

## STARTERS

### ASIAN BRUSSEL SPROUTS 9

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

### CRISPY EGGPLANT 12

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

### CHESAPEAKE POTATO NACHOS 16

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

### BAM BAM ROCK SHRIMP 16

Sriracha aioli, mixed greens, yuzu vinaigrette, & togarashi

### CRAB DIP 16

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

### PUB WINGS 15

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

### BUFFALO CAULIFLOWER 12

House ranch, celery, scallion

### HOUSEMADE ONION RINGS 9

Served with Tiger sauce

### FRIED CALAMARI 16

Lemon & house made marinara

### STUFFED MUSHROOM CAPS 22

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 | Artemis 6  
| Greek 8 | Roasted Beet Salad 8

### 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

### STUFFED LOBSTER IMPERIAL 49

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

### CRAB IMPERIAL 34

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

# BY THE DOCKS

SEAFOOD RESTAURANT

## 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

### SHRIMP & CRAB LOUIE 13

"Cold seafood salad", 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 | Artemis 6  
| Greek 8 | Roasted Beet Salad 8

### MOROCCAN CHICKEN TAGINE 23

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

### SWORDFISH KEBABS 26

Rice pilaf, green pepper, red onion, roasted tomato, tzatziki

### SEAFOOD PAELLA 30

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

### DAY BOAT SCALLOPS 32

Saffron risotto, wild mushroom, truffle oil, parmesan

### PAN SEARED RED SNAPPER 29

Old Bay creamed corn, sauteed greens, polenta cake

### HONEY MISO SALMON 27

Asian brussel sprouts, crispy bacon, Sriracha aioli

### WILD ROCKFISH & JUMBO PRAWNS 35

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

## PASTA

### RIGATONI A LA VODKA 17

English peas, herb bread crumbs & parmesan  
Add Chicken 22 | Shrimp 24 | Crab Meat, Scallops & Shrimp 29

### TUSCAN PASTA 17

Sundried tomato cream sauce, linguine, parmesan  
Add Chicken 22 | Shrimp 24 | Crab Meat, Scallops & Shrimp 29

### BUCATINI CARBONARA 17

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

### SEAFOOD A LA BAY 29

Shrimp, scallops & crab meat sauteed in our Old Bay cream sauce, served over linguine

### SEAFOOD FRA DIAVLO 30

Shrimp, calamari, mussels, scallops, bucatini pasta, fennel, parmesan



## COMBO PLATTERS

Comes with grilled zucchini & potatoes bravas

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

### 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

### LAMB CHOPS & CAKE 39

Finished with lemon oregano vinaigrette & paired with our signature jumbo lump crab cake

### STEAK & CAKE 45

14oz. New York Strip with our signature jumbo lump crab cake, red wine demi-glace

### STEAK & JUMBO PRAWNS 40

14oz. Ribeye, chimichurri, red wine demi-glace

### 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**

#### ARTEMIS 11

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

#### WATERMELON BURRATA 14

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

#### ROASTED BEET 13

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

#### 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

#### COBB 13

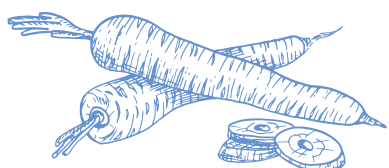
Bacon, blue cheese, mozzarella, cheddar, avocado, hard boiled egg, tomato, pickled red onion

#### 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** | Asparagus **6** | Honey Roasted Carrots **6** | Potato Gratin **8** | Potatoes Bravas **6** | Truffle Parmesan Fries **10** | Old Bay Creamed Corn **6** | Baked Potato **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.

## FISH

Choice of freshly caught fish:

Salmon **24** | Flounder **26** | Rockfish **27** | Swordfish **26**  
| Red Snapper **26** | Scallops **32**

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

## SEAFOOD ENTREES

Add personal salad: House **6** | Caesar **6** | Artemis **6**  
Greek **8** | Roasted Beet 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

### FRIED TRIO 35

Jumbo shrimp, scallops & our jumbo lump crab cake, potatoes bravas & zucchini

### CHICKEN CHESAPEAKE 32

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

### STUFFED OYSTERS 32

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

### BROILED SEAFOOD PLATTER 45

Crab cake, stuffed oyster, shrimp, scallops & a filet of flounder broiled in lemon butter sauce, potatoes bravas, asparagus & roasted carrots

### 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, potatoes bravas, asparagus & roasted carrots

## STEAK & CHOP

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

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

### N.Y. STRIP (14oz.) 32

Served with potato gratin, asparagus, red wine demi-glace

### FILET MIGNON (10oz.) 35

Potato gratin, asparagus, red wine demi-glace

### MOROCCAN SPICED LAMB CHOPS 36

Cucumber tzatziki, potato gratin, harissa reduction & mint

### RIBEYE (14oz.) 34

Wild mushroom demi-glace, potato gratin, asparagus

### BY THE DOCKS RIBS

Half Rack **18** | Full Rack **25**

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

### CHEF'S PLATTER 79 Serves 2-4 people

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 & asparagus

## HANDHELDS

Served with House Cut Old Bay Beach fries

### CRAB CAKE SANDWICH 26

Jumbo lump crab cake, Old Bay aioli, bib lettuce, tomato

### DOUBLE SMASH BURGER 15

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

### MUMBO CHICKEN SANDWICH 15

Kimchi, jalapeno, & mumbo sauce

