

STARTERS

ASIAN BRUSSEL SPROUTS 10
Crispy bacon, honey, Sriracha, soy, garlic, & ginger

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

CRISPY BURRATA 15
Breaded and fried, on top of penne vodka sauce, smoked bacon, baby tomato, arugula salad, pickled red onion, truffle balsamic, shaved parmesan

COCONUT SHRIMP 15
Served with orange marmalade

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
Garlic, Old Bay butter and sliced baguette
Choice of Fra Diavolo or White Wine

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 10
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 AND LOBSTER EGG ROLLS 22
Poached lobster and our famous crab cake, Asian slaw finished with spicy aioli, eel sauce and sweet and sour dipping 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

CHEFS OYSTER STEW 10
Baby potato, spinach, parmesan, bacon, cream, potato chips

FRENCH ONION 7
Rich beef broth, Herb crouton, gruyere cheese & thyme

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**

DOCK'S HOUSE SALAD 11
Mixed greens, tomatoes, cucumbers, peppers, red onions & croutons

CAESAR 11
Tossed romaine hearts, herb croutons, parmesan crisp, house Caesar

LOADED BAKED POTATO SALAD 11
Baby potatoes, bacon, scallions, cheddar cheese, red onion, sour cream, bacon aioli

COBB SALAD 11
Mixed greens, avocado, bacon, baby tomatoes, pickled red onion, hardboiled egg and green goddess dressing

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

POACHED PEAR & BEET BURRATA 14
Roasted beets, poached pear, arugula, pickled red onion, red wine vinaigrette, fresh horseradish, finished with truffle balsamic glaze

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

LOBSTER TEMPURA 18
Eel sauce, yuzu aioli, cream cheese, avocado

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

BUFFALO FISH FILLET 15

Fried fish, American cheese, tartar, lettuce, tomato,
onion, buffalo sauce, served on a brioche bun

CHICKEN CHESAPEAKE BAO BUN 15

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

SHORT RIB GRILLED CHEESE 16

Short rib, provolone, caramelized onions

PHILLY CHEESESTEAK 16

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

DOUBLE SMASH BURGER 16

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

CLASSIC CHICKEN SANDWICH 15

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

SHRIMP SALAD SANDWICH 16

Old Bay poached shrimp

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

Served with a personal House or Caesar Salad

PENNE A LA VODKA 14

Penne tossed in a tomato cream vodka sauce, parmesan cheese,
topped with her breadcrumbs and fresh basil
Add with Chicken 16 | Shrimp 18 | Crab Meat, Scallops & Shrimp 23

FETTUCINE ALFREDO 14

Butter parmesan cream sauce
Add with Chicken 16 | Shrimp 18 | Crab Meat, Scallops & Shrimp 23

SCAMPI 14

Bucatini, baby tomatoes, lemon garlic white wine sauce,
herb bread crumbs, parmesan
Add with Chicken 16 | Shrimp 18 | Crab Meat, Scallops & Shrimp 23

WILD MUSHROOM GNOCCHI 15

Wild mushrooms & bacon cream sauce with
truffle oil & crispy bacon
Add with Chicken 16 | Shrimp 18 | Crab Meat, Scallops & Shrimp 23

À LA CARTE

French Fries **6** | Grilled Zucchini **6** | Broccoli **6** |
Creamed Spinach **6** | Honey Roasted Carrots **6** |
Potatoes Bravas **6** | Mini Old Bay Corn **6** | Whipped
Potatoes **6** | Potato Gratin **8** | Magic Mushrooms **6**



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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.

BY THE DOCKS LUNCH MENU

11AM TILL 3PM | MON-FRI

CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

Add personal salad: House **4** | Caesar **4** |
Loaded Potato Salad **4** | Greek **6**

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,
broccoli & roasted carrots

CRAB IMPERIAL 35

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

LUNCH ENTREES

Add personal salad: House **4** | Caesar **4** | Loaded Potato Salad **4** | Greek **6**

TEQUILA LIME SHRIMP BOWL 18

Zesty tequila lime shrimp, rice pilaf, chipotle cilantro lime butter, lime
sour cream, avocado mousse and grilled zucchini

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

BOURBON CIDER SALMON BOWL 17

Sweet potato puree, bacon sautéed cabbage, roasted beets,
rice, bourbon cider reduction

CHICKEN PARMESAN 19

Breaded chicken cutlet, baked with mozzarella and parmesan
cheese, house marinara, fresh basil, served with linguine

ASIAN COCONUT SHRIMP BOWL 18

Thai chili coconut shrimp, steamed white rice, avocado
mousse, broccoli, sesame seeds

SEAFOOD TACO BOWL 23

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

DOCKS FISH & CHIPS 19

Natty Boh beer batter, parmesan herb fries, malted vinegar

FISH

Choice of freshly caught fish:

Salmon 25 | Flounder 27 | Halibut 29
Rockfish 27 | Scallops 32

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

Blackened or fried available
Stuffed- Crab Imperial Style +18