

BY THE DOCKS

THREE COURSE LUNCH MENU

\$25 PER PERSON

Available 11am-3pm

FIRST COURSE

Choice of:

SHRIMP BISQUE

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:

MEDITERRANEAN SOUVLAKI BOWL

Tzatziki, rice, pita bread, lettuce, tomato, pickled red onion

SHORT RIB BIRRIA QUESADILLA

Short rib, mozzarella cheese, sauteed onions, pico de gallo, sour cream, guac

BLACKENED AHI TUNA SANDWICH

Blackened tuna, Asian slaw, spicy aioli, cucumber

SMOKEHOUSE BURGER

Provolone, BBQ sauce, crispy onion rings, bacon

SIZZLING CRAB CAKE

Cream of crab pool sauce, our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried, lettuce, tomato, served with housemade chips



DESSERT COURSE

Choice of:

BLONDIE

Warm blondie with whipped cream and caramel drizzle

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.