

RESTAURANT WEEK AT

DOCKS

OYSTER BAR & SEAFOOD GRILL®

JANUARY 23 - FEBRUARY 10, 2017



BRUNCH • \$29

Served Sundays

Includes: Juice, Bloody Mary or Mimosa, Fruit Salad, Coffee and Basket of Muffins, Biscuit & Preserves

Shrimp & Waffle

jumbo shrimp over a savory cornmeal waffle with cajun butter sauce

Maine Lobster Benedict

poached eggs, saffron hollandaise

Chocolate Hazelnut French Toast

brioche with toasted hazelnuts & caramelized bananas

LUNCH • \$29

Served Weekdays Only

Appetizer

Creole Oyster Chowder

Shrimp Dumplings
soy ginger broth

Shredded Tuscan Kale Salad

curried cauliflower, chickpeas, toasted walnuts

Entrée

Mediterranean Sea Bass

mushroom wild rice, toasted pecans, apple cider glaze

Penne Shellfish Bolognese

jumbo shrimp, cherrystones, mussels

Cedar River Farms Skirt Steak Au Poivre

parsnip chips, crispy wild mushrooms

Dessert

Scoop Ice Cream or Sorbet

Panna Cotta w/ Raspberry Coulis

Carrot Bundt Cake w/ Lemon Cream
Cheese Frosting

633 3rd Ave / 212.986.8080



DINNER • \$42

served 7 days a week

Appetizer

Creole Oyster Chowder

Watercress & Smoked Gouda Salad

golden raisins, spiced walnuts

Pan Seared Maryland Crab Cake

celeriac slaw

Entrée

Icelandic Artic Char

mushroom wild rice, wasabi yuzu emulsion

Maine Lobster Ramen

hon shimeji mushrooms, scallions, julienne vegetables, shellfish broth

Cedar River Farm Skirt Steak

fingering potatoes, truffle marinated roasted peppers

Dessert

Scoop Ice Cream or Sorbet

Panna Cotta w/ Raspberry Coulis

Carrot Bundt Cake w/ Lemon Cream
Cheese Frosting

