BY THE DOCKS

THANKSGIVING

STARTERS

ASIAN BRUSSEL SPROUTS 12
Crispy bacon, honey, Sriracha, soy, garlic, & ginger

SHORT RIB ARANCINI 14
Smoked Gouda risotto cakes with short rib, spicy tomato sauce, Parmesan, arugula, truffle aioli & balsamic reduction

STUFFED MUSHROOM CAPS 24
Stuffed with jumbo lump crab meat.
Served with cocktail, lemon & a spiced tomato emulsion

FRIED CALAMARI 18
Lemon & house made marinara

CRAB DIP 18
Our signature seasoned creamy cheese mix with crab meat served with toasted, sliced baguettes

OYSTERS ROCKEFELLER 18
1/2 dozen, creamy spinach, three cheese bacon blend, topped with imperial

BAM BAM ROCK SHRIMP 16
Sriracha aioli, mixed greens, yuzu vinaigrette, & togarashi

CRAB AND LOBSTER EGGROLLS 23
Creamy crab & lobster, asian slaw & Thai chili sauce

RAW BAR

CHINCOTEAGUE OYSTERS 13
Chincoteague, VA | 1/2 dozen on the half shell

BLUE POINT OYSTERS 14
Long Island, NY | 1/2 dozen on the half shell

CHESAPEAKE OYSTERS 14
Local | 1/2 dozen on the half shell

MIDDLENECK CLAMS 10
1/2 Dozen on the half shell

SHRIMP COCKTAIL 14
Old Bay & lemon

CRAB COCKTAIL 18
Old Bay, cocktail sauce, lemon

TOWERS

Served with cocktail sauce, apple mignonette, horseradish crema

PETITE 45
6 oysters, 6 mussels, 6 clams, 6 shrimp cocktail, and shrimp & crab cocktail

GRAN 85
12 oysters, 12 mussels, 12 clams, 12 shrimp cocktail, and shrimp & crab cocktail

COCKTAILS

CRANBERRY GINGER SPARKLER 12
Vodka + Cranberry Syrup + Ginger Syrup + Lemon + Champagne

DISARONNO 12
Disaronno + Lime + Lemon + Agave + Bourbon + Egg White

A LA CARTE

Whipped Potatoes **6 |** Sage Stuffing **6 |** Green Bean Casserole **6 |** Grilled Zucchini **6 |** Maple Sweet Potato Casserole with Marshmallow **6 |** Creamed Spinach **6**

BY THE DOCKS
SEAFOOD RESTAURANT

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FIRST COURSE

3 COURSES

Choice of:

CREAM OF TURKEY SOUP

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

CAESAR SALAD
Tossed romaine hearts, herb croutons, house Caesar

ENTREE COURSE

THANKSGIVING MEAL 29
Roasted turkey, House gravy, sage stuffing, cranberry sauce served with two sides

HAWAIIAN GLAZED HAM 29
Pineapple reduction & sage stuffing, cranberry sauce served with two sides

THANKSGIVING DELUXE 30
Turkey & Baked ham, sage stuffing, Pineapple reduction & cranberry sauce, served with two sides

SIGNATURE PRIME RIB 45
Au jus, horseradish crema, potato gratin, broccoli

FRENCH ONION SHORT RIB 32
Slow-braised boneless short rib, smoked Gouda arancini, sautéed kale & French onion demi-glace

SEAFOOD A LA BAY 34
Shrimp, scallops & crab meat sauteed in our Old Bay cream sauce, served over linguine

CHICKEN CHESAPEAKE 39
Topped with jumbo lump crab meat & finished with signature imperial sauce, potatoes bravas, broccoli & roasted carrots

BROILED SEAFOOD PLATTER 55
Crab cake, stuffed oyster, shrimp, scallops & a filet of flounder broiled in lemon butter sauce, potatoes bravas, broccoli & roasted carrots

CRAB CAKE TERRITORY

AWARD WINNING JUMBO LUMP CRAB CAKES & MORE

BY THE DOCKS FAMOUS CRAB CAKE PLATTER
Single 34 | Double 55
Served with french fries & cole slaw

STUFFED SHRIMP 39
Three jumbo shrimp butter-flied, seasoned and stuffed with our signature jumbo lump crab meat. Served with broccoli, honey glazed carrots & potatoes bravas

CRAB IMPERIAL 39
Colossal masterpiece of luscious lumps of crab meat topped with our signature imperial sauce. Served with broccoli, honey glazed carrots & potatoes bravas

JEWELS OF THE SEA 55
4 oz. lobster tail, our signature jumbo lump crab cake, jumbo shrimp & scallops broiled, served with drawn butter. Served with broccoli, honey glazed carrots & potatoes bravas

STUFFED LOBSTER IMPERIAL 55
9 oz. Brazilian lobster tail broiled to perfection & piled high with our signature jumbo lump crab meat. Served with broccoli, honey glazed carrots & potatoes bravas

COMBOS

Served with potatoes bravas & grilled zucchini

FRIED TRIO 49
Jumbo shrimp, scallops & our jumbo lump crab cake

RIBS & CAKE 49
Half rack of ribs & our signature jumbo lump crab cake

LAMB & CAKE 49
Grilled Lamb chops & our signature jumbo lump crab cake

STEAK & CAKE 59
14 oz. New York strip with red wine demi-glace & our signature jumbo lump crab cake

SURF & TURF 69
9 oz. cold water lobster tail paired with 10 oz. filet mignon with red wine demi-glace

DESSERT COURSE

Choice of:

APPLE PIE OR PUMPKIN PIE