

BY THE DOCKS

THREE COURSE LUNCH MENU

\$25 PER PERSON

Available 11am-3pm

FIRST COURSE

Choice of:

MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat

ASIAN BRUSSEL SPROUTS

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

LOADED BAKED POTATO SALAD

Baby potatoes, bacon, scallions, cheddar cheese, red onion, sour cream, bacon aioli

CAESAR SALAD

Tossed romaine hearts, herb croutons, parmesan crisp, house Caesar

FRENCH ONION

Rich beef broth, herb crouton, gruyere cheese & thyme

SECOND COURSE

Upgrade to fries \$1 | Choice of:

THE BIG DOCKS CRABBY GRILLED CHEESE

5 oz. jumbo lump crab cake, American cheese, provolone, tomato, avocado and Old Bay aioli

CHICKEN CHESAPEAKE BAO BUN

Fried chicken, crab dip, American cheese and Old Bay aioli

ITALIAN COLD CUT

Presutto, hot Coppa, ham, salami, provolone cheese, razor thin lettuce, sliced tomato, red onion, hot sauce, mayo, Italian dressing, oregano, served on a hoagie

SEAFOOD TACO BOWL

Tossed chopped romaine, shrimp, crab meat, baby tomatoes, pickled red onions, cucumber, corn, guacamole, chipotle vinaigrette, in a crispy tortilla bowl



DESSERT COURSE

Choice of:

TIRAMISU

A creamy Italian dessert with espresso-soaked ladyfingers, mascarpone, and cocoa

CREME BRULEE

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

Price does not include tax and gratuity. Promotional coupons and other offers cannot be used with Restaurant Week Menu. No plate sharing.