

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

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 34

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

STUFFED LOBSTER IMPERIAL 49

9oz. Brazilian lobster tail broiled to perfection & piled high 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, potatoes bravas, asparagus & 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 soup

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 | 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

SUSHI

Hand rolled, served with wasabi, ginger & soy sauce

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

Spicy California 12 | Spicy Tuna 12 | Shrimp Tempura 12 | Chicken Teriyaki 12



# CHEFS SIGNATURE ENTREES

No substitutions

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

## TRUFFLE CHICKEN CORDON BLUE 24

Chicken breast stuffed with ham and Swiss cheese, panfried, topped with house made truffle mushroom cream sauce served with mash potatoes and green beans

## MEDITERRANEAN SWORDFISH KEBABS 25

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

## TUNA POKE BOWL 23

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

## TERIYAKI ALOHA SALMON 27

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

## DOCKS FISH & CHIPS 25

Natty Boh beer batter, parmesan herb fries, malted vinegar

## GNOCCHI & CRAB 28

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

## CARNE ASADA SKIRT STEAK 26

Grilled skirt steak, sautéed onions, rice pilaf, pico de gallo, avocado and lime crema

## CHORIZO SCALLOPS 32

Corn succotash, couscous (baby pasta) chorizo, heirloom tomato, tomato emulsion, jalapeno, avocado and lime crema

## STEAK AND SHRIMP LO MEIN 25

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

## CRAB & ROCKFISH SUCCOTASH 38

Chesapeake rockfish topped with our famous jumbo lump crabcake over corn succotash, baby potatoes, zucchini, baby tomatoes and spicy aioli

# PASTA

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

## FETTUCCINE ALFREDO 18

Butter parmesan cream sauce  
Add Chicken 21 | Shrimp 24 | Crab Meat, Scallops & Shrimp 30

## FRA DIAVOLO PASTA 18

Bucatini, spicy marinara, basil  
Add Chicken 21 | 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 | Summer 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

## STEAK & RIBS 39

12oz. skirt steak, maître d' herb butter, red wine demi-glace, chimichurri & BBQ glazed half rack of ribs

## LAMB CHOPS & CAKE 39

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

## STEAK & SHRIMP SCAMPI 39

12oz. skirt steak, 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 with red wine demi-glace & maître d' herb butter

# 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

# 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

# SEAFOOD ENTREES

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

## FRIED SHRIMP 23

Six fried jumbo shrimp, coleslaw, French fries

## FRIED JUMBO OYSTERS 25

Hand breaded, coleslaw, French fries

## CHICKEN CHESAPEAKE 34

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

## STUFFED OYSTERS 36

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

## FRIED TRIO 45

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

## BROILED SEAFOOD PLATTER 49

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

# STEAK & CHOP

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

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

## JACK DANIEL BBQ PORK CHOP (14oz.) 28

Grilled bone in 14oz. pork chop glazed with Jack Daniel’s BBQ sauce, mashed potatoes, sautéed green beans, pineapple salsa, crispy onions

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

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

## FILET MIGNON (10oz.) 39

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

## GREEK LAMB CHOPS 39

(5) Lamb chops, lemon herb roasted potatoes, cucumber tzatziki, baby tomatoes, lemon oregano vinaigrette & asparagus

## BY THE DOCKS RIBS

Half Rack 19 | Full Rack 27

Meaty, slow roasted, tender baby back ribs, house made 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 & asparagus

## STEAK & TRUFFLE FRITES 28

12oz. skirt steak, maître d' herb butter, red wine demi-glace, chimichurri and truffle parmesan fries

# 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.