

BY THE DOCKS

THREE COURSE LUNCH MENU

\$25 PER PERSON

Available 11am-3pm

FIRST COURSE

Choice of:

LOADED BAKED POTATO SOUP

NATTY BOH BEER MUSSELS

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

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

Choice of:

CRABBY POTATO SOUP BREAD BOWL

Toasted bread bowl, 5 oz. crab cake, baked potato soup, bacon, cheddar cheese, green onion, Old Bay

LOBSTER GYRO

Butter poached lobster, shaved lettuce, red onion, tomato, Tzatziki, served with French fries

PERUVIAN CHICKEN BOWL

Charbroiled chicken, with black beans, white rice, pickled red onion, aji verde, aji amarillo, plantains

BEEF TERIYAKI BOWL

Beef teriyaki, rice, mixed veggies, sweet & spicy teriyaki sauce

CRAB CAKE BIRRIA

Corn tortilla, crab ball, cheddar, mozzarella, pico de gallo, served with Maryland crab soup broth for dipping



DESSERT COURSE

Choice of:

KEY LIME BAR

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.