

STARTERS

ASIAN BRUSSEL SPROUTS 9

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

CRISPY EGGPLANT 12

Garlic, Thai chili, torn basil, & jalapeno

TERIYAKI PORK BELLY BAO BUNS 15

Pineapple salsa, asian slaw

GREEK STYLE OCTOPUS 18

Red peppers, onions & capers, oregano olive oil & red wine vinaigrette

RUSTIC ITALIAN MEATBALLS 11

Tomato sauce, parmesan, herb bread crumbs & basil

PEI MUSSELS 14

Blue mussels, sliced baguette
Choice of broth: Spicy tomato | Garlic white wine

BAM BAM ROCK SHRIMP 16

Sriracha aioli, mixed greens, yuzu vinaigrette & togarashi

CRAB DIP 18

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 17

Lemon & house made marinara

STUFFED MUSHROOM CAPS 22

Stuffed with jumbo lump crab meat. Served with cocktail, lemon & a spiced tomato emulsion

COCONUT SHRIMP 14

Served with orange marmalade

OYSTERS ROCKEFELLER 16

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

CLAMS CASINO 12

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

SHRIMP SAGANAKI 16

Shrimp sauteed with baby tomatoes, Greek herbs in an Ouzo tomato sauce finished with barrel aged feta

LOBSTER CROQUETTES 18

Butter poached lobster, Sriracha aioli, glazed zucchini

CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

Add personal salad: House 6 | Caesar 6
| Asian Chopped 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

CHESAPEAKE OYSTERS 10

Local | 1/2 dozen on the half shell

CHINCOTEAGUE OYSTERS 12

Chincoteague, VA | 1/2 dozen on the half shell

BLUE POINT OYSTERS 16

Long Island, NY | 1/2 dozen on the half shell

STEAMED SHRIMP

Peel & eat, with Old Bay & onions | 1/2 lb. 18 | 1lb. 27

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 | Mongolian Beef Skewer 12

ASIAN CHOPPED 11

Tossed shredded cabbage, red pepper, carrot, scallion, cilantro, toasted cashew, ginger soy vinaigrette, crispy lo mein noodles

WATERMELON BURRATA 14

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

DOCK'S HOUSE SALAD 11

Mixed greens, tomatoes, cucumbers, peppers, red onions & croutons

CAESAR 11

Tossed romaine hearts, herb croutons, parmesan crisp, house Caesar

ICEBERG WEDGE 12

Avocado, bacon, baby tomato, house ranch, pickled red onion, balsamic drizzle

GREEK 13

Feta cheese, Kalamata olives, cucumber, red onion, tomato, pepperoncinis, mixed peppers, house Greek dressing

STEAKHOUSE SALAD 14

Tossed romaine, cabbage, baby tomatoes, pickled red onions, chopped eggs, applewood smoked bacon, parmesan cheese, topped with an onion ring & Thousand Island dressing

SUSHI

Hand rolled, served with wasabi, ginger & soy sauce

LOBSTER TEMPURA ROLL 18

Tobiko, eel sauce, yuzu aioli

BALTIMORE VOLCANO ROLL 20

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

Spicy California 12 | Spicy Tuna 12 | Shrimp Tempura 12 | Chicken Teriyaki 12



www.bythedocks.com

CHEFS SIGNATURE ENTREES

No Substitutions

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

PORK BELLY & PEACHES 23

Potato gratin, fennel, vanilla yogurt, grilled sweet peaches & bourbon maple reduction

MAPLE LEAF DUCK BREAST 32

Potato gratin, honey roasted carrots, miso carrot puree, orange, & red wine demi-glace

TRUFFLE HONEY HALF CHICKEN 23

Truffle honey glazed chicken, truffle mac & cheese, green beans

STUFFED ROCKFISH 39

Topped with crab cake, corn succotash, zucchini, baby tomato & spicy aioli

SEAFOOD PAELLA 30

Rockfish, shrimp, scallops, mussels, peas, baby tomato, saffron rice, fennel lobster broth

COASTAL CATCH 34

Seared scallops, lobster croquettes, Old Bay crab & corn salsa, baby tomato, spiced tomato emulsion, jalapeno oil & zucchini

TERIYAKI ALOHA SALMON 27

Asian brussel sprouts, rice, pineapple salsa, teriyaki glaze

MISO CHILEAN SEA BASS 39

Asparagus, carrots, smashed roasted potatoes, miso glaze, toasted sesame

MONGOLIAN BEEF SKEWER 28

Bell peppers, onions, steak & kimchi fried rice

PASTA

MAC AND CRAB 25

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

SHRIMP SCAMPI 24

Bucatini, baby tomatoes, lemon garlic white wine sauce, herb bread crumbs, parmesan

TUSCAN PASTA 18

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

FETTUCCHINE ALFREDO 18

Butter parmesan cream sauce
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

LINGUINE CLAMS 25

Applewood smoked bacon, English peas, garlic white wine sauce, parmesan, herb bread crumbs, red chili flakes & lemon

COMBO PLATTERS

Comes with grilled zucchini & potatoes bravas

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

CAKE & SHRIMP 37

8oz. crab cake and three fried jumbo shrimp

RIBS & CAKE 39

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 49

14oz. New York Strip with our signature jumbo lump crab cake, red wine demi-glace & maître d' herb butter

STEAK & SHRIMP SCAMPI 40

14oz. Ribeye, chimichurri & shrimp scampi

SURF & TURF 59

9oz. Brazilian lobster tail paired with 10oz. filet mignon, finished red wine demi-glace & maître d' herb butter

À LA CARTE

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

FAMILY STYLE

Mac & Cheese (serves 2) 9
make truffle +3 | make crabby +7

FISH

Choice of freshly caught fish:

Salmon 24 | Flounder 27 | Chilean Sea Bass 39 |
Rockfish 27 | Scallops 30

.....
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 |
Asian Chopped Salad 6 | Greek 8

FRIED SHRIMP 20

Six fried jumbo shrimp, coleslaw, house cut fries

FRIED JUMBO OYSTERS 25

Hand breaded, coleslaw, house cut fries

FRIED TRIO 39

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 48

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 | 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, maître d' herb butter

FILET MIGNON (10oz.) 37

Potato gratin, asparagus, red wine demi-glace, maître d' herb butter

MOROCCAN SPICED LAMB CHOPS 39

Cucumber tzatziki, potato gratin, harissa reduction & mint

PORCINI RIBEYE (14oz.) 36

Wild mushroom balsamic demi-glace, potato gratin, asparagus, maître d' herb butter

BY THE DOCKS RIBS

Half Rack 18 | Full Rack 25

Meaty, slow roasted, tender baby back ribs, Housemade BBQ sauce, French 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

SHRIMP SALAD SANDWICH 18

Old Bay poached shrimp salad

HOT HONEY OLD BAY CHICKEN SANDWICH 15

Old Bay aioli, bread & butter pickles, baby arugula

DOUBLE SMASH BURGER 15

American cheese, bread & butter pickles, shredded lettuce, diced onion, fancy sauce

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.

