

DOCKS

OYSTER BAR & SEAFOOD GRILL®

BRUNCH

11:30 AM- 4:00PM

RAW BAR

Oysters · Clams · Lobster · Shrimp Cocktail · Crabmeat Cocktail MP

APPETIZERS

New England Clam Chowder	11	Field Green Salad	10
Deviled Eggs w/ Crab Meat	12	Caesar Salad	13
Fried Calamari w/ Marinara	14	Add Chicken 21	Add Shrimp 23

BOTTOMLESS BRUNCH 26

choice of any Brunch entrée listed below, fruit salad, unlimited coffee,
juice and Bloody Mary or Mimosas

BRUNCH

Smoked Salmon Frittata	<i>caramelized onions, mascarpone</i>	16
Maine Lobster Hash	<i>scallions, caramelized onions, poached eggs</i>	19
Mushroom & Kale Omelette	<i>goat cheese</i>	15
Maryland Omelette	<i>crab meat, ricotta, old bay</i>	18
Irish Smoked Salmon Platter	<i>bagel, onions, bibb lettuce, capers, cream cheese</i>	16
Gulf Shrimp Chilaquiles	<i>corn tortilla, fried eggs, queso fresco, salsa roja</i>	17
Avocado & Burrata Toast	<i>fried eggs, field green salad</i>	15

\$2.5 Egg white substitution

EGGS BENEDICT 19

Canadian Bacon · Florentine · Smoked Salmon · Crab Cake +5

ENTRÉES

Jumbo Shrimp & Grits	<i>country sausage gravy</i>	23
Chicken & Waffles	<i>honey sriracha glaze</i>	19 add eggs +4
Sirloin Burger	<i>bibb lettuce, onions, tomatoes, potato bun, French fries</i>	19
Ham, Egg & Cheese Croissant	<i>spinach, gruyere</i>	19
Lobster Roll "BLT"	<i>french fries</i>	24
Seafood Cobb	<i>lobster, shrimp, crab meat, buttermilk ranch</i>	26
Mediterranean Sea Bass	<i>rainbow carrots, asparagus, grilled lemon</i>	24
Steak Frites	<i>Cedar River Farms skirt steak, hollandaise, house cut French fries</i>	29

SIDE ORDERS 8

Applewood Smoked Bacon	Breakfast Sausage	Two Cheese Grits
Three Pepper Potato Hash	Fried Yams	House Cut French Fries