

STARTERS

ASIAN BRUSSEL SPROUTS 12

Crispy bacon, honey, Sriracha, soy, garlic, & ginger

CRISPY EGGPLANT 12

Garlic, Thai chili, torn basil, & jalapeño

SKIRT STEAK LETTUCE WRAPS 18

Sweet chili teriyaki, pickled red onion, Kimchi, jalapeno, chimichurri

GREEK STYLE OCTOPUS 18

Red peppers, onions & capers, baby tomatoes, oregano, olive oil, red wine vinaigrette & Tzatziki

COCONUT SHRIMP 15

Served with orange marmalade

BAM BAM ROCK SHRIMP 16

Sriracha aioli, mixed greens, yuzu vinaigrette & togarashi

RUSTIC ITALIAN MEATBALLS 11

Tomato sauce, parmesan, herb breadcrumbs & basil

STEAMED MUSSELS 15

Choice of Fra Diavolo or White Wine

Garlic, baby tomato and sliced baguette

NATTY BOH BEER MUSSELS & SHRIMP 25

(5) jumbo shrimp, Andouille sausage, garlic, baby tomato, Old Bay butter, and sliced baguette

CRAB DIP 18

Our signature seasoned creamy cheese mix with crab meat served with toasted sliced baguette

PUB WINGS 17

Choice of sauce: buffalo | BBQ | hot honey | Thai chili | honey Old Bay

HOUSE MADE ONION RINGS 10

Served with tiger sauce

JUMBO CALAMARI 18

Lemon & house made marinara

STUFFED MUSHROOM CAPS 22

Stuffed with jumbo lump crab meat. Served with cocktail, lemon & a spiced tomato emulsion

OYSTERS ROCKEFELLER 18

1/2 dozen, creamy spinach, three cheese bacon blend, topped with imperial

CLAMS CASINO 15

1/2 dozen, topped with medley of onion, peppers & bacon **Upgrade:** add cheese for 2

GARLIC SHRIMP SCAMPI 16

Baby tomato, scampi sauce, herb breadcrumbs, parmesan cheese and toasted baguette

CRAB AND LOBSTER EGG ROLLS 22

Poached lobster and our famous crab cake, Asian slaw finished with spicy aioli, eel sauce and sweet and sour dipping sauce

SOUPS

MARYLAND CRAB c 6 | b 10

Tomato based, veggies & sweet crab meat

CREAM OF CRAB c 7 | b 11

Creamy & rich, sherry wine & sweet crab meat

HALF & HALF c 7 | b 11

A blend of Maryland Crab & Cream of Crab

CHEFS OYSTER STEW 11

Baby potato, spinach, parmesan, bacon, cream, potato chips

FRENCH ONION 7

Rich beef broth, Herb crouton, gruyere cheese & thyme

BY THE DOCKS LUNCH MENU

11AM TILL 3PM | MON-FRI

RAW BAR

CHESAPEAKE OYSTERS 12

Local | 1/2 dozen on the half shell

CHINCOTEAGUE OYSTERS 14

Chincoteague, VA | 1/2 dozen on the half shell

BLUE POINT OYSTERS 16

Long Island, NY | 1/2 dozen on the half shell

STEAMED SHRIMP

Peel & eat, with Old Bay & onions | 1/2 lb. **18** | 1lb. **29**

MIDDLENECK CLAMS 11

1/2 Dozen on the half shell

SHRIMP COCKTAIL 14

Old Bay & lemon

CRAB COCKTAIL 18

Old Bay, cocktail sauce, lemon

SALADS

Add ons: Chicken **7** | Shrimp **10** | Salmon **12** | Crab Meat **MP**

DOCK'S HOUSE SALAD 11

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

CAESAR 11

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

COBB SALAD 11

Mixed greens, cheddar cheese, avocado, bacon, baby tomatoes, pickled red onion, hardboiled egg and green goddess dressing

ICEBERG WEDGE 12

Avocado, bacon, baby tomato, house ranch, pickled red onion, balsamic drizzle

GREEK 13

Feta cheese, Kalamata olives, cucumber, red onion, tomato, pepperoncini's, mixed peppers, house Greek dressing

WATERMELON BURRATA 14

Watermelon, heirloom tomatoes, cucumber, red onion, truffle balsamic, basil

TOWERS

Served with cocktail sauce, apple mignonette, horseradish crema

PETITE 39

6 oysters, 6 mussels, 6 clams, 6 shrimp cocktail, crab cocktail

GRAND 69

12 oysters, 12 mussels, 12 clams, 12 shrimp cocktail, crab cocktail

SUSHI

Classic Rolls | Hand rolled, served with wasabi, ginger & soy sauce

SPICY CALIFORNIA ROLL 12 | SPICY TUNA ROLL 12

SHRIMP TEMPURA ROLL 12

DOCKS SPICY PHILLY ROLL 18

Salmon, avocado, cream cheese, jalapenos, sesame seeds, eel sauce & spicy mayo

BALTIMORE VOLCANO ROLL 23

Jumbo lump crab cake, tempura shrimp, topped eel sauce & spicy mayo

HANDHELDS

Served with house cut Old Bay chips & a salad
served all on one plate | Upgrade: French Fries +2

RUSTIC MEATBALL SUB 13

Housemade marinara, provolone, Italian herbs

BUFFALO FISH FILLET 15

Fried fish, American cheese, tartar, lettuce, tomato, onion, buffalo sauce, served on a brioche bun

