



DINNER

Appetizers

Field Green Salad	8
New England Clam Chowder	9
Manhattan Clam Chowder	9
Caesar Salad	10
Iceberg Wedge <i>tomato, bacon, red onion, blue cheese</i>	10
Beefsteak Tomato Salad <i>frisée, pecorino, pancetta vinaigrette</i>	11
Fried Calamari <i>marinara or Rhode Island style</i>	13
Marinated Seafood Salad	13
Baked Clams <i>oreganata or casino</i>	14
Sautéed Maryland Crab Cake	14
Steamed Ipswich Clams	Market

Seafood & Entrees

Organic Scottish Salmon	26
<i>Moroccan chickpea purée, crisp fennel salad</i>	
Sesame Crusted Yellowfin Tuna	26
<i>Shiitake mushrooms, sugar snap peas, yuzu vinaigrette</i>	
Maine Lobster Risotto	28
<i>Fava beans, chervil, lobster broth</i>	
Sautéed Maryland Crab Cakes	28
<i>Celery root rémoulade, matchstick potatoes</i>	
American Red Snapper	26
<i>Macadamia couscous, pineapple jicama relish</i>	
Pan Roasted Statler Chicken Breast	20
<i>Yukon Gold potatoes, arugula, Morel vinaigrette</i>	
Marinated Mixed Seafood Grill	24
<i>Roma tomato, sweet pepper ragout</i>	
Mediterranean Shellfish Couscous	22
<i>Chickpeas, roasted tomatoes</i>	
Linguini Red or White Clam Sauce	19

Prince Edward Island Mussels

Thai

caramelized onions, coconut curry broth

Mariniere

white wine, garlic, fines herbes

Provençal

roasted tomatoes, red pepper flakes, aromatics

Brooklyn Beer

Brooklyn Ale, chorizo, cilantro

14

Lobsters 1 ½ lb & Up... M.P.

Available Steamed, Broiled, Grilled, Baked, Stuffed & Chilled

Steamed Alaskan King Crab Legs...M.P.

Sushi & Sashimi

Organic Salmon	4	Red Snapper	4
Big Eye Tuna	5	Blue Crab	5
Pacific Yellowtail	5	Tobiko	4
Smoked Eel	4	Shrimp	4
Sushi Platter <i>Blue Crab California Roll, 2 Big Eye Tuna, 2 Yellowtail, 2 Organic Salmon, 2 Smoked Eel</i>	36		
Sashimi Platter <i>5 Yellowtail, 2 Shrimp, 3 Red Snapper, 3 Organic Salmon, 4 Big Eye Tuna</i>	36		

Maki & Hand Rolls

Spicy Big Eye Tuna Roll	11
Pacific Maki Roll <i>tempura shrimp, hamachi, jalapeno</i>	12
Aloha Maki <i>spicy crab, grilled pineapple, tempura flakes</i>	12
Red Spider Roll <i>tempura soft shell crab, spicy tuna</i>	12
Blue Crab California Roll	12
Fire Dragon Roll <i>eel, cucumber, avocado, spicy salmon</i>	12
Caribbean Special Roll <i>blue crab, mango, pineapple</i>	12
Spicy Lobster Roll	14

The Raw Bar

West & East Coast Oysters on the Half Shell	M.P.
Littlenecks & Cherrystones on the Half Shell	M.P.
Oyster Sampler <i>a selection of 12 assorted oysters</i>	M.P.
Jumbo Shrimp Cocktail	18
Colossal Crabmeat Cocktail	18

Shellfish Samplers

Chilled Sampler

4 assorted oysters, 4 jumbo shrimp, 3 littlenecks, 3 cherrystones 32

Raw Bar Plateau

1 lb lobster, 3 littlenecks, 3 cherrystones, 4 assorted oysters, 4 jumbo shrimp 55

King Plateau

1lb lobster, ½ lb king crab legs, 3 littlenecks, 3 cherrystones, 12 assorted oysters, 4 jumbo shrimp. Steamed mussels, crabmeat cocktail 120

Fried Seafood

Docks Fish & Chips	22
New England Sole	22
Blue Point Oysters	23
Day Boat Scallops	25
Crispy Ipswich Clams	25
Jumbo Shrimp	25
Shellfish Platter	28

*All fish can be Grilled, Blackened, Broiled or Pan Seared
Served with coleslaw & choice of potato or rice*

Docks Steaks

Served with steak fries, coleslaw

Flat Iron Steak	24
Grilled Ribeye Steak	36
Filet Mignon	39
Prime N.Y. Strip Steak	39
Surf & Turf <i>Filet Mignon, 1 lb. lobster</i>	42

Main Salads & Sandwiches

Docks Sirloin Burger	14
Crab Cake Sandwich	18
Yellowfin Tuna Nicoise Salad	24
Cold Poached Salmon Filet	24
Maine Lobster Roll	24
Seafood Cobb Salad <i>lobster, crabmeat, shrimp</i>	26

Side Orders

Basmati Rice	4	Steak Fries	5
French Fries	5	Baked Potato	5
Sweet Potato Fries	6	Garlic Whipped Potatoes	6
Lobster Mac & Cheese	12	Creamed Spinach	6

An 18% service charge will be added to parties of 6 or more



Beer on Tap

Bass Ale <i>England</i>	7	Hoegaarden <i>Belgium</i>	7
Sam Adams <i>Mass.</i>	7	Brooklyn Lager <i>New York</i>	7
Sam Seasonal <i>Mass.</i>	7	Coors Light <i>Colorado</i>	6
Stella Artois <i>Belgium</i>	7	Guinness <i>Ireland</i>	8
Harpoon <i>Mass.</i>	7		

