

BY THE DOCKS

THREE COURSE LUNCH MENU

\$25 PER PERSON

Available 11am-3pm

FIRST COURSE

Choice of:

LOBSTER BISQUE

COCONUT SHRIMP

Served with orange marmalade

DOCK'S HOUSE SALAD

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

GREEK SALAD

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

MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat

SECOND COURSE

Choice of:

FISH & CHIPS SANDWICH

Beer battered cod fish, topped with malt vinegar French fries, lettuce, tomato, pickles, Old Bay tartar sauce

GRILLED SHRIMP EGGPLANT SALAD

Roasted eggplant, tomato, onion, red pepper, garlic, parsley, feta cheese, truffle balsamic

CRAB MAC & CHEESE

5oz. jumbo lump crab cake, penne pasta tossed in aged cheddar mac & cheese, topped with jumbo lump crab meat & herb breadcrumbs

PERUVIAN CHICKEN SANDWICH

Charbroiled chicken thigh, pickled red onion, lettuce, tomatoe, cabbage slaw, aji verde, aji amarillo

STEAK FAJITA BOWL

Skirt steak, peppers, onions, rice, spicy aioli, lime crema, pico de gallo, avocado, cilantro



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.