

MOTHER'S DAY

STARTERS

HOUSEMADE ONION RINGS 10

Served with tiger sauce

ASIAN BRUSSEL SPROUTS 10

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

TERIYAKI PORK BELLY BAO BUNS 16

Pineapple salsa, asian slaw

OYSTERS ROCKEFELLER 17

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

GREEK STYLE OCTOPUS 19

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

SHRIMP SAGANAKI 17

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

CRAB DIP 19

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

STUFFED MUSHROOM CAPS 23

Stuffed with jumbo lump crab meat, served with cocktail, lemon & spiced tomato emulsion

LOBSTER CROQUETTES 19

Butter poached lobster, Sriracha aioli, glazed zucchini

FRIED CALAMARI 18

Lemon & house made marinara

PEI MUSSELS 15

Blue mussels, sliced baguette

Choice of broth: Spicy tomato | Garlic white wine

BAM BAM ROCK SHRIMP 17

Sriracha aioli, mixed greens, yuzu vinaigrette & togarashi

CLAMS CASINO 13

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

COCONUT SHRIMP 15

Served with orange marmalade



ENTREES

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

SEAFOOD PAELLA 31

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

PORCINI RIBEYE 37

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

STUFFED ROCKFISH 40

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

FETTUCCINE ALFREDO 19

Butter parmesan cream sauce

Add Chicken 23 | Shrimp 25 | Crab Meat, Scallops & Shrimp 30

SEAFOOD A LA BAY 30

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

COASTAL CATCH 35

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

MONGOLIAN BEEF SKEWER 29

Bell peppers, onions, steak & kimchi fried rice

TERIYAKI ALOHA SALMON 28

Asian brussel sprouts, rice, pineapple salsa, teriyaki glaze

MISO CHILEAN SEA BASS 40

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

BROILED SEAFOOD PLATTER 46

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

MOROCCAN SPICED LAMB CHOPS 40

Cucumber tzatziki, potato gratin, harissa reduction, mint

CHICKEN CHESAPEAKE 33

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

RAW BAR

HALF DOZEN OYSTERS

Chesapeake 11 | Chincoteague 13 | Blue Point 17

MIDDLENECK CLAMS 10

1/2 Dozen on the half shell

SHRIMP COCKTAIL 14

Old Bay & lemon

STEAMED SHRIMP

Peel & eat, with Old Bay & onions | 1/2 lb. 19 | 1lb. 28

CRAB COCKTAIL 15

Old Bay, cocktail sauce, lemon

TOWERS

Served with cocktail sauce, apple mignonette, horseradish crema

PETITE 46

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

GRAN 86

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

SOUPS

MARYLAND CRAB c 7 | b 10

A Maryland staple! Tomato based, veggies & sweet crab meat

CREAM OF CRAB c 8 | b 11

Creamy & rich, sherry wine & sweet crab meat

HALF & HALF c 8 | b 11

A blend of Maryland Crab & Cream of Crab soups

SALADS

Add ons: Chicken 7 | Shrimp 10 | Salmon 12 | Mongolian Beef 12

ASIAN CHOPPED 12

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

ICEBERG WEDGE 13

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

WATERMELON BURRATA 15

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

STEAKHOUSE SALAD 15

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

GREEK 14

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

CAESAR 12

Romaine hearts, herb croutons, parmesan crisp

COMBOS

Served with potatoes bravas & grilled zucchini

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

STEAK & CAKE 50

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

RIBS & CAKE 40

Half rack of ribs & our signature jumbo lump crab cake

LAMB & CAKE 40

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

SURF & TURF 60

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

FRIED TRIO 40

Jumbo shrimp, scallops & our jumbo lump crab cake

À LA CARTE

French Fries 7 | Grilled Zucchini 7 | Asparagus 7 | Honey Roasted Carrots 7 | Potatoes Bravas 7 | Whipped Potatoes 7 | Potato Gratin 9 | Succotash 9 | Green Beans 7

FAMILY STYLE

Mac & Cheese (serves 2) 10 make truffle +4 | make crabby +8

CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

Served with asparagus, honey glazed carrots & potatoes bravas

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

BY THE DOCKS FAMOUS CRAB CAKE PLATTER

Single 29 | Double 50

JEWELS OF THE SEA 49

4oz. Brazilian lobster tail, our signature jumbo lump crab cake, jumbo shrimp & scallops broiled to perfection, served with drawn butter

STUFFED SHRIMP 33

Three jumbo shrimp butter-fried, seasoned and stuffed with our signature jumbo lump crab meat

CRAB IMPERIAL 35

Colossal masterpiece of luscious lumps of crab meat topped with our signature imperial sauce

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

