

BY THE DOCKS

# THREE COURSE LUNCH MENU

\$25 PER PERSON

Available 11am-3pm

## FIRST COURSE

Choice of:

### CRABBY TOMATO 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:

### CRABBY GRILLED CHEESE

5oz. jumbo lump crab cake, American cheese, provolone, tomato, avocado & Old Bay aioli, served with crabby tomato bisque

### BLACKENED MAHI MAHI TACOS

Blackened Mahi Mahi, lettuce, pico de gallo, guacamole, pickled red onion, spicy aioli

### ROAST PORK

Pork, chard broccoli relish, provolone cheese, served on a hoagie and au jus

### JAMBALAYA MAC N CHEESE

Cajun chicken and shrimp, Andouille sausage, roasted peppers, onions, mushroom, creole sauce, tossed in a aged cheddar mac n cheese

### AHI TUNA GRILLED CEASER SALAD

Sesame crusted tuna, grilled romaine hearts, herb croutons, house Caesar, parmesan cheese



## 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.