

RESTAURANT WEEK

THREE COURSE LUNCH MENU

\$25 PER PERSON

Available 11am-3pm

FIRST COURSE

Choice of:

CAESAR SALAD

Tossed romaine hearts, herb croutons, shaved Parmesan, house Caesar

DOCK'S HOUSE SALAD

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

SWEET HEAT MANGO SALAD

Chopped romaine, cucumber, red onion, mango, avocado, applewood bacon, red pepper jalapeño vinaigrette

MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat
Upgrade: Cream of Crab or Half & Half \$1

DESSERT COURSE

Choice of:

OREO TRES LECHES

Vanilla Oreo cake, soaked in tres leches, topped with whipped cream

CANNOLI

Dipped in semi-sweet mini chocolate chips & dusted with powdered sugar

SECOND COURSE

Upgrade to fries \$1 | Choice of:

SIZZLING CRAB CAKE SANDWICH ^(5oz.)

Cream of crab pool sauce, our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried, lettuce, tomato. Served with housemade chips

WAGYU STEAK HOUSE BURGER

Wagyu burger, balsamic caramelized onions, pickles, provolone cheese, truffle aioli, layered on top of a pool of au poivre. Served with housemade chips

TUNA POKE TACOS

Crispy wontons, tuna poke, mango, cucumber, red onion, cilantro, shaved cabbage, spicy aioli, eel sauce & sesame seeds

PRIME RIB FRENCH DIP

Provolone cheese, caramelized onions, tiger sauce & au jus. Served with housemade chips

BOWLEYS QUARTER

Jumbo shrimp, crab balls, strawberries, candied walnuts, dried cranberries, crumbled feta, balsamic vinaigrette

CRAFT COCKTAILS

MELON MINT MARGARITA 10

Tequila + Watermelon Puree + Agave + Lime + Triple Sec + Tajin Rim

MANGO PUNCH 10

Rum + Mango Puree + Coconut + Charred Pineapple Puree + Pineapple Liqour + Lemon + Agave

CUCUMBER BREEZE MOCKTAIL 8

Cucumber + Lemon + Agave + Topped with Lemon-lime Soda

N/A O'DOULS 4



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.