

STARTERS

RUSTIC ITALIAN MEATBALL 11

Tomato sauce, parmesan, herb breadcrumbs & basil

ASIAN BRUSSEL SPROUTS 9

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

CLAMS CASINO 12

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

GREEK STYLE OCTOPUS 18

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

CRAB DIP 18

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

STUFFED MUSHROOM CAPS 22

Stuffed with jumbo lump crab meat. Served with cocktail, & lemon

JUMBO FRIED CALAMARI 18

Lemon & house made marinara

PUB WINGS 15

Choice of sauce: buffalo | BBQ | hot honey | Thai chili | honey Old Bay

PEI MUSSELS 14

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

HOUSEMADE ONION RINGS 9

Served with tiger sauce

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

LOVE COMBOS ♥

Served with potatoes bravas & grilled zucchini

Add personal salad: Caesar 8 | Greek 8 | Roasted Beet Salad 8

TWO STUFFED SHRIMP & LAMB CHOPS 49

Two jumbo shrimp stuffed with our signature jumbo lump crab meat paired with three Greek style lamb chops

FILET & CAKE 59

8oz. crab cake & a 10 oz. filet mignon with red wine demi-glace

CAKE & LOBSTER 59

8oz. crab cake & a 9 oz. lobster tail

SURF & TURF 59

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

ENTREES No Substitutions

Add personal salad: Caesar 6 | Greek 8 | Roasted Beet Salad 8

CHEF STYLE PAN SEARED SCALLOPS 32

Scallops, couscous, roasted beets, brussel sprouts, apple smoked bacon, green apples & apple butter

BOURBON HONEY GLAZED SALMON 27

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

CHICKEN CHESAPEAKE 34

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

GREEK LAMB CHOPS 39

Served with roasted potatoes, seasoned zucchini, cucumber tzatziki, lemon, oregano & olive oil vinaigrette sauce

CHESAPEAKE ALFREDO 30

Fettuccine alfredo topped with a 5oz. jumbo lump crab cake surrounded by PEI mussels

NEW YORK 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

FRIED TRIO 39

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

♥ VALENTINES DAY SPECIAL ♥

SURF & TURF TOWER 49

5 oz. Filet, signature 5 oz. crab cake, topped with jumbo shrimp, roasted potatoes, sauteed spinach, baby carrots, red wine demi glaze, Old Bay béarnaise

TWIN LOBSTER & FILET MIGNON 59

Two 5 oz. lobster tails paired with 5 oz. filet mignon with red wine mushroom demi-glace

À LA CARTE

French Fries 6 | Grilled Zucchini 6 | Broccolini 6 | Collard Greens 6 | Honey Roasted Carrots 6 | Potatoes Bravas 6 | Whipped Potatoes 6 | Potato Gratin 8 | Magic Mushrooms 6

VALENTINES DAY

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

MIDDLENECK CLAMS 11

1/2 Dozen on the half shell

SHRIMP COCKTAIL 14

Old Bay & lemon

STEAMED SHRIMP

Peel & eat, with Old Bay & onions | 1/2 lb. 18 | 1lb. 29

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



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

ROASTED BEET 13

Honey Greek yogurt, pistachio, green apple frisée, arugula, pickled red onion, cucumber, red wine vinaigrette.

GREEK 13

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

CAESAR 11

Romaine hearts, herb croutons, parmesan crisp

DOCKS HOUSE SALAD 11

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

CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

Add personal salad: Caesar 6 | Roasted Beet Salad 8 | 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

JEWELS OF THE SEA 49

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

CRAB IMPERIAL 35

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

BROILED SEAFOOD PLATTER 49

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

DRINKS

CUPID'S CRUSH 13

SQRRRL Peanut Butter Whiskey, butterscotch & white chocolate

LOVE POTION "NO. 3321" 13

Giffard Creme De Violette, Mr. Pickles Gin, lemonade

VELVET KISS 13

Giffard Raspberry, sweetened evap milk, citrus vodka, cranberry

FORGET YOUR EX-PRESSO 13

Fresh espresso, Luxardo Espresso, Fiero Habanero Tequila with house made strawberries and cream infusion.