

BY THE DOCKS

# THREE COURSE LUNCH MENU

\$25 PER PERSON

Available 11am-3pm

## FIRST COURSE

Choice of:

### NEW ENGLAND CLAM CHOWDER

### BAM BAM ROCK SHRIMP

Sriracha aioli, mixed greens, yuzu vinaigrette & togarashi

### DOCK'S HOUSE SALAD

Mixed greens, tomatoes, cucumbers, peppers, red onions & croutons

### CAESAR SALAD

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

### MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat

## SECOND COURSE

Upgrade to fries \$1 | Choice of:

### CHICKEN ALFREDO BREAD BOWL

Toasted bread bowl, grilled chicken, fettuccine, butter parmesan cream sauce, topped with toasted breadcrumbs

### OVERSTUFFED RACHEAL SANDWICH

¾ pound of corned beef, coleslaw, thousand island dressing and toasted rye

### SEAFOOD RAMEN

Shrimp, scallops, jumbo lump crab meat, ramen noodles, scallions, broccoli, mushrooms, in a rich spicy soy lobster broth

### CHICKEN & SHRIMP SOUVLAKI BOWL

Tzatziki, rice, lettuce, tomato, onion, pita bread, lemon vinaigrette

### CHICKEN & SHRIMP SALAD CLUB

Chicken salad, shrimp salad, bacon, lettuce, tomato

## DESSERT COURSE

Choice of:

### KEY LIME BAR

### SMITH ISLAND



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.