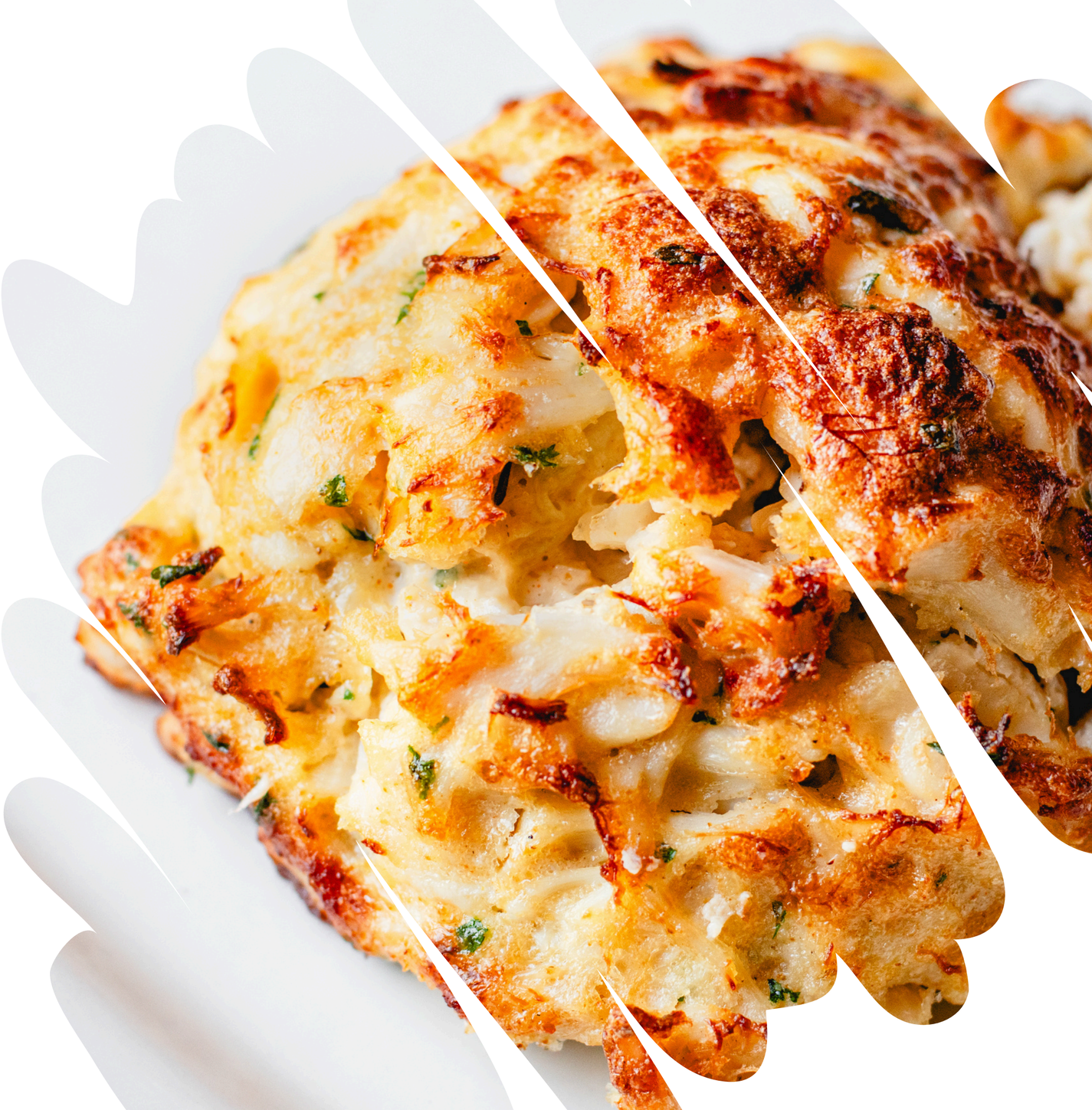
BY THE DOCKS
SEAFOOD RESTAURANT

PACKAGES

for parties of 15+



DINNER PACKAGE 1

$45 per person w/out tax or gratuity

1st Course- Choose one Salad:

