



DOCKS
OYSTER BAR & SEAFOOD GRILL®
DINNER

APPETIZERS

New England Clam Chowder	<i>bacon, potato, clams, cream</i>	13
Manhattan Clam Chowder	<i>tomato, potato, clams</i>	13
Caesar Salad	<i>romaine lettuce, house-made caesar dressing, croutons</i>	13
Field Greens Salad	<i>sherry shallot vinaigrette, tomatoes, olives</i>	13
Marinated Seafood Salad	<i>scallops, calamari, mussels, shrimp</i>	15
Iceberg Wedge Salad	<i>blue cheese, red onions, tomatoes, bacon</i>	15
Fried Calamari	<i>marinara or Thai chili style</i>	17
Prince Edward Island Mussels	<i>mariniere or Provençal</i>	19
Sautéed Maryland Crab Cake	<i>jumbo lump crab, rémoulade</i>	20
Jumbo Shrimp Cocktail	<i>cocktail sauce, lemon</i>	22

SHELLFISH SAMPLERS

CHILLED SAMPLER 46

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

RAW BAR PLATEAU 72

*1 1/2 lb lobster, 4 littlenecks, 4 cherrystones,
4 assorted oysters, 4 jumbo shrimp*

KING PLATEAU 136

*1 1/2 lb lobster, 10 littlenecks, 8 cherrystones,
16 assorted oysters, 8 jumbo shrimp*

SUSHI & SASHIMI

priced per piece

Organic Salmon	6	Shrimp	6
Big Eye Tuna	7	Blue Crab	7
Pacific Yellowtail	7	Scallop	6
Sushi Platter	<i>Blue Crab California Roll, 2 Big Eye Tuna, 2 Yellowtail, 2 Organic Salmon, 2 Shrimp</i>	48	
Sashimi Platter	<i>3 Yellowtail, 2 Shrimp, 3 Scallops, 3 Organic Salmon, 4 Big Eye Tuna</i>	48	

SUSHI BAR

Big Eye Tuna Roll	16	
Blue Crab California Roll	<i>jumbo lump crab, avocado</i>	17
Spider Roll	<i>tempura soft shell crab, cucumber</i>	22
Volcano Roll	<i>spicy crab, avocado, spicy tuna, tempura flakes</i>	20
Vegetarian Roll	<i>asparagus, carrots, cucumber, avocado</i>	18
Rainbow Chirashi Sushi	<i>hamachi, tuna, salmon, ebbi, avocado</i>	22

all sushi can be made with brown rice

DINNER PRIX FIXE

TUESDAY- SATURDAY

APPETIZERS

Choice of Soup
Field Green Salad
Prince Edward Island Mussels Provençal

ENTRÉES

Jerk Patagonian Prawns
Eden Brook Rainbow Trout
spring mushroom succotash, romesco sauce
Cedar River Farms Skirt Steak

DESSERTS

Scoop of Ice Cream or Sorbet
Chocolate Chip Cookies
Chocolate Pudding

40

SEAFOOD & MAINS

Jerk Patagonian Prawns	<i>quinoa salad, grilled pineapple, chayote slaw</i>	30
Skuna Bay Salmon	<i>spring mushroom succotash, romesco sauce</i>	31
Sesame Seed Crusted Yellowfin Tuna	<i>baby bok choy, daikon, miso broth</i>	33
Maine Lobster Risotto	<i>asparagus, saffron lobster broth</i>	33
Sautéed Maryland Crab Cakes	<i>celery root rémoulade, spicy chips</i>	33
Pan Roasted Dover Sole	<i>market vegetables, citrus grenobloise</i>	MP
Eden Brook Rainbow Trout	<i>vidalia onion jam, artichoke mousse, heirloom tomatoes</i>	28
All Natural Cornish Game Hen	<i>butter poached potatoes, broccolini, lemon au jus</i>	29
Linguini Red or White Clam Sauce	<i>freshly shucked littlenecks, house-made marinara or white wine sauce</i>	27

LOBSTERS

1 1/2 lb & UP.. MP

*Available Steamed, Broiled, Grilled, Baked, Stuffed & Chilled
Served with choice of one side*

FRITES

Steak Frites	<i>Cedar River Farms Skirt Steak, house-cut French fries</i>	29
Prince Edward Island Mussels	<i>mariniere or Provençal, house-cut French fries</i>	25
Docks Fish & Chips	<i>Choice of Atlantic cod, jumbo shrimp or scallops, house-cut French fries</i>	28

DOCKS STEAKS

1855 Black Angus Rib Eye	46	
1855 Black Angus 10oz Filet Mignon	50	
1855 Black Angus N.Y. Strip Steak	50	
Surf & Turf	<i>Filet Mignon, 1 lb lobster</i>	57

*We proudly serve locally sourced All Natural 1855 Black Angus Beef
Served with choice of one side*

MAIN SALADS & SANDWICHES

Docks Sirloin Burger	<i>8 oz ground sirloin, brioche bun</i>	20
Crab Cake Sandwich	<i>jumbo lump crab, brioche bun, rémoulade</i>	22
Maine Lobster Roll	<i>1 lb lobster deshelled, buttered bun, mayonnaise</i>	28
Yellowfin Tuna Nicoise Salad	<i>potatoes, capers, peppers, anchovy</i>	30
Cold Poached Skuna Bay Salmon	<i>watercress, creamy dill sauce</i>	28
Shrimp Caesar	<i>grilled or blackened shrimp, romaine lettuce</i>	29
Seafood Cobb Salad	<i>lobster, crabmeat, shrimp</i>	29

SIDE ORDERS

Garlic Whipped Potatoes	Broccoli & Cauliflower
Baked Potato	Sautéed Snap Peas
Sweet Potato Fries	Creamed Spinach
French Fries	Sautéed Asparagus
Spicy Steak Fries	

ALL SIDE ORDERS \$9

-Sparkling or Flat Water \$6 per bottle-