

BY THE DOCKS THANKSGIVING

STARTERS

STUFFED MUSHROOM CAPS 22

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

JUMBO CALAMARI 18

Lemon & house made marinara

CRAB DIP 18

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

OYSTERS ROCKEFELLER 16

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

BAM BAM ROCK SHRIMP 16

Sriracha aioli, mixed greens, yuzu vinaigrette & togarashi

CRISPY EGGPLANT 12

Garlic, Thai chili, torn basil, & jalapeno

SEAFOOD POTATO SKINS 20

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

COCONUT SHRIMP 15

Served with orange marmalade

CHEFS OYSTER STEW 10

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

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

TOWERS

Served with cocktail sauce, apple mignonette, horseradish crema

PETITE 45

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

GRAN 85

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

COCKTAILS

HARVEST FIZZ 11

Bombay Bramble, raspberry cranberry sour, topped with prosecco

CARAMEL COR-NUT-COPIA 12

Sqrrl Peanut Butter Whiskey, salted caramel whiskey, butterscotch cream top

A LA CARTE

Whipped Potatoes 6 | Sage Stuffing 6 | Green Bean Casserole 6 | Collard Green 6 | Maple Sweet Potato Casserole with Marshmallow 6 | Bocolini 6 | Potato Gratin 8 | Honey roasted carrots 6 | Potatoes Bravas 6 | Grilled Zucchini 6

FIRST COURSE

Choice of:

CREAM OF TURKEY SOUP

HOUSE SALAD

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

FALL SALAD

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

ENTREE COURSE

THANKSGIVING MEAL 25

Roasted turkey, house gravy, cranberry sauce, sage stuffing, served with two sides

HAWAIIAN GLAZED HAM 25

Pineapple reduction & cranberry sauce, sage stuffing, served with two sides

THANKSGIVING DELUXE 29

Turkey & baked ham, pineapple reduction & cranberry sauce, sage stuffing, served with two sides

SIGNATURE PRIME RIB 40

Fresh horseradish root, au jus, potato gratin, broccolini

RED WINE BRAISED SHORT RIB 32

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

GNOCCHI & CRAB 34

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

CHICKEN CHESAPEAKE 39

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

BROILED SEAFOOD PLATTER 55

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

BONE IN PORK CHOP 33

14oz., Apple butter, whipped potatoes, broccolini, red wine demi-glace, crispy onions

CHAMPAGNE CRAB ROCKFISH 45

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

CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

BY THE DOCKS FAMOUS CRAB CAKE PLATTER

Single 34 | Double 57

Served with french fries & cole slaw

STUFFED SHRIMP 38

Three jumbo shrimp butter-fried, seasoned and stuffed with our signature jumbo lump crab meat. Served with broccolini, honey glazed carrots & potatoes bravas

CRAB IMPERIAL 38

Colossal masterpiece of luscious lumps of crab meat topped with our signature imperial sauce. Served with broccolini, honey glazed carrots & potatoes bravas

JEWELS OF THE SEA 55

4oz lobster tail, our signature jumbo lump crab cake, jumbo shrimp & scallops broiled, served with drawn butter. Served with broccolini, honey glazed carrots & potatoes bravas

STUFFED LOBSTER IMPERIAL 55

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

COMBOS

Served with potatoes bravas & grilled zucchini

FRIED TRIO 42

Jumbo shrimp, scallops & our jumbo lump crab cake

RIBS & CAKE 42

Half rack of ribs & our signature jumbo lump crab cake

LAMB & CAKE 42

Grilled Lamb chops & our signature jumbo lump crab cake

STEAK & CAKE 52

12 oz. New York strip with red wine demi-glace & our signature jumbo lump crab cake

SURF & TURF 59

9 oz. cold water lobster tail paired with 10 oz. filet mignon with red wine demi-glace

DESSERT COURSE

Choice of:

APPLE PIE OR PUMPKIN PIE



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