

BY THE DOCKS

# THREE COURSE LUNCH MENU

\$25 PER PERSON

Available 11am-3pm

## FIRST COURSE

Choice of:

### CHICKEN & RICE SOUP

### BAM BAM ROCK SHRIMP

Sriracha aioli, mixed greens, yuzu vinaigrette & togarashi

### 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:

### CRISPY CHICKEN CAESAR SALAD SANWICH

Crispy chicken cutlet, romaine tossed in caesar dressing, parmesan, garlic toasted roll

### SEAFOOD MANGO SWEET HEAT SALAD

(2) 2oz. crab balls, (3) jumbo shrimp, chopped romaine, cucumber, red onion, mango, avocado, applewood bacon, red pepper jalapeño vinaigrette

### TRIO SLIDERS

3oz. crab cake, shrimp salad, fried flounder, lettuce, tomato, Old Bay aioli

### WAGYU PATTY MELT

8oz. Wagyu burger, caramelized onions, American cheese, fancy sauce, onion ring & toasted rye bread

### BEEF & BROCCOLI

Sautéed beef tips, broccoli, sweet sesame ginger soy glaze, white rice, spicy aioli, sesame seeds & scallions



## 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.