

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.