Caesar, House, Greek, Iceberg Wedge

2nd Course- Starters

Calamari
Asian Brussel Sprouts
Rustic Italian Meatballs

3nd Course- Choice of 3 entrees

BROWN BUTTER MAPLE SALMON
Atlantic salmon, brown butter maple glaze, roasted beets, sweet potato purée, Brussels sprouts & applewood-smoked bacon

FULL RACK OF RIBS
Fries & coleslaw

PENNE A LA VODKA
Penne tossed in a tomato cream vodka sauce, parmesan cheese, topped with herb breadcrumbs and fresh basil
Available with or without Chicken

BOURBON APPLE CIDER CHICKEN
Apple butter bacon-crusted chicken breast over sweet potato purée with green beans, finished with a bourbon apple cider reduction

CHICKEN FETTUCCINE ALFREDO
Butter parmesan cream sauce and topped with chicken

FRENCH ONION SHORT RIB
Slow-braised boneless short rib, smoked Gouda arancini, sautéed kale & French onion demi-glace

4th Course- Dessert

Smith Island or Strawberry Shortcake

18% auto gratuity will be added automatically





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DINNER PACKAGE 2

$55 per person w/out tax

1st Course- Choose one

Salad: Caesar, House, Greek, Iceberg Wedge

2nd Course- Family Style Starters

Crab Dip
Bam Bam Shrimp
Calamari

3nd Course- Choice of 3 entrees

SINGLE CRAB CAKE PLATTER
Served with French fries

CHICKEN CHESAPEAKE
Topped with jumbo lump crab meat & finished with signature imperial sauce, potatoes bravas, broccoli & roasted carrots

SEAFOOD A LA BAY
Shrimp, scallops & crab meat sauteed in our Old Bay cream sauce, served over linguine

N.Y. STRIP
Served with potato gratin, broccoli, red wine demi-glace, mâitre d' herb butter

GREEK LAMB CHOPS
Lamb chops, lemon herb roasted potatoes, cucumber tzatziki, baby tomatoes, lemon oregano vinaigrette & broccoli

CHESAPEAKE CRAB ALFREDO
Fettuccine topped with a 5oz. jumbo lump crab cake surrounded by PEI mussels

SHRIMP & CRAB SCAMPI
Bucatini, baby tomatoes, lemon garlic wine sauce, herb bread crumbs, parmesan

4th Course- Dessert

Smith Island or Strawberry Shortcake

18% auto gratuity will be added automatically

DINNER PACKAGE 3

$70 per person w/out tax

1st Course- Choose one

Salad: Caesar, House, Greek, Iceberg Wedge

2nd Course- Soup- Choose one

Maryland Crab soup OR Cream of Crab Soup

3rd Course- Starters

Oysters Rockefeller, Stuffed Mushroom Caps, Calamari

4th Course- Choice of 3 entrees

STUFFED SHRIMP

3 jumbo shrimp, butter-flied, seasoned and stuffed with our signature jumbo lump crab meat, potatoes bravas, broccoli & roasted carrots

FILET MIGNON

Potato gratin, broccoli, red wine demi-glaze, mâitre d' herb butter

DOCKS SEAFOOD TRIO

Chesapeake channa, 5 oz. crab cake, rockfish, lemon-caper oregano vinaigrette, green beans & roasted baby potatoes

STEAK & CAKE

14oz. New York Strip Steak with our signature jumbo lump crab cake, red wine demi-glace

LAMB CHOPS & CAKE

Finished with lemon oregano vinaigrette and paired with our signature jumbo lump crab cake

STEAK & SHRIMP SCAMPI

14oz. N.Y. Strip, chimichurri & shrimp scampi

STUFFED OYSTERS

Three oysters on the half shell stuffed with our signature crab imperial, potatoes bravas, broccoli & roasted carrots

