

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

COCONUT SHRIMP 15

Served with orange marmalade

GREEK STYLE OCTOPUS 18

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

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

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 34

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

STUFFED LOBSTER IMPERIAL 49

9oz. Brazilian lobster tail broiled to perfection & piled high 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, potatoes bravas, asparagus & roasted carrots

BY THE DOCKS

SEAFOOD RESTAURANT

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

4oz, Old Bay, cocktail sauce, lemon

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 soup

CHEFS OYSTER STEW 11

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

FRENCH ONION 7

Rich beef broth, herb crouton, gruyère cheese & thyme

TOWERS

Served with cocktail sauce, apple mignonette, horseradish crema

PETITE 45

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

GRAND 85

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

SALADS

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

WATERMELON BURRATA 15

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

DOCK'S HOUSE SALAD 11

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

CAESAR 11

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

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

COBB SALAD 12

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

BOWLEYS QUARTER 27

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

SUSHI

Hand rolled, served with wasabi, ginger & soy sauce

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

Spicy California 12 | Spicy Tuna 12 | Shrimp Tempura 12



CHEFS SIGNATURE ENTREES

No substitutions

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

PERUVIAN CHICKEN 23

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

JAMBALAYA MAC N CHEESE 28

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

TUNA POKE BOWL 23

Tuna, pineapple salsa, cucumber, avocado, jalapeno, spicy aioli, pickled red onion, pickled ginger, sesame soy vinaigrette, yuzu sauce & sushi rice

DOCKS FISH & CHIPS 25

Natty Boh beer batter, parmesan herb fries, malted vinegar

THE BIG CATCH PASTA 38

5oz. lobster tail, shrimps, scallops, mussels, baby tomato, fava bean, lobster brandy reduction, fettuccine, parmesan cheese

DRUNKEN STUFFED SCALLOPS 36

Three stuffed scallops, Old Bay cream of crab, grilled zucchini, magic mushrooms & truffle oil

MAHI MAHI CASINO 35

Blackened Mahi Mahi topped with clams casino mix, corn succotash, crispy potato cakes, Old Bay cream sauce, herb breadcrumbs

TERIYAKI ALOHA SALMON 27

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

PASTA

Served with a personal House or Caesar Salad

FETTUCCINE ALFREDO 18

Butter parmesan cream sauce

Add with Chicken 22 | Shrimp 25 | Crab Meat, Scallops & Shrimp 30

PENNE A LA VODKA 18

Penne tossed in a tomato cream vodka sauce, parmesan cheese, topped with herb breadcrumbs and fresh basil

Add with Chicken 22 | Shrimp 25 | Crab Meat, Scallops & Shrimp 30

SHRIMP SCAMPI 25

Bucatini, baby tomatoes, lemon garlic white wine sauce, herb bread crumbs, parmesan

SEAFOOD A LA BAY 30

Shrimp, scallops & crab meat sauteed in our Old Bay cream sauce, served over linguine

CHESAPEAKE CRAB ALFREDO 32

Fettuccine topped with a 5oz. jumbo lump crab cake surrounded by PEI mussels

COMBO PLATTERS

Comes with grilled zucchini & potatoes bravas

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

CAKE & SHRIMP 39

8oz. crab cake and three fried jumbo shrimp

RIBS & CAKE 39

BBQ glazed half rack of ribs & our jumbo lump crab cake

LAMB CHOPS & CAKE 39

3 chops finished with lemon oregano vinaigrette & paired with our signature jumbo lump crab cake

STEAK & CAKE 49

14oz. New York Strip with our signature jumbo lump crab cake, red wine demi-glaze & maître d' herb butter

SURF & TURF 59

9oz. Brazilian lobster tail paired with 10oz. filet mignon, finished with red wine demi-glaze & maître d' herb butter

BLACKENED MEDITERRANEAN TRIO 36

Blackened mahi mahi, rockfish, salmon, topped with a Greek summer salad (tomato, red onion, cucumber, bell peppers) tossed in a red wine caper vinaigrette & baby potatoes

DOCKS BOILS

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

SAILORS BOIL 34

Peel & eat shrimp, scallops, mussels, clams, baby potatoes, corn, onions, Old Bay crab broth and garlic Old Bay butter

CAPTAINS BOIL 49

Snow crab cluster, mussels, clams, peel & eat shrimp, scallops, baby potatoes, corn, onions, Old Bay crab broth and garlic Old Bay butter

THE ULTIMATE DOCKS BOIL 59

Snow crab cluster, 5oz. lobster tail, mussels, clams, peel & eat shrimp, scallops, baby potatoes, corn, onions, Old Bay crab broth and garlic Old Bay butter

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

FISH

Choice of freshly caught fish:

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

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Broiled Traditional: Lemon, olive oil, capers
Served with potatoes bravas, asparagus & roasted carrots
Blackened or fried available | Stuffed- Crab Imperial Style +18

SEAFOOD ENTREES

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

FRIED SHRIMP 23

Six fried jumbo shrimp, coleslaw, French fries

FRIED JUMBO OYSTERS 25

Hand breaded, coleslaw, French fries

CHICKEN CHESAPEAKE 34

Topped with jumbo lump crab meat & finished with signature imperial sauce, potatoes bravas, asparagus & roasted carrots

STUFFED OYSTERS 36

Three oysters on the half shell stuffed with our signature crab imperial, potatoes bravas, asparagus & roasted carrots

FRIED TRIO 45

Jumbo shrimp, scallops & our jumbo lump crab cake, potatoes bravas & zucchini

BROILED SEAFOOD PLATTER 49

Crab cake, stuffed oyster, shrimp, scallops & a filet of flounder broiled in lemon butter sauce, potatoes bravas, asparagus & roasted carrots

JEWELS OF THE SEA 49

5oz. Brazilian lobster tail, our signature jumbo lump crab cake, jumbo shrimp & scallops broiled to perfection, served with drawn butter, potatoes bravas, asparagus & roasted carrots

STEAK & CHOP

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

Upgrades: Stuffed with jumbo lump crab imperial 18 | Add onions & magic mushrooms 5

SKIRT STEAK (12oz.) 29

Corn succotash, potato cakes, asparagus, balsamic glaze, maître d' herb butter

N.Y. STRIP (14oz.) 36

Served with potato gratin, asparagus, red wine demi-glaze, maître d' herb butter

FILET MIGNON (10oz.) 40

Potato gratin, asparagus, red wine demi-glaze, maître d' herb butter

GREEK LAMB CHOPS 39

(5) Lamb chops, lemon herb roasted potatoes, cucumber tzatziki, baby tomatoes, lemon oregano vinaigrette & asparagus

BY THE DOCKS RIBS

Half Rack 19 | Full Rack 27

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

CHEF'S PLATTER 79 Serves 2-4 people

Lamb chops, sliced N.Y. Strip Steak & half rack ribs, two crab balls, served with grilled tomato, grilled scallion, chimichurri, red wine demi-glaze, maître d' herb butter, potato gratin & asparagus

PRIME RIB (14oz.) 38

Fresh horseradish root, au jus, potato gratin & asparagus

HANDHELDS

Served with French fries

CRAB CAKE SANDWICH 27

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

SHRIMP SALAD SANDWICH 18

Old Bay poached shrimp salad

MARYLAND CHICKEN SANDWICH 19

Fried chicken, crab dip

DOUBLE SMASH BURGER 16

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

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.