

# MOTHER'S DAY

## STARTERS

### ASIAN BRUSSEL SPROUTS 11

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

### BAM BAM ROCK SHRIMP 18

Sriracha aioli, mixed greens, yuzu vinaigrette & togarashi

### GREEK STYLE OCTOPUS 20

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

### NATTY BOH BEER MUSSELS & SHRIMP 25

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

### CRAB DIP 20

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

### HOUSEMADE ONION RINGS 11

Served with tiger sauce

### JUMBO CALAMARI 20

Lemon & house made marinara

### COCONUT SHRIMP 17

Served with orange marmalade

### OYSTERS ROCKEFELLER 18

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

### CLAMS CASINO 16

1/2 dozen, topped with medley of onion, peppers & bacon



## ENTREES

Add personal salad: House 6 | Caesar 6 | Greek 8

### TERIYAKI ALOHA SALMON 29

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

### FETTUCCHINE ALFREDO 20

Butter parmesan cream sauce

Add with Chicken 24 | Shrimp 27 | Crab Meat, Scallops & Shrimp 32

### JAMBALAYA MAC N CHEESE 30

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

### SHRIMP SCAMPI 28

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

### SEAFOOD A LA BAY 32

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

### FRIED SHRIMP 26

Six fried jumbo shrimp, coleslaw, French fries

### CHICKEN CHESAPEAKE 36

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

### FRIED JUMBO OYSTERS 27

Hand breaded, coleslaw, French fries

### N.Y. STRIP (14oz.) 39

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

### GREEK LAMB CHOPS 41

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

### FILET MIGNON (10oz.) 41

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

### BY THE DOCKS RIBS

Half Rack 21 | Full Rack 29

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

## FISH

Choice of freshly caught fish:

Salmon 27 | Flounder 29 | Scallops 34

Broiled Traditional: Lemon, olive oil, capers

Served with potatoes bravas, asparagus & roasted carrots

Blackened or fried available | Stuffed- Crab Imperial Style +18

## RAW BAR

### HALF DOZEN OYSTERS

Chesapeake 12 | Chincoteague 14 | Blue Point 16

### SHRIMP COCKTAIL 14

Old Bay & lemon

### CRAB COCKTAIL 18

4oz., Old Bay, cocktail sauce, lemon

## TOWERS

Served with cocktail sauce, apple mignonette, horseradish crema

### PETITE 65

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

### GRAND 105

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

## 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

### FRENCH ONION 7

Rich beef broth, herb crouton, gruyere cheese & thyme

## SALADS

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

### WATERMELON BURRATA 16

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

### DOCK'S HOUSE SALAD 13

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

### CAESAR 13

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

### GREEK 15

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

### ICEBERG WEDGE 14

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

### COBB SALAD 13

Mixed greens, 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

## COMBOS

Served with potatoes bravas & grilled zucchini

Add personal salad: House 6 | Caesar 6 | Greek 8

### CAKE & SHRIMP 41

8oz. crab cake and three fried jumbo shrimp

### RIBS & CAKE 41

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

### STEAK & CAKE 51

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

### SURF & TURF 61

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

### FRIED TRIO 47

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

## 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



# CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

Add personal salad: House 6 | Caesar 6 | Greek 8

### BROILED SEAFOOD PLATTER 51

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

### STUFFED LOBSTER IMPERIAL 51

9oz. Brazilian lobster tail broiled to perfection & piled high with our signature jumbo lump crab meat, potatoes bravas, asparagus & roasted carrots

### JEWELS OF THE SEA 51

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

### AWARD WINNING COLOSSAL CRAB CAKES

Single 31 • Double 54

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

### STUFFED SHRIMP 36

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

### CRAB IMPERIAL 36

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

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.