BROILED OR FRIED TRIO

Jumbo shrimp, scallops & our jumbo lump crab cake, potatoes bravas & broccoli

5th Course- Dessert

Smith Island or Strawberry Shortcake



CUSTOM PACKAGE

Pick any menu items & create your own limited menu | Mon-Fri

Lunch Hours 11am till 3pm | Dinner Hours 3pm till Close

Call to inquire at 410-686-1188

18% auto gratuity will be added automatically





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LUNCH PACKAGE 1

$25 per person w/out tax | Mon-Fri, 11-3

1st Course- Choose one

Salad: Caesar, House, Greek, Iceberg Wedge

Upgrade: Cream of Crab OR Maryland Crab

2nd Course- Choice of 3 entrees

JUMBO FRIED SHRIMP

6 fried jumbo shrimp, served with French fries

PENNE A LA VODKA

Penne tossed in a tomato cream vodka sauce, parmesan cheese, topped with herb breadcrumbs and fresh basil

Available with or without Chicken

DOUBLE SMASH BURGER

American cheese, dill pickle, shredded lettuce, diced onion & fancy sauce, served with French fries

FETTUCCINE ALFREDO

Butter parmesan cream sauce

Available with or without Chicken

MARYLAND CHICKEN SANDWICH

Fried chicken, crab dip, served with French fries

SHRIMP SALAD SANDWICH

Old Bay poached shrimp

HALF RACK RIBS

Meaty, slow roasted, tender baby back ribs, house made BBQ, French fries & coleslaw

3rd Course- Dessert

Cannoli or Creme Brulee

18% auto gratuity will be added automatically

LUNCH PACKAGE 2

$35 per person w/out tax | Mon-Fri, 11-3

1st Course- soup or salad

Salad: Loaded Potato Salad, Caesar, House, Greek, Iceberg Wedge
Upgrade: Cream of Crab OR Maryland Crab

2nd Course- Choice of 3 entrees

SINGLE CRAB CAKE PLATTER
Served with French fries

BROILED SALMON FILET
Served with roasted potatoes, broccoli & roasted carrots

BROILED FLOUNDER
Served with roasted potatoes, broccoli & roasted carrots

BROILED ROCKFISH
Served with roasted potatoes, broccoli & roasted carrots

HALF RACK OF RIBS
BBQ glazed half rack of ribs

SHRIMP SCAMPI
Bucatini, baby tomatoes, lemon garlic white wine sauce, herb bread crumbs, parmesan

SEAFOOD A LA BAY
Shrimp, scallops & crab meat sauteed in our Old Bay cream sauce, served over linguine

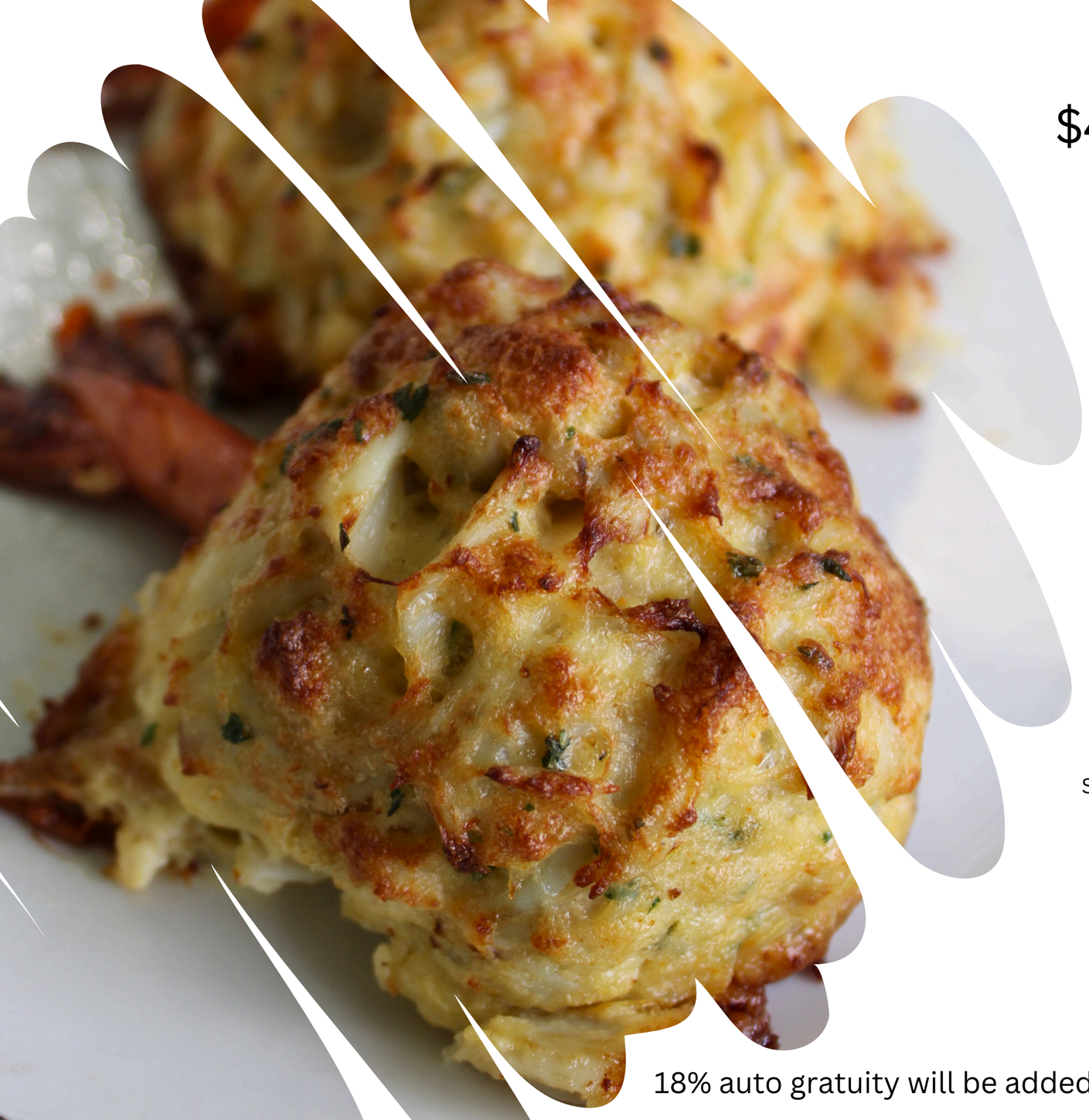
SEAFOOD CLUB
Signature crab cake, shrimp salad & BLT, served with French fries

