

STARTERS

ASIAN BRUSSELS SPROUTS 12

Crispy bacon, honey, Sriracha, soy, garlic & ginger

CRISPY EGGPLANT 12

Garlic, Thai chili, torn basil, & jalapeño

SHORT RIB ARANCINI 14

Smoked Gouda risotto cakes with short rib, spicy tomato sauce, Parmesan, arugula, truffle aioli & balsamic reduction

COCONUT SHRIMP 16

Served with orange marmalade

GREEK STYLE OCTOPUS 20

Red peppers, onions & capers, baby tomatoes, oregano, olive oil, red wine vinaigrette & Tzatziki

BAM BAM ROCK SHRIMP 16

Sriracha aioli, mixed greens, yuzu vinaigrette & togarashi

RUSTIC ITALIAN MEATBALLS 11

Tomato sauce, parmesan, herb breadcrumbs & basil

STEAMED MUSSELS 15

Choice of *Fra Diavolo* or *White Wine*

Garlic, baby tomato & sliced baguette

NATTY BOH BEER MUSSELS & SHRIMP 25

(5) jumbo shrimp, Andouille sausage, garlic, baby tomato, Old Bay butter & sliced baguette

CRAB DIP 18

Our signature seasoned creamy cheese mix with crab meat served with toasted sliced baguette

PUB WINGS 17

Choice of sauce: buffalo | BBQ | hot honey | Thai chili | honey Old Bay

HOUSE-MADE ONION RINGS 10

Served with tiger sauce

JUMBO CALAMARI 18

Lemon & house made marinara

STUFFED MUSHROOM CAPS 24

Stuffed with jumbo lump crab meat. Served with cocktail, lemon & a spiced tomato emulsion

OYSTERS ROCKEFELLER 18

1/2 dozen, creamy spinach, three cheese bacon blend, topped with imperial

CLAMS CASINO 15

1/2 dozen, topped with medley of onion, peppers & bacon **Upgrade:** add cheese for 2

GARLIC SHRIMP SCAMPI 16

Baby tomato, scampi sauce, herb breadcrumbs, parmesan cheese & toasted baguette

CRAB & LOBSTER EGG ROLLS 23

Poached lobster and our famous crab cake, Asian slaw finished with spicy aioli, eel sauce & sweet & sour dipping sauce

CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

Add personal salad: House **4**
| Caesar **4** | Greek **6**

AWARD WINNING COLOSSAL CRAB CAKES

Single **30** • Double **55**

Our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried, French fries & coleslaw

STUFFED SHRIMP 37

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

STUFFED LOBSTER IMPERIAL 50

9oz. Brazilian lobster tail broiled to perfection & piled high with our signature jumbo lump crab meat, potatoes bravas, broccoli & roasted carrots

CRAB IMPERIAL 36

14oz. masterpiece of crab meat topped with our signature imperial, potatoes bravas, broccoli & roasted carrots

BY THE DOCKS

SEAFOOD RESTAURANT

RAW BAR

CHESAPEAKE OYSTERS 12

Local | 1/2 dozen on the half shell

CHINCOTEAGUE OYSTERS 14

Chincoteague, VA | 1/2 dozen on the half shell

BLUE POINT OYSTERS 16

Long Island, NY | 1/2 dozen on the half shell

STEAMED SHRIMP

Peel & eat, with Old Bay & onions | 1/2 lb. **18** | 1lb. **29**

MIDDLENECK CLAMS 11

1/2 Dozen on the half shell

SHRIMP COCKTAIL 14

Old Bay & lemon

CRAB COCKTAIL 18

4oz, Old Bay, cocktail sauce, lemon

SOUPS

MARYLAND CRAB

c **7** | b **11**

Tomato based, veggies & sweet crab meat

CREAM OF CRAB

c **8** | b **12**

Creamy & rich, sherry wine & sweet crab meat

HALF & HALF

c **8** | b **12**

A blend of Maryland crab & cream of crab soup

CHEFS OYSTER STEW 12

Baby potato, spinach, parmesan, bacon cream, potato chips

FRENCH ONION 8

Rich beef broth, herb crouton, gruyère cheese & thyme

TOWERS

Served with cocktail sauce, apple mignonette, horseradish crema

PETITE 45

6 oysters, 6 mussels, 6 clams, 6 shrimp cocktail, crab cocktail

GRAND 85

12 oysters, 12 mussels, 12 clams, 12 shrimp cocktail, crab cocktail

SALADS

Add ons: Chicken **7** | Shrimp **10** | Salmon **12** | Crab Meat **MP**

MEDITERRANEAN BEET SALAD 12

Beets, poached pears, feta cheese croquettes, arugula, Bibb lettuce, cucumber, candied walnuts, pickled red onion, Greek dressing & balsamic drizzle

