

10am till  
1pm

# BRUNCH

10am till  
1pm

SUNDAYS AT BY THE DOCKS

## STARTERS

### BISCUITS 5

With honey butter

### EVERYTHING PITA & LOX 16

Herb cream cheese, pickled red onion, capers & hard boiled egg

### AVOCADO TOAST 13

Burrata, avocado puree, heirloom tomato, jalapeno, red onion, truffle balsamic

### GREEK YOGURT PARFAIT 7

Granola, strawberry, banana, Greek honey

### BUFFALO CAULIFLOWER 12

House Ranch, celery, scallion

### COCONUT SHRIMP 14

Served with orange marmalade

### STUFFED MUSHROOM CAPS 23

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

### CLAMS CASINO 10

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

### OYSTERS ROCKEFELLER 16

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

### RUSTIC ITALIAN MEATBALLS 11

Tomato sauce, whipped polenta, herb bread crumbs

## CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

### AWARD WINNING COLOSSAL CRAB CAKES

Single 28 • Double 49

Our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried, house cut Old Bay Beach fries & coleslaw

### STUFFED SHRIMP 32

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

## SALADS

### ADD ONS

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

### CAESAR 11

Romaine hearts, herb croutons, parmesan crisp, house Caesar

### ROASTED BEET 13

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

### ARTEMIS 10

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

### WATERMELON BURRATA 14

Watermelon, heirloom tomatoes, cucumber, red onion, truffle balsamic, basil

### BOWLEYS QUARTER'S SALAD 25

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

## OMELETS

Comes with breakfast potatoes and salad

### TRUFFLE MUSHROOM 14

Crispy mushrooms finished with truffle oil and fresh herbs, greyer cheese

### SEAFOOD OMELET 18

Scallops, shrimp, crab, tomato sauce, mozzarella cheese, Old Bay

### GREEK 13

Feta Cheese, tomatoes & onions

### CHESAPEAKE CRAB 19

Our signature crab dip, jumbo lump crab meat, cheddar cheese, sprinkled with Old Bay

### MEAT LOVERS 14

Bacon, sausage, ham, cheddar

## ENTREES

### CHILAQUILES 14

Tortilla chips tossed in salsa roja topped with two eggs any style finished with cilantro pickled red onion and lime crema, queso fresco

### BMORE BREAKFAST SANDWICH 10

Scrambled eggs, bacon, American cheese, white toast, butter and grape jelly, breakfast potatoes

### BUTTERMILK PANCAKES 10

Served with honey butter and maple syrup

### BANANA NUTELLA PANCAKES 13

Bruleed banana, nutella, whipped cream

### CHALLAH FRENCH TOAST 10

Served with honey butter and maple syrup

### STRAWBERRY CHEESECAKE FRENCH TOAST 14

Whipped cheesecake, strawberries, & whipped cream

### BREAKFAST BURRITO 13

Bacon, sausage, scrambled egg, American cheese, hollandaise, roasted potato, peppers and onion

### DOCKS BREAKFAST PLATTER 16

Two eggs any style, buttermilk pancakes or French toast, two bacon, two sausage & breakfast potatoes

### FRIED CRAB CAKE & WAFFLES 23

With Old Bay hollandaise & maple syrup



### SAUSAGE GRAVY 13

Biscuits, two eggs any style, pickled red onions

### STEAK AND EGGS 26

14oz. NY strip, two eggs any style, breakfast potatoes, red wine demi-glace

### CLASSIC BENEDICT 15

Canadian Bacon, poached eggs on toasted English Muffin with housemade hollandaise Served with breakfast potatoes

### CRABBY BENEDICT 23

Our Famous Crab Cake, poached eggs, English muffin, housemade Old Bay hollandaise. Served with breakfast potatoes

## À LA CARTE

Breakfast potatoes 5 | Bacon 5 | Sausage 5

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



# BRUNCH

SUNDAYS AT 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 15

PEI | 1/2 dozen on the half shell

### SHRIMP COCKTAIL 13

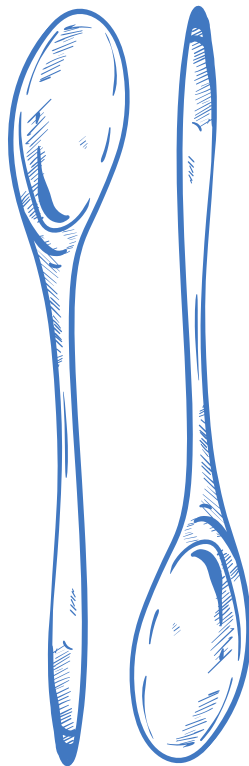
Old Bay & lemon

### MIDDLENECK CLAMS 9

1/2 Dozen on the half shell

### SHRIMP & CRAB LOUIE 13

"Cold seafood salad", Avocado mousse, bib lettuce, pickled red onion, Old Bay



## 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

## BRUNCH COCKTAILS

### BLOODY MARY 8

Traditional with vodka, rimmed with Old Bay & seasonal garnish

### SPICY MARY 9

Spicy vodka, Bloody Mary mix, hot sauce, rimmed with Old Bay & seasonal garnish

### MARYLAND MARY 18

Jumbo lump crab piled high with bacon, rimmed with Old Bay & seasonal garnish

### CRUSHES 10

Orange | Grapefruit | Lemon | Blueberry | Cherry Lime

### CLASSIC MIMOSA 8

Orange juice & prosecco

### ESPRESSO MARTINI 10

### ITALIAN CHOCOLATE MARTINI 10

### BOTTOMLESS MIMOSA OR BLOODY MARY

Choice of classic OJ mimosa or traditional Bloody Mary

\$15

## TOWERS

Served with cocktail sauce, apple mignonette, horseradish crema

### PETITE 39

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

### GRAND 69

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

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



www.bythedocks.com