

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

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, French 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

MIDDLENECK CLAMS 9

1/2 Dozen on the half shell

SHRIMP COCKTAIL 13

Old Bay & lemon

CRAB COCKTAIL 14

Old Bay, cocktail sauce, lemon

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, crab cocktail

GRAND 85

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

SUSHI

Hand rolled, served with wasabi, ginger & soy sauce

BALTIMORE VOLCANO ROLL 22

Jumbo lump crab cake, tempura shrimp, topped eel sauce & spicy mayo

COCONUT SHRIMP ROLL 18

Coconut shrimp, avocado, cucumber, drizzled with yuzu sauce

Spicy California 10 | Spicy Tuna 10 | Shrimp Tempura 10



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CHEFS SIGNATURE ENTREES

No Substitutions

Add personal salad: House 6 | Caesar 6 |

Asian Chopped Salad 6 | Fall Salad 6 | Greek 8

BUTTERNUT SQUASH GNOCCHI 19

Brown butter sage, brussel sprouts, oyster mushrooms, pomegranate

RED WINE BRAISED SHORT RIB 29

Whipped potatoes, crispy brussel sprouts, red wine demi-glace, grated horseradish

MOROCCAN CHICKEN TAGINE 23

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

STUFFED RAINBOW TROUT 34

Topped with Crab cake, green beans, roasted butternut squash puree

SEAFOOD PAELLA 30

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

DAY BOAT SCALLOPS 32

Butternut squash risotto, wild mushrooms, truffle oil, parmesan

CHESAPEAKE GROUPE 36

Jumbo lump crab meat, roasted potato, creamed spinach, Old Bay hollandaise

HONEY MISO SALMON 27

Asian brussel sprouts, crispy bacon, Sriracha aioli

FLOUNDER ALMONDINE 26

Sauteed green beans, roasted potatoes, brown butter lemon caper sauce

PASTA

MAC AND CRAB 25

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

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 29

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

COMBO PLATTERS

Comes with grilled zucchini & potatoes bravas

Add personal salad: House 6 | Caesar 6 |

Asian Chopped Salad 6 | Fall Salad 6 | Greek 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

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

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.

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

SEAFOOD ENTREES

Add personal salad: House 6 | Caesar 6 |
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FRIED SHRIMP 20

Six fried jumbo shrimp, coleslaw, house cut fries

FRIED JUMBO OYSTERS 25

Hand breaded, coleslaw, house cut 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 |

Asian Chopped Salad 6 | Fall Salad 6 | Greek 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

SIGNATURE PRIME RIB 36

Fresh horseradish root, au jus, 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 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 French Fries

CRAB CAKE SANDWICH 26

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

PRIME RIB FRENCH DIP 25

Caramelized onions, greyer cheese, tiger sauce, au jus

HOT HONEY OLD BAY CHICKEN SANDWICH 15

Old Bay aioli, bread & butter pickles, baby arugula

DOUBLE SMASH BURGER 15

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