DOCK'S HOUSE SALAD 11

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

CAESAR 11

Tossed romaine hearts, herb croutons, parmesan crisp, house Caesar

ICEBERG WEDGE 12

Avocado, bacon, baby tomato, house ranch, pickled red onion, balsamic drizzle

GREEK 13

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

COBB SALAD 12

Mixed greens, cheddar cheese, avocado, bacon, baby tomatoes, pickled red onion, hardboiled egg & green goddess dressing

BOWLEYS QUARTER 27

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

SUSHI

Hand rolled, served with wasabi, ginger & soy sauce

DOCKS SPICY PHILLY ROLL 18

Salmon, avocado, cream cheese, jalapenos, sesame seeds, eel sauce & spicy mayo

BALTIMORE VOLCANO ROLL 23

Jumbo lump crab cake, tempura shrimp, topped eel sauce & spicy mayo

Spicy California 12 | **Spicy Tuna 12** | **Shrimp Tempura 12**



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CHEFS SIGNATURE ENTREES

No substitutions

Add personal salad: House **4** | Caesar **4** | Greek **6**

BOURBON APPLE CIDER CHICKEN 25

Apple butter bacon-cruste chicken breast over sweet potato purée with green beans, finished with a bourbon apple cider reduction

DOCKS FISH & CHIPS 25

Natty Boh beer batter, Parmesan herb fries & malt vinegar

FRENCH ONION SHORT RIB 29

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

SEAFOOD ORZO 32

Jumbo shrimp, calamari, mussels, scallops, jumbo lump crabmeat, baby tomatoes, zucchini, toasted orzo & ouzo-spiced tomato sauce

CRAB IMPERIAL MAC N CHEESE 36

Jumbo lump crab meat, smoked gouda, sharp cheddar, parmesan cheese, topped with crab cake imperial & Old Bay bread crumbs

SNAKEHEAD “CHESAPEAKE CHANNA” 36

Pan-seared snakehead topped with jumbo lump crabmeat, served with potato gratin, Brussels sprouts, applewood-smoked bacon & red pepper-jalapeno vinaigrette

CRAB & SCALLOP ROCKEFELLER 36

Three crab imperial-stuffed scallops over creamed spinach, applewood-smoked bacon, herb breadcrumbs & Pernod cream sauce

CHEASAPEAKE ROCHFISH OSCAR 39

Pan-roasted rockfish, jumbo lump crab meat, sauteed kale, Old Bay béarnaise cream sauce & whipped potatoes

BROWN BUTTER MAPLE SALMON 28

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

PASTA

Served with a personal House or Caesar Salad

FETTUCCHINE ALFREDO 19

Butter parmesan cream sauce

Add with Chicken 23 | Shrimp 26 | Crab Meat, Scallops & Shrimp 32

PENNE A LA VODKA 19

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

Add with Chicken 23 | Shrimp 26 | Crab Meat, Scallops & Shrimp 32

SHRIMP SCAMPI 26

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

SEAFOOD A LA BAY 32

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

CHESAPEAKE CRAB ALFREDO 34

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

COMBO PLATTERS

Comes with grilled zucchini & potatoes bravas

Add personal salad: House **4** | Caesar **4** | Greek **6**

RIBS & CAKE 45

BBQ glazed half rack of ribs & our jumbo lump crab cake

LAMB CHOPS & CAKE 45

3 chops finished with lemon oregano vinaigrette & paired with our signature jumbo lump crab cake

STEAK & CAKE 55

14oz. New York Strip with our signature jumbo lump crab cake, red wine demi-glaze & maître d' herb butter

SURF & TURF 60

9oz. Brazilian lobster tail paired with 10oz. filet mignon, finished with red wine demi-glaze & maître d' herb butter

