

BY THE DOCKS

# THREE COURSE LUNCH MENU

\$25 PER PERSON

Available 11am-3pm

## FIRST COURSE

Choice of:

### LOBSTER BISQUE

### BAM BAM ROCK SHRIMP

Sriracha aioli, mixed greens, yuzu vinaigrette & togarashi

### DOCK'S HOUSE SALAD

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

### COBB SALAD

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

### MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat

## SECOND COURSE

Choice of:

### BOARDWALK SEAFOOD CAESAR

Tossed romaine lettuce, topped with shrimp, scallops, & jumbo lump crab meat, Caesar dressing & parmesan

### TUSCAN CREAMY CHICKEN PASTA

Sundried tomato cream sauce, linguine, grilled chicken, pecorino romano

### OLD BAY SHRIMP

### SALAD BLTA WRAP

Old Bay shrimp salad, bacon, lettuce, tomato, avocado, sriracha aioli, in a wrap, served with Old Bay chips

### CHICKEN CHESAPEAKE

### CRAB SANDWICH

Grilled chicken topped with jumbo lump crab meat, lettuce, tomatoe, on brioche roll, served with Old Bay chips

### CRAB STUFFED "DRUNKEN" SHRIMP

Two stuffed shrimp, Old Bay cream of crab, grilled zucchini, magic mushrooms & truffle oil



## 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.