

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

CHICKEN CHESAPEAKE BAO BUN 15
Fried chicken, crab dip, American cheese and Old Bay aioli

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

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 34

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

STUFFED LOBSTER IMPERIAL 49

9oz. Brazilian lobster tail broiled to perfection & piled high 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, potatoes bravas, broccoli & roasted carrots



www.bythedocks.com

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, gruyère 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**

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

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

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 12
Mixed greens, avocado, bacon, baby tomatoes, pickled red onion, hardboiled egg and green goddess dressing

SUSHI

Hand rolled, served with wasabi, ginger & soy sauce

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

Spicy California 12 | Spicy Tuna 12 | Shrimp Tempura 12

CHEFS SIGNATURE ENTREES

No substitutions

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

NATTY BOH CHICKEN DUMPLINGS 21

Roasted airline chicken breast, Natty Boh braised chicken thigh gravy, roasted carrots, dumplings

MAPLE LEAF DUCK BREAST 29

Sweet potato puree, sautéed teriyaki green beans and sour cherry demi-glaze

RED WINE SHORT RIB RISOTTO 28

Braised short rib, mushroom risotto, crispy mushroom, truffle oil, parmesan cheese, topped with an onion ring

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

TEQUILA LIME SHRIMP & SCALLOPS 28

Served with rice pilaf, chipotle cilantro lime butter, lime sour cream, avocado mousse and grilled zucchini

BMORE HALIBUT & CRAB 36

Old Bay potato cakes, sautéed spinach, tomato Maryland crab broth, jumbo lump crab meat

BOURBON CIDER SALMON 28

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

PASTA

Served with a personal House or Caesar Salad

FETTUCCHINE ALFREDO 18

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

PENNE A LA VODKA 18

Penne tossed in a tomato cream vodka sauce, parmesan cheese, topped with herb breadcrumbs and fresh basil
Add with 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 4 | Caesar 4 | Loaded Potato Salad 4 | Greek 6

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

LAMB CHOPS & CAKE 39

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

STEAK & CAKE 49

14oz. New York Strip with our signature jumbo lump crab cake, red wine demi-glaze & maître d' herb butter

SURF & TURF 59

9oz. Brazilian lobster tail paired with 10oz. filet mignon, finished with red wine demi-glaze & maître d' herb butter

DOCKS BOILS

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

SAILORS BOIL 34

Peel & eat shrimp, scallops, mussels, clams, baby potatoes, corn, onions, Old Bay crab broth and garlic Old Bay butter

CAPTAINS BOIL 49

Snow crab cluster, mussels, clams, peel & eat shrimp, scallops, baby potatoes, corn, onions, Old Bay crab broth and garlic Old Bay butter

THE ULTIMATE DOCKS BOIL 59

Snow crab cluster, 5oz. lobster tail, mussels, clams, peel & eat shrimp, scallops, baby potatoes, corn, onions, Old Bay crab broth and garlic Old Bay butter

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

FISH

Choice of freshly caught fish:

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

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

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

SEAFOOD ENTREES

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

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, broccoli & roasted carrots

STUFFED OYSTERS 36

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

STEAK & CHOP

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

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

COFFEE CRUSTED RIBEYE (14oz.) 38

Ribeye, served with potato gratin, roasted onions, creamed spinach, creamy pepper demi-glaze

N.Y. STRIP (14oz.) 36

Served with potato gratin, broccoli, red wine demi-glaze, maître d' herb butter

FILET MIGNON (10oz.) 40

Potato gratin, broccoli, red wine demi-glaze, maître d' herb butter

GREEK LAMB CHOPS 39

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

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-glaze, maître d' herb butter, potato gratin & broccoli

PRIME RIB (14oz.) 38

Fresh horseradish root, au jus, potato gratin & broccoli

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.