Bottled Beers

Amstel Light <i>Holland</i>	7	Haake Beck, NA <i>Germany</i>	6
Anchor Stream <i>California</i>	7	Heineken <i>Holland</i>	7
Beck's <i>Germany</i>	6	Heineken Light <i>Holland</i>	7
Beck's Light <i>Germany</i>	6	Hofbrau Weiss <i>Germany</i>	7
Bud Light <i>Domestic</i>	6	Kirin Ichiban <i>Japan</i>	6
Budweiser <i>Domestic</i>	6	Michelob Ultra <i>Domestic</i>	6
Corona <i>Mexico</i>	6	Woodchuck Cider <i>Vermont</i>	7
Duvel <i>Belgium</i>	8	Stone Pale Ale <i>California</i>	7
Peroni <i>Italy</i>	7		

Single Barrel Bourbon

Basil Hayden <i>80 proof, small batch</i>	13
Blantons <i>93 proof, small batch</i>	13
Bookers <i>126.4 proof</i>	14
Gentleman Jack <i>80 proof</i>	11
Jack Daniel's Single Barrel <i>94 proof, barrel fermented</i>	13
Jim Bean <i>80 proof</i>	10
Knob Creek <i>100 proof</i>	13
Wild Turkey <i>101 proof</i>	12
Woodford Reserve <i>90.4 proof</i>	14

Single Malt Scotch

Aberfeldy <i>12 yr</i>	q	Glenmorangie <i>10 yr</i>	13
Ardbeg <i>10 yr</i>	14	Glenmorangie Port	15
Balvenie <i>12 yr</i>	13	Glenmorangie <i>18 yr</i>	18
Cragganmore <i>12 yr</i>	13	Glenkinchie <i>10 yr</i>	13
Dalmore <i>12 yr</i>	14	Highland Park <i>12 yr</i>	13
Dalwhinnie <i>15 yr</i>	14	Johnnie Walker Blue	45
Dewars <i>12 yr</i>	13	Lagavulin <i>16 yr</i>	14
Glenfiddich <i>12 yr</i>	13	Laphroaig <i>10 yr</i>	12
Glenfiddich <i>15 yr</i>	16	Macallan <i>12 yr</i>	13
Glenfiddich <i>18 yr</i>	20	Macallan <i>18 yr</i>	16
Glenlivet <i>12 yr</i>	13	Talisker <i>10 yr</i>	14
Glenlivet <i>18 yr</i>	26	Oban <i>14 yr</i>	15

Special Martinis

Lemon Drop

Ketel One Citron, lemon juice, simple syrup

Java

Stoli Vanil, Kahlua, Bailey's, espresso shot

Pomegranate

Ultimat Vodka, pomegranate, fresh lime juice

Sake

Zyr Vodka, Hakushika, dry vermouth

Cosmopolitan

Absolut Citron, Triple Sec, splash of cranberry, fresh lime juice

Big Apple

Finlandia, Sour Apple Pucker Schnapps

15

Wines by the Glass

	<i>Glass</i>	<i>Bottle</i>
Whites		
Sauvignon Blanc, Borgo Conventi, <i>Italy</i>	11	43
Pinot Grigio, Cadonini, <i>Italy</i>	11	43
Chardonnay, St. Francis, <i>CA</i>	12	46
Chardonnay, Rodney Strong, <i>CA</i>	13	48
Fume Blanc, Ferrari Carano, <i>CA</i>	12	46
Chablis, Domaine Forrey, <i>France</i>	13	48

Rose

Rose, Elodie Rose of Syrah, <i>France</i>	11	43
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Reds

Merlot, Seigneur Jean de Roze, <i>France</i>	11	39
Cotes du Rhone, Parallele "45", <i>France</i>	11	42
Pinot Noir, Estancia, <i>CA</i>	12	46
Shiraz, Columbia Crest, <i>CA</i>	12	46
Cabernet Sauvignon, Liberty School, <i>CA</i>	13	48

Sake

Hakushika, <i>light aroma, medium to dry body</i>	6
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Half Bottles

Pinot Blanc, Hugel, <i>France</i>	18
Chardonnay, Clos du Val, <i>California</i>	22
Sancerre, Pascal Jolivet, <i>France</i>	25
Cabernet Sauvignon, Heller Estate, <i>California</i>	20
Chianti Classico, Granaio, <i>Italy</i>	24
Pinot Noir, Bethel Heights, <i>Oregon</i>	28
Zinfandel, Ridge, Geyserville, <i>California</i>	32

Cognac & Brandy

Cardenal Mendoza	12
Courvoisier V.S.	12
Courvoisier V.S.O.P.	13
Delmain X.O.	18
E & J	9
Hennessy V.S.	12
Hennessy V.S.O.P.	14
Hennessy X.O.	28
Larressingle Armagnac V.S.O.P.	13
Larressingle Armagnac X.O.	14
Martell V.S.	12
Martell Cordon Bleu	22
Martell X.O.	27
Remy Martin V.S.O.P.	14
Remy Martin X.O.	30

Ports

Taylor Fladgate, <i>LBV, 2005</i>	10
Sandeman, <i>Tawny, 10 yr</i>	12
Fonseca, <i>Tawny, 20 yr</i>	14

*Join us for our live Jazz Band every
Tuesday night & Sunday brunch*