SEAFOOD ALFREDO
Butter parmesan cream sauce topped with crab meat, scallops and shrimp

3rd Course- Dessert

Smith Island or Strawberry Shortcake





LUNCH PACKAGE 3

$45 per person w/out tax | Mon-Fri, 11-3

1st Course- soup or salad

Salad: Caesar, House, Greek, Iceberg Wedge

Upgrade: Cream of Crab, Maryland Crab

2nd Course- Starters

Crab Dip, Bam Bam Shrimp, Calamari

3nd Course- Choice of 3 entrees

SINGLE CRAB CAKE PLATTER
Served with French fries

BROILED SALMON FILET
Served with roasted potatoes, broccoli & roasted carrots

BROILED FLOUNDER
Served with roasted potatoes, broccoli & roasted carrots

BROILED ROCKFISH
Served with roasted potatoes, broccoli & roasted carrots

CHICKEN CHESAPEAKE
Topped with jumbo lump crab meat & finished with signature imperial sauce, potatoes bravas, broccoli & roasted carrots

SEAFOOD FETTUCCINE ALFREDO
Crab meat, scallops & shrimp, butter parmesan cream sauce

SEAFOOD A LA BAY
Shrimp, scallops & crab meat sauteed in our Old Bay cream sauce, served over linguine

STUFFED SHRIMP
2 jumbo shrimp butter-flied, seasoned & stuffed with our signature jumbo lump crab meat, potatoes bravas, broccoli & roasted carrots

BROWN BUTTER MAPLE SALMON
Atlantic salmon, brown butter maple glaze, roasted beets, sweet potato purée, Brussels sprouts & applewood-smoked bacon

4th Course- Dessert

Smith Island or Strawberry Shortcake

18% auto gratuity will be added automatically

PACKAGES

Important Info

- We require a deposit for groups of 20+, Amount varies based on number of guests for dinner hours (3pm till close)
- You must have your entire party here within 10 minutes of your reservation time to be seated or risk forfeiting your deposit.
- If you must cancel or modify your reservation it must be done within 24 hours of the date and time requested.
- The deposit will be applied to the balance of your parties check
- We do not provide separate checks.
- We do not allow balloons in the restaurant

Call to inquire at 410-686-1188

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