MAHI MAHI SANDWICH 18

Blackened Mahi Mahi, aji verde, aji amarillo, pickled red onion, arugula, tomato, pineapple salsa

PERUVIAN CHICKEN BURRITO 16

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

CRABBY GRILLED CHEESE 19

5oz. jumbo lump crab cake, American cheese, provolone, tomato, avocado & Old Bay aioli, served with spicy vodka sauce dip

PHILLY CHEESESTEAK 16

Sliced ribeye steak, provolone, sauteed onions & peppers | **MAKE IT CRABBY (crab dip) 6**

DOUBLE SMASH BURGER 16

American cheese, bread & butter pickles, shredded lettuce, diced onion, fancy sauce

CLASSIC CHICKEN SANDWICH 15

Grilled or Fried, lettuce, tomato, pickled red onions, fancy sauce

SHRIMP SALAD SANDWICH 16

Old Bay poached shrimp

CRABBY DOUBLE SMASH BURGER 18

Double burger patty topped with fresh crab meat, imperial sauce & imported provolone cheese.

SEAFOOD CLUB 23

Signature crab cake, shrimp salad, & BLT
MAKE IT A WRAP

MARYLAND CHICKEN SANDWICH 19

Fried chicken, crab dip

CRAB CAKE SANDWICH 27

Jumbo lump crab cake, Old Bay aioli, bib lettuce, tomato

PO' BOYS

Served with house cut Old Bay chips & a salad
served all on one plate | Upgrade: French Fries +2

SHRIMP PO' BOY 15

Shredded lettuce, tomato, butter pickles, Old Bay aioli

FRIED OYSTER PO' BOY 15

Shredded lettuce, tomato, butter pickles, Old Bay aioli

SEAFOOD PO' BOY 18

Fried shrimp, scallops & oysters. Shredded lettuce, tomato, butter pickles, Old Bay aioli

PASTA

Served with a personal House or Caesar Salad

PENNE A LA VODKA 14

Penne tossed in a tomato cream vodka sauce, parmesan cheese, topped with her breadcrumbs and fresh basil
Add with Chicken 16 | Shrimp 18 | Crab Meat, Scallops & Shrimp 23

FETTUCCHINE ALFREDO 14

Butter parmesan cream sauce
Add with Chicken 16 | Shrimp 18 | Crab Meat, Scallops & Shrimp 23

SCAMPI 14

Bucatini, baby tomatoes, lemon garlic white wine sauce, herb bread crumbs, parmesan
Add with Chicken 16 | Shrimp 18 | Crab Meat, Scallops & Shrimp 23

JAMBALAYA MAC N CHEESE 16

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

À LA CARTE

French Fries **6** | Grilled Zucchini **6** | Asparagus **6** | Corn Succotash **6** | Honey Roasted Carrots **6** | Potatoes Bravas **6** | Mini Old Bay Corn **6** | Whipped Potatoes **6** | Potato Gratin **8** | Magic Mushrooms **6**



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No Split Checks Allowed - One Check Per Table • **18% Gratuity Added to Parties of 5 or More** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

BY THE DOCKS LUNCH MENU

11AM TILL 3PM | MON-FRI

CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

Add personal salad: House **4** |
Caesar **4** | Greek **6**

AWARD WINNING COLOSSAL CRAB CAKES

Single **29** • Double **53**

Our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried, French fries & coleslaw

STUFFED SHRIMP 28

2 jumbo shrimp butter-fried, seasoned & stuffed with our signature jumbo lump crab meat, potatoes bravas, asparagus & roasted carrots

CRAB IMPERIAL 35

14oz. masterpiece of crab meat topped with our signature imperial glaze, potatoes bravas, asparagus & roasted carrots

LUNCH ENTREES

Add personal salad: House **4** | Caesar **4** | Greek **6**

PERUVIAN CHICKEN BOWL 18

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

HALF RACK RIBS 16

Meaty, slow roasted, tender baby back ribs, house made BBQ, French fries & coleslaw

FRIED JUMBO OYSTERS 20

Hand breaded, served with coleslaw, French fries

FRIED SHRIMP 19

6 fried jumbo shrimp, served with coleslaw, French fries

CHICKEN CHESAPEAKE 23

Topped with jumbo lump crab meat & finished with signature imperial sauce, served with French fries & coleslaw

TERIYAKI ALOHA SALMON 18

Fresh Atlantic salmon, over Asian brussel sprouts, rice, topped with pineapple salsa, pickled red onion, teriyaki glaze & spicy aioli

CHICKEN PARMESAN 19

Breaded chicken cutlet, baked with mozzarella and parmesan cheese, house marinara, fresh basil, served with linguine

ASIAN COCONUT SHRIMP BOWL 18

Thai chili coconut shrimp, steamed white rice, avocado mousse, asparagus, sesame seeds

BOWLEYS QUARTER 27

Jumbo shrimp, crab balls, strawberries, candied walnuts, dried cranberries, crumbled feta, balsamic vinaigrette

DOCKS FISH & CHIPS 19

Natty Boh beer batter, parmesan herb fries, malted vinegar

FISH

Choice of freshly caught fish:

Salmon **25** | Flounder **27** | Mahi Mahi **28**
Rockfish **27** | Scallops **32**

Broiled Traditional: Lemon, olive oil, capers
Served with potatoes bravas, asparagus & roasted carrots

Blackened or fried available
Stuffed- Crab Imperial Style +18