

STARTERS

ASIAN BRUSSEL SPROUTS 9  
Crispy bacon, honey, Sriracha, soy, garlic, & ginger

CRISPY EGGPLANT 12  
Garlic, Thai chili, torn basil, & jalapeno

CRAB AND LOBSTER EGG ROLLS 20  
Poached lobster and our famous crab cake, Asian slaw finished with spicy aioli, eel sauce and sweet and sour dipping 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

NATTY BOH BEER MUSSELS 15  
Chorizo, garlic, Old Bay butter and sliced baguette

CRAB DIP 18  
Our signature seasoned creamy cheese mix with crab meat served with toasted sliced baguette

PUB WINGS 17  
Choice of sauce: buffalo | BBQ | hot honey | Thai chili | honey Old Bay

HOUSE MADE 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 14  
1/2 dozen, topped with medley of onion, peppers & bacon Upgrade: add cheese for 2

GARLIC SHRIMP SCAMPI 16  
Baby tomato, scampi sauce, herb breadcrumbs, parmesan cheese and toasted baguette

CRAB AVOCADO TOWER 19  
Jumbo lump crab meat, avocado mousse, spicy aioli, red onion, cucumber, jalapeno, sesame, crispy wonton, eel sauce

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

FRENCH ONION 7

Rich beef broth, Herb crouton, gruyere cheese & thyme

CHEFS OYSTER STEW 10

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

BY THE DOCKS  
LUNCH MENU

11AM TILL 3PM | MON-FRI

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

Old Bay, cocktail sauce, lemon

SALADS

Add ons: Chicken 7 | Shrimp 10 | Salmon 12 | Crab Meat MP | Skirt Steak 12

SUMMER PASTA SALAD 11

couscous (baby pasta) baby tomatoes, red onion, cucumber, arugula, basil, orange supreme, feta, Kalamata olives, Greek vinaigrette

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, pepperoncini's, mixed peppers, house Greek dressing

COBB SALAD 11

Mixed greens, avocado, bacon, baby tomatoes, pickled red onion, hardboiled egg and green goddess dressing

TOWERS

Served with cocktail sauce, apple mignonette, horseradish crema

PETITE 39

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

GRAND 69

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

SUSHI

Classic Rolls | Hand rolled, served with wasabi, ginger & soy sauce

SPICY CALIFORNIA ROLL 12 | SPICY TUNA ROLL 12

SHRIMP TEMPURA ROLL 12 | CHICKEN TERIYAKI ROLL 12

COCONUT SHRIMP JALAPENO ROLL 14

Coconut shrimp, avocado, cucumber, pineapple salsa, jalapeno & drizzled with yuzu sauce

BALTIMORE VOLCANO ROLL 20

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

HANDHELDS

Served with house cut Old Bay chips & a salad  
served all on one plate | Upgrade: French Fries +2

RUSTIC MEATBALL SUB 13

Housemade marinara, provolone, Italian herbs

PHILLY CHEESESTEAK 16

Sliced ribeye steak, provolone, sauteed onions  
& peppers | **MAKE IT CRABBY (crab dip) 6**

PUB FISH SANDWICH 15

Fried, freshly caught flounder, coleslaw & tartar sauce

DOUBLE SMASH BURGER 16

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

BLACKENED SALMON BLT WRAP 15

Bacon, lettuce, tomato, rice pilaf, Sriracha aioli

CLASSIC CHICKEN SANDWICH 13

Grilled or Fried, lettuce, tomato, pickled  
red onions, fancy sauce

SHRIMP SALAD SANDWICH 16

Old Bay poached shrimp

BLACKENED SWORDFISH SANDWICH 18

Heirloom tomatoes, bibb lettuce, avocado  
and lime crema

CRABBY DOUBLE SMASH BURGER 18

Double burger patty topped with fresh crab meat,  
imperial sauce & imported provolone cheese.

