

## STARTERS

### ASIAN BRUSSEL SPROUTS 9

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

### CRISPY EGGPLANT 12

Garlic, Thai chili, torn basil, & jalapeno

### CRAB DIP RANGOON 13

Crispy wonton filled with our signature creamy crab dip, served with Asian slaw, Thai chili sauce

### COCONUT SHRIMP 15

Served with orange marmalade

### GREEK STYLE OCTOPUS 18

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

### BAM BAM ROCK SHRIMP 16

Sriracha aioli, mixed greens, yuzu vinaigrette & togarashi

### RUSTIC ITALIAN MEATBALLS 11

Tomato sauce, parmesan, herb breadcrumbs & basil

### PEI MUSSELS 14

Blue mussels, sliced baguette

Choice of broth: Spicy tomato | Garlic white wine

### 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

### JUMBO CALAMARI 18

Lemon & house made marinara

### STUFFED MUSHROOM CAPS 22

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

### 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

### SEAFOOD POTATO SKINS 20

(3) Crab dip, shrimp, scallops, cheddar cheese, crispy bacon, Old Bay, scallion

## CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

Add personal salad: House 6 | Caesar 6  
| Fall 6 | Greek 8

### AWARD WINNING COLOSSAL CRAB CAKES

Single 29 • Double 53

Our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried, French fries & coleslaw

### STUFFED SHRIMP 34

3 jumbo shrimp butter-fried, seasoned & stuffed with our signature jumbo lump crab meat, potatoes bravas, broccolini & roasted carrots

### STUFFED LOBSTER IMPERIAL 49

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

### CRAB IMPERIAL 35

14oz. masterpiece of crab meat topped with our signature imperial, potatoes bravas, broccolini & 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. 29

### MIDDLENECK CLAMS 11

1/2 Dozen on the half shell

### SHRIMP COCKTAIL 14

Old Bay & lemon

### CRAB COCKTAIL 18

4oz., 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

### CHEFS OYSTER STEW 10

Baby potato, spinach, parmesan, bacon cream, potato chips

### FRENCH ONION 7

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

### FALL SALAD 11

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

### POACHED PEAR BURRATA 14

Poached pear, arugula, frisée, cucumber, pickled red onion, candied walnuts & balsamic reduction

### 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, pepperoncini's, 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

### CRAB SURF & TURF ROLL 20

Spicy crab meat, avocado, torched sliced steak, eel sauce

### 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 | Fall 6 | Greek 8

### CORNMEAL CRUSTED BLUE CATFISH 25

Apple butter, slow cooked collard greens, housemade gnocchi, creole cream sauce

### DOCKS FISH & CHIPS 25

Natty Boh beer batter, parmesan herb fries, malted vinegar

### BOURBON HONEY GLAZED SALMON 27

Roasted baby potatoes, sauteed shaved brussel sprouts, purple cabbage, bacon vinaigrette, pomegranate reduction

### HONEY LEMON HALF CHICKEN 23

Honey, lemon & thyme marinated chicken, roasted baby potatoes & zucchini

### RED WINE BRAISED SHORT RIB 27

Crispy onions, mashed potatoes & honey glazed carrots, slow cooked collard greens

### GNOCCHI & CRAB 28

Jumbo lump crab meat, wild mushrooms & bacon cream sauce with truffle oil & crispy bacon

### SEAFOOD PAELLA 30

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

### WILD MUSHROOM SCALLOP RISOTTO 32

Wild mushroom risotto, fennel, brussel sprouts, truffle oil, parmesan, apple butter

### SEAFOOD CIOPPINO 39

Chesapeake tomato broth, shrimp, scallops, mussels, calamari, catfish, potato, celery, fennel, crunchy crab toast

## PASTA

### FETTUCCHINE ALFREDO 18

Butter parmesan cream sauce  
Add Chicken 22 | Shrimp 24 | Crab Meat, Scallops & Shrimp 30

### FRA DIAVOLO MARINARA PASTA 18

Bucatini, spicy red pepper tomato sauce, basil  
Add Chicken 22 | Shrimp 24 | Crab Meat, Scallops & Shrimp 30

### SHRIMP SCAMPI 24

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

### SEAFOOD A LA BAY 30

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

### CHESAPEAKE CRAB ALFREDO 32

Fettuccine topped with a 5oz. Jumbo Lump Crab Cake surrounded by PEI Mussels

## COMBO PLATTERS

Comes with grilled zucchini & potatoes bravas  
Add personal salad: House 6 | Caesar 6 | Fall 6 | Greek 8

### CAKE & SHRIMP 39

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

3 chops finished with lemon oregano vinaigrette & paired with our signature jumbo lump crab cake

### PORK & SCALLOPS 36

Apple butter topped pork chop, pan seared scallops

### STEAK & SHRIMP SCAMPI 39

14oz. New York Strip, chimichurri, maître d' herb butter, red wine demi-glace & shrimp scampi

### LAMB & LOBSTER 32

5oz. Lobster tail & 3 lamb chops  
Upgrades: Stuffed with jumbo lump crab imperial 18

### STEAK & CAKE 49

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

### 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 | Broccoli 6 | Collard Greens 6 | Honey Roasted Carrots 6 | Potatoes Bravas 6 | Whipped Potatoes 6 | Potato Gratin 8 | Magic Mushrooms 6

## FISH

Choice of freshly caught fish:

Blue Catfish 23 | Salmon 24 | Flounder 27 |  
Rockfish 27 | Scallops 32

.....

Broiled Traditional: Lemon, olive oil, capers  
Served with roasted potatoes, broccolini & roasted carrots  
Blackened or fried available | Stuffed- Crab Imperial Style +18

## SEAFOOD ENTREES

Add personal salad: House 6 | Caesar 6 | Fall 6 | Greek 8

### FRIED SHRIMP 23

Six fried jumbo shrimp, coleslaw, French fries

### FRIED JUMBO OYSTERS 25

Hand breaded, coleslaw, French fries

### FRIED TRIO 39

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

### CHICKEN CHESAPEAKE 34

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

### STUFFED OYSTERS 36

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

### CHAMPAGNE CRAB ROCKFISH 39

Topped with crab cake, rice pilaf, slow cooked collard greens & carrots, lemon champagne sauce

### BROILED SEAFOOD PLATTER 49

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

### JEWELS OF THE SEA 49

5oz. Brazilian lobster tail, our signature jumbo lump crab cake, jumbo shrimp & scallops broiled to perfection, served with drawn butter, potatoes bravas, broccolini & roasted carrots

## STEAK & CHOP

Add personal salad: House 6 | Caesar 6 | Fall 6 | Greek 8

Upgrades: Stuffed with jumbo lump crab imperial 18 |  
Add onions & magic mushrooms 5

### BONE IN PORK CHOP (14oz.) 28

Apple butter, whipped potatoes, broccolini, red wine demi-glace, crispy onions

### N.Y. STRIP (14oz.) 34

Served with potato gratin, broccolini, red wine demi-glace, maître d' herb butter

### FILET MIGNON (10oz.) 39

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

### MOROCCAN SPICED LAMB CHOPS 39

(5) Cucumber tzatziki, potato gratin, harissa reduction & mint

### BY THE DOCKS RIBS

Half Rack 19 | Full Rack 27  
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, maître d' herb butter, potato gratin & broccolini

## HANDHELDS

Served with French fries

### CRAB CAKE SANDWICH 27

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

### SHRIMP SALAD SANDWICH 18

Old Bay poached shrimp salad

### MARYLAND CHICKEN SANDWICH 19

Fried chicken, crab dip

### DOUBLE SMASH BURGER 16

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.