

RESTAURANT WEEK

FOUR COURSE DINNER MENU

\$45 PER PERSON

FIRST COURSE

Choice of:

MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat

CREAM OF CRAB SOUP

Creamy and rich, sherry wine & sweet crab meat

SECOND 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

CRAFT COCKTAILS

BLACKBERRY BOURBON SMASH 10

Jim Beam + Blackberry Puree + Lemon + Agave + Seltzer Soda

APPLE CIDER 10

Titos + Triple Sec + Apple Cider + Lemon + Brown Sugar Syrup + Lemon Lime Soda

VERY BERRY SPRITZ MOCKTAIL 8

Strawberry & Blackberry Puree + Lemon + Agave + Lemon Lime Soda

N/A O'DOULS 4

THIRD COURSE

Choice of:

FAMOUS COLOSSAL JUMBO LUMP CRAB CAKE COMBO

Choice of: (3) Jumbo fried shrimp or (3) lamb chops | Served with grilled zucchini, potatoes bravas, cocktail sauce & lemon

HALIBUT & CRAB

Pan-seared, topped with jumbo lump crab meat, served with potato gratin, brussel sprouts, applewood bacon, red pepper jalapeño vinaigrette

BAY BOSS BOIL

Two snow crab clusters, 1/2 lb. peel-and-eat shrimp, clams, mussels, Old Bay potatoes & onions, served with Old Bay lemon butter

THE LOBSTER CROWN

Half of a lobster tail, 5 oz. filet mignon, Old Bay potato cakes, spinach, mushrooms, teriyaki butter sauce

IMPERIAL SURF & TURF

14oz. classic NY strip, topped with our award-winning jumbo lump crab meat and finished with our signature imperial sauce. Served with a baked potato

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

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.