SEAFOOD CLUB 23

Signature crab cake, shrimp salad, & BLT  
**MAKE IT A WRAP**

MARYLAND CHICKEN SANDWICH 19

Fried chicken, crab dip

CRAB CAKE SANDWICH 27

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

PO’ BOYS

Served with house cut Old Bay chips & a salad  
served all on one plate | Upgrade: French Fries +2

SHRIMP PO’ BOY 15

Shredded lettuce, tomato, butter pickles, Old Bay aioli

FRIED OYSTER PO’ BOY 15

Shredded lettuce, tomato, butter pickles, Old Bay aioli

SEAFOOD PO’ BOY 18

Fried shrimp, scallops & oysters. Shredded lettuce,  
tomato, butter pickles, Old Bay aioli

PASTA

WILD MUSHROOM GNOCCHI 15

Wild mushrooms & bacon cream sauce with  
truffle oil & crispy bacon

Add Chicken 16 | Shrimp 18 | Crab Meat, Scallops & Shrimp 23

FRA DIAVOLO MARINARA 14

Bucatini, spicy marinara, basil

Add Chicken 16 | Shrimp 18 | Crab Meat, Scallops & Shrimp 23

FETTUCCHINE ALFREDO 14

Butter parmesan cream sauce

Add Chicken 16 | Shrimp 18 | Crab Meat, Scallops & Shrimp 23

SCAMPI 14

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

Add Chicken 16 | Shrimp 18 | Crab Meat, Scallops & Shrimp 23

À LA CARTE

French Fries **6** | Grilled Zucchini **6** | Asparagus **6** |  
Corn Succotash **6** | Honey Roasted Carrots **6** |  
Potatoes Bravas **6** | Whipped Potatoes **6** | Potato  
Gratin **8** | Magic Mushrooms **6**



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.

www.bythedocks.com

BY THE DOCKS  
LUNCH MENU

11AM TILL 3PM | MON-FRI

CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

Add personal salad: House **6** | Caesar **6** |  
Summer **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 28

2 jumbo shrimp butter-flied, seasoned & stuffed with  
our signature jumbo lump crab meat, potatoes bravas,  
asparagus & roasted carrots

CRAB IMPERIAL 35

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

LUNCH ENTREES

Add personal salad: House **6** | Caesar **6** | Summer **6** | Greek **8**

MEDITERRANEAN CHICKEN & RICE BOWL 16

Grilled chicken, rice, tzatziki, hummus, spicy feta dip, pickled red  
onion, tomato, greens, crumbled feta, cucumbers, & Greek house  
dressing. Served with pita

HALF RACK RIBS 16

Meaty, slow roasted, tender baby back ribs, house made BBQ,  
French fries & coleslaw

FRIED JUMBO OYSTERS 20

Hand breaded, served with coleslaw, French fries

FRIED SHRIMP 19

6 fried jumbo shrimp, served with coleslaw, French fries

CHICKEN CHESAPEAKE 23

Topped with jumbo lump crab meat & finished with signature imperial  
sauce, served with french fries & coleslaw

MEDITERRANEAN SWORDFISH KEBAB 17

1 kebab, Rice pilaf, green pepper, red onion, roasted tomato,  
tzatziki, Greek lemon vinaigrette

TERIYAKI ALOHA SALMON 19

Fresh Atlantic salmon, over Asian brussel sprouts, rice, topped  
with pineapple salsa, pickled red onion, teriyaki glaze & spicy aioli

STEAK AND SHRIMP LO MEIN 18

Mixed vegetables, sweet and spicy teriyaki, basil, cilantro,  
toasted sesame seeds

TUNA POKE BOWL 18

Tuna, pineapple salsa, cucumber, avocado, jalapeno,  
spicy aioli, pickled red onion, pickled ginger, sesame  
soy vinaigrette, yuzu sauce and sushi rice

DOCKS FISH & CHIPS 19

Natty Boh beer batter, parmesan herb fries, malted vinegar

FISH

Choice of freshly caught fish:

Swordfish 25 | Salmon 24 | Flounder 27 |  
Rockfish 27 | Scallops 32

**Broiled Traditional:** Lemon, olive oil, capers  
Served with roasted potatoes, asparagus & roasted carrots

Blackened or fried available  
**Stuffed- Crab Imperial Style +18**