESAPEAKE POTATO NACHOS 16

Crab dip, nacho cheese, bacon, pico de gallo, jalapeño

OYSTERS ROCKEFELLER 16

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

U6 JUMBO PRAWNS 17

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

MUSSEL FRITES 15

Blue mussels, hand cut fries

Choice of broth: Spicy tomato | Garlic white wine

BAM BAM ROCK SHRIMP 16

Sriracha aioli, mixed greens, yuzu vinaigrette & togarashi

CLAMS CASINO 10

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



ENTREES

Add personal salad: House 6 | Caesar 6 | Greek 8 | Artemis Salad 6

SEAFOOD PAELLA 29

Red Snapper, jumbo prawn, scallops, mussels, peas, baby tomato, saffron rice, fennel lobster broth

16oz COWBOY RIBEYE 35

Potato gratin, asparagus, oyster mushrooms, red wine demi-glace

BLACKENED RED SNAPPER 29

Old Bay cream corn, sauteed greens, polenta cake

MOROCCAN CHICKEN TANGINE 25

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

RIGATONI A LA VODKA PASTA 16

Pancetta, peas, pecorino romano, basil

Add Chicken 22 | Shrimp 24 | Crab Meat, Scallops & Shrimp 29

SEAFOOD FRA DIAVLO 30

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

BUCATINI CARBONARA PASTA 17

Bacon infused cream, thyme, black pepper, pecorino romano

Add Chicken 22 | Shrimp 24 | Crab Meat, Scallops & Shrimp 29

HONEY MISO SALMON 27

Rice pilaf, roasted carrot, cauliflower

LAMB SHANK 28

Couscous, roasted vegetables, red wine demi-glace, gremolata

BROILED SEAFOOD PLATTER 45

Jumbo lump crab cake, stuffed oyster, shrimp, scallops & filet of flounder broiled in lemon butter sauce, potatoes bravas, asparagus & honey glazed carrots

MOROCCAN SPICED LAMB CHOPS 35

Cucumber tzatziki, potato gratin, harissa reduction, mint

CHICKEN CHESAPEAKE 35

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

RAW BAR

HALF DOZEN OYSTERS

Chincoteague 12 | Blue Point 13 | Raspberry Point 16

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

TOWERS

Served with cocktail sauce, apple mignonette, horseradish crema

PETITE 45

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

GRAN 85

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

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

ARTEMIS 10

Chopped kale, red cabbage, green apple, fennel, toasted pistachio, green goddess dressing, shaved parmesan

ICEBERG WEDGE 11

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

WATERMELON SALAD 11

Feta, cucumber, basil, pickled red onion, balsamic reduction

BURRATA 12

Heirloom tomato, cucumber, red onion, basil, toasted baguette, 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

BOWLEYS QUARTER SALAD 25

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

COMBOS

Served with potatoes bravas & grilled zucchini

Add personal salad: House 8 | Caesar 8 | Greek 8 | Artemis 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

FRIED TRIO 35

Jumbo shrimp, scallops & our jumbo lump crab cake

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 |

Creamed Corn 6

CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

Served with asparagus, honey glazed carrots & potatoes bravas

Add personal salad: House 6 | Caesar 6 | Greek 8 | Artemis 6

BY THE DOCKS FAMOUS CRAB CAKE PLATTER

Single 28 | Double 50

JEWELS OF THE SEA 46

4oz 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.

