

# STARTERS

## ASIAN BRUSSEL SPROUTS 9

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

## CRISPY EGGPLANT 12

Garlic, Thai chili, torn basil, & jalapeno

## SHORT RIB BAO BUNS 14

Housemade pickled red onions & tiger sauce

## SHISHITO PEPPERS 10

Truffle ponzu, lime, togarashi

## RUSTIC ITALIAN MEATBALLS 11

Tomato sauce, whipped polenta, herb bread crumbs

## MUSSEL FRITES 15

Blue mussels, French fries

Choice of broth: Spicy tomato | Garlic white wine

## 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 | hot honey | Thai chili | honey Old Bay

## 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

## 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

BY THE DOCKS

# LUNCH MENU

11AM TILL 3PM | MON-FRI

## 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 13

PEI | 1/2 dozen on the half shell

### SHRIMP COCKTAIL 13

Old Bay & lemon

### MIDDLENECK CLAMS 9

1/2 Dozen on the half shell

### CRAB COCKTAIL 14

Old Bay, cocktail sauce, lemon

## TOWERS

Served with cocktail sauce, apple mignonette, horseradish crema

### PETITE 39

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

### GRAND 69

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

## SALADS

### ADD ONS

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

### FALL SALAD 11

Frisee, shaved brussel sprouts, celery, crispy bacon, pomegranate vinaigrette

### ASIAN CHOPPED 11

Shredded cabbage, red pepper, carrot, scallion, cilantro, toasted cashew, ginger soy vinaigrette

### BEETS & BURRATA 13

Green apple, shaved fennel, arugula, pistachio, fresh horseradish, truffle balsamic

### 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

## HANDHELDS

Served with house cut Old Bay chips & a salad served all on one plate | Upgrade: French Fries +2

### CRAB CAKE SANDWICH 26

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

### HOT HONEY OLD BAY

### CHICKEN SANDWICH 15

Old Bay aioli, bread & butter pickles, baby arugula

### PRIME RIB TACO 17

avocado puree, pico de gallo, Sriracha aioli, pickled red onions

### SHORT RIB GRILLED CHEESE 15

Short rib, provolone, gruyère, caramelize onions

### PUB FISH SANDWICH 15

Fried, Freshly caught flounder, coleslaw & tartar sauce

### DOUBLE SMASH BURGER 15

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

### PRIME RIB FRENCH DIP 25

Caramelized onions, greyer cheese, tiger sauce, au jus

### RUSTIC MEATBALL SUB 13

Housemade marinara, provolone, Italian herbs

### CRAB CAKE BURGER 21

8oz burger, topped with mini crab cake, Old Bay Imperial sauce

### PHILLY CHEESESTEAK 15

Sliced ribeye steak, provolone, sauteed onions & peppers | **MAKE IT CRABBY (crab dip) 6**

### SHRIMP SALAD SANDWICH 15

Jumbo Shrimp, Lettuce & Tomato

### SEAFOOD CLUB 23

Signature Crab Cake, Shrimp Salad, & BLT **MAKE IT A WRAP**

### BLACKENED SALMON BLT WRAP 15

Bacon, lettuce, tomato, rice pilaf, Sriracha aioli

## PASTA

### MAC AND CRAB 18

Aged cheddar mornay sauce topped with petite fried crab cakes, Old Bay

### TUSCAN PASTA 14

Sundried tomato cream sauce, linguine, parmesan | Add Chicken **16** | Shrimp **18** | Crab Meat, Scallops & Shrimp **23**

### BUCATINI CARBONARA 14

Bacon infused cream, thyme, black pepper, parmesan | Add Chicken **16** | Shrimp **18** | Crab Meat, Scallops & Shrimp **23**

### SEAFOOD FRA DIAVLO 23

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

## À LA CARTE

French Fries **6** | Grilled Zucchini **6** | Asparagus **6** | Honey Roasted Carrots **6** | Green Beans **6** | Potato Gratin **8** | Potatoes Bravas **6** | Whipped Potatoes **6** | Creamed Spinach **8**

### FAMILY STYLE

Mac & Cheese (serves 2) **9**

# BY THE DOCKS LUNCH MENU

11AM TILL 3PM | MON-FRI

## CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

Add personal salad: House **6** | Caesar **6** | Asian Chopped Salad **6** | Fall Salad **6** | Greek **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 fries & coleslaw

### STUFFED SHRIMP 32

2 jumbo shrimp butter-fried, seasoned & stuffed 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 glaze, potatoes bravas, asparagus & roasted carrots

## LUNCH ENTREES

Add personal salad: House **6** | Caesar **6** | Asian Chopped Salad **6** | Fall Salad **6** | Greek **8**

### BUTTERNUT SQUASH GNOCCHI 16

Brown butter sage, brussel sprouts, oyster mushrooms, pomegranate

### FRIED SHRIMP 18

6 fried jumbo shrimp, served with coleslaw, housecut Old Bay beach fries

### FRIED JUMBO OYSTERS 20

Hand breaded, served with coleslaw, housecut Old Bay beach fries

### HALF RACK RIBS 16

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

### CHICKEN SOUVLAKI PLATTER 16

Marinated in Greek herbs, served with Greek salad, crispy chickpea salad, rice pilaf, pita bread

### MOROCCAN CHICKEN TAGINE 20

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

## FISH

Choice of freshly caught fish:

Salmon **24** | Flounder **26** | Grouper **29** |  
| Rainbow Trout **27** | 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*

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.



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