CHESAPEAKE SHORT RIB 39

Red wine demi-glaze, braised boneless short rib, topped with crab cake imperial

DOCKS BOILS

Add personal salad: House **4** | Caesar **4** | Greek **6**

SAILORS BOIL 34

Peel & eat shrimp, scallops, mussels, clams, baby potatoes, corn, onions, Old Bay crab broth and garlic Old Bay butter

CAPTAINS BOIL 49

Snow crab cluster, mussels, clams, peel & eat shrimp, scallops, baby potatoes, corn, onions, Old Bay crab broth and garlic Old Bay butter

THE ULTIMATE DOCKS BOIL 59

Snow crab cluster, 5oz. lobster tail, mussels, clams, peel & eat shrimp, scallops, baby potatoes, corn, onions, Old Bay crab broth and garlic Old Bay butter

À LA CARTE

French Fries **6** | Grilled Zucchini **6** | Broccoli **6** | Creamed Spinach **6** | Honey Roasted Carrots **6** | Potatoes Bravas **6** | Mini Old Bay Corn **6** | Whipped Potatoes **6** | Potato Gratin **8** | Magic Mushrooms **6**

FISH

Choice of freshly caught fish:

**Salmon 25 | Flounder 27 | Chesapeake Channa 27
Rockfish 29 | Scallops 32**

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Broiled Traditional: Lemon, olive oil, capers

Served with potatoes bravas, broccoli & roasted carrots

Blackened or fried available | **Stuffed- Crab Imperial Style +18**

SEAFOOD ENTREES

Add personal salad: House **4** | Caesar **4** | Greek **6**

FRIED SHRIMP 24

Six fried jumbo shrimp, coleslaw, French fries

FRIED OYSTERS 25

Hand breaded, coleslaw, French fries

CHICKEN CHESAPEAKE 35

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

STUFFED OYSTERS 38

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

FRIED TRIO 45

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

BROILED SEAFOOD PLATTER 49

Crab cake, stuffed oyster, shrimp, scallops & a filet of flounder broiled in lemon butter sauce, potatoes bravas, broccoli & roasted carrots

JEWELS OF THE SEA 49

5oz. Brazilian lobster tail, our signature jumbo lump crab cake, jumbo shrimp & scallops broiled to perfection, served with drawn butter, potatoes bravas, broccoli & roasted carrots

CAKE & SHRIMP 40

8oz. crab cake, three fried jumbo shrimp, potatoes bravas & zucchini

DOCKS SEAFOOD TRIO 39

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

STEAK & CHOP

Add personal salad: House **4** | Caesar **4** | Greek **6**

**Upgrades: Stuffed with jumbo lump crab imperial 18 |
Add onions & magic mushrooms 5**

BOURBON HOUSE RIBEYE ^(14oz.) 41

Grilled ribeye, smoked gouda mac & cheese, maple bacon brussel sprouts, crispy onions, bourbon peppercorn demi-glaze

N.Y. STRIP ^(14oz.) 38

Served with potato gratin, broccoli, red wine demi-glaze, maître d' herb butter

FILET MIGNON ^(10oz.) 42

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

GREEK LAMB CHOPS 39

(5) Lamb chops, roasted potatoes, cucumber tzatziki, baby tomatoes, lemon oregano vinaigrette & broccoli

BY THE DOCKS RIBS

Half Rack **19** | Full Rack **27**

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

CHEF'S PLATTER 79 ^{Serves 2-4 people}

Lamb chops, sliced N.Y. Strip Steak & half rack ribs, two crab balls, served with grilled tomato, grilled scallion, chimichurri, red wine demi-glaze, maître d' herb butter, potato gratin & broccoli

PRIME RIB ^(14oz.) 41

Au jus, potato gratin & broccoli

HANDHELDS

Served with French fries

CRAB CAKE SANDWICH 28

Jumbo lump crab cake, Old Bay aioli, bib lettuce, tomato

SHRIMP SALAD SANDWICH 18

Old Bay poached shrimp salad

MARYLAND CHICKEN SANDWICH 19

Fried chicken, crab dip

DOUBLE SMASH BURGER 16

American cheese, bread & butter pickles, shredded lettuce, diced onion, fancy sauce

No Split Checks Allowed-One Check Per Table • **18% Gratuity Added to Parties of 5 or More** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.