

FATHER'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



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

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

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



BROILED SEAFOOD PLATTER 51

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.