

LUNCH

SHAREABLES

crudo of the day <i>ceviche, poke, tartare, or carpaccio</i>	22
hoisin duck steamed buns <i>sriracha slaw</i>	17
coconut battered shrimp <i>fiery mango salsa</i>	18
shrimp + crab dumplings <i>fried or steamed</i>	20
fried calamari <i>marinara, rhode island or thai chili</i>	18
turkey meatballs <i>mozzarella, yellow tomato marinara</i>	18

SOUPS + SALADS

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, housemade caesar dressing, croutons</i>	13
iceberg wedge salad <i>blue cheese, red onion, bacon, tomato</i>	13
dandelion greens <i>pistachio crusted goat cheese, orange supremes</i>	13
shaved asparagus + radish salad <i>honey butter crostini, sea salt</i>	15
marinated seafood salad <i>scallops, calamari, shrimp, mussels</i>	15

SUSHI BAR

SUSHI + SASHIMI

organic salmon	6
big eye tuna	7
pacific yellowtail	7
shrimp	6
blue crab	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

ROLLS

big eye tuna roll	16
vegetarian roll <i>asparagus, carrots, cucumber, avocado</i>	18
fuzzy red caterpillar maki <i>eel, cucumber, spicy tuna, tempura flakes</i>	20
popcorn shrimp hand roll <i>sriracha kewpie, cucumber</i>	22
blue crab california roll <i>jumbo lump crab, avocado</i>	17

join us sunday + monday
for our new england clambake

55

DOCKS

OYSTER BAR & SEAFOOD GRILL

OYSTER BAR



daily selection of east + west coast oysters	MP
jumbo shrimp cocktail <i>cocktail sauce, lemon</i>	22
littleneck or cherrystone clams	MP
raw bar plateau <i>lobster, oysters, littlenecks, cherrystones, jumbo shrimp</i>	72/136

FRITES

docks fish + chips	28
<i>atlantic cod, house-cut french fries</i>	
prince edward island mussels	25
<i>mariniere or provencal, house-cut french fries</i>	
steak	29
<i>cedar river farms skirt steak, house-cut french fries</i>	

MAIN SALADS + SANDWICHES

crab cake sandwich	22
<i>jumbo lump crab cake, brioche bun, rémoulade</i>	
maine lobster roll	28
<i>lobster, buttered bun, mayonnaise</i>	
dock's sirloin burger	20
<i>8 oz ground sirloin, brioche bun</i>	
cold poached skuna bay salmon	28
<i>watercress, creamy dill sauce</i>	
shrimp caesar	29
<i>grilled or blackened shrimp, romaine lettuce</i>	
seafood cobb salad	29
<i>lobster, crabmeat, shrimp</i>	
yellowfin tuna nicoise salad	30
<i>potatoes, capers, peppers, anchovies</i>	

LAND

all natural amish farmed chicken	29
<i>prosciutto, gruyere potato crock</i>	
1855 black angus rib eye	46
<i>spicy steak fries, bordelaise sauce</i>	
1855 black angus 10oz filet mignon	50
<i>spicy steak fries, bordelaise sauce</i>	
surf + turf	58
<i>1855 black angus petit filet mignon, 1lb lobster, sautéed spinach</i>	

SEA

ginger bbq patagonian prawns	30
<i>roasted baby corn, three bean salad</i>	
skuna bay salmon	31
<i>moroccan tabouli salad, grape tzatziki</i>	
five spice yellowfin tuna	33
<i>steamed rice ball, shishito peppers</i>	
over stuffed eden brook rainbow trout	28
<i>wild rice, baby spinach, grilled lemon</i>	
maine lobster risotto	33
<i>asparagus, saffron lobster broth</i>	
pan roasted dover sole	MP
<i>market vegetables, citrus grenobloise</i>	
sautéed maryland crab cakes	33
<i>old bay potato chips, celery root rémoulade</i>	
linguini with freshly shucked littlenecks	27
<i>traditional red or white clam sauce</i>	
all fish can be grilled, pan seared, baked, or broiled	

LOBSTER



1 1/2 lb + up	MP
<i>available steamed, broiled, grilled, baked, chilled, + stuffed served with choice of side</i>	

BENTO BOX

APPETIZERS

tuna tartare + wasabi slaw
stir fry vegetables
ginger sticky rice

ENTREES

jumbo shrimp <i>sautéed or tempura fried</i>
skuna bay salmon
sesame crusted chicken breast

DESSERTS

scoop of ice cream or sorbet
chocolate pudding

28

SIDES

sautéed broccolini + pignoli nuts <i>lemon, garlic, pepper flakes</i>	9
crispy parmesan brussels sprouts <i>mustard emulsion</i>	9
three bean salad <i>fava, black-eyed pea, red beans</i>	9
truffle herb fries <i>oregano, thyme, parmesan</i>	9

WINES BY THE GLASS

	GLASS	BOTTLE
WHITE		
riesling, essence <i>germany</i>	12	48
pinot grigio, placido primavera <i>italy</i>	13	52
sauvignon blanc, crowded house <i>new zealand</i>	14	56
chablis, domaine fèvre <i>france</i>	17	68
chardonnay, coppola, unoaked <i>california</i>	14	56
chardonnay, cambria <i>california</i>	16	64
sancerre, yves martin <i>france</i>	18	72
ROSÉ		
rosé, guissard <i>provence, france</i>	12	48
rosé, wagner <i>finger lakes, new york</i>	12	48
RED		
merlot, hanging vine <i>california</i>	12	48
malbec, diseño <i>argentina</i>	13	52
pinot noir, yamhill <i>oregon</i>	14	56
pinot noir, lafond <i>california</i>	16	65
cabernet sauvignon, histoire <i>california</i>	16	64
SPARKLING		
champagne, laurent perrier <i>france</i>	20	
prosecco, maschio <i>italy</i>	13	
cava, segura viudas <i>spain</i>	14	
sparkling rosé, mionetto <i>italy</i>	13	

BRUNCH



join us for bottomless brunch
every saturday + sunday

CRAFT COCKTAILS

dock 40	14
<i>purity vodka, st. germaine, lime, basil, cucumber</i>	
toronto	15
<i>high west rye, frenet branca, angostura bitters</i>	
aperol rosé spritz	15
<i>sparkling rosé, aperol, lime</i>	
midtown kiss	16
<i>purity vodka, strawberry, lime, simple syrup, sparkling brut</i>	
st. germaine fizz	14
<i>st. germaine, prosecco, mint</i>	



live jazz band every monday, tuesday + sunday brunch

MARTINIS

chopin martini	16
<i>olive juice, blue cheese olives</i>	
perfect plymouth	16
<i>sweet + dry vermouth, twist</i>	
bulleit manhattan	16
<i>amaro, orange bitters, orange peel</i>	
mexican martini	16
<i>tequila, cointreau, lime, orange, olive juice</i>	



docks sour cherry	14
<i>absolut citron, american fruits sour cherry cordial</i>	
barbados	12
<i>mount gay rum</i>	
ireland	14
<i>jameson</i>	
kentucky	13
<i>jim beam</i>	
chile	14
<i>el gobernador pisco</i>	
moscow	15
<i>tito's vodka</i>	
mediterranean	13
<i>figenza, limoncello</i>	

BEER BOTTLED

amstel light <i>holland</i>	7
angry orchard cider <i>ohio</i>	7
blue moon <i>colorado</i>	7
budweiser <i>domestic</i>	7
coors light <i>domestic</i>	7
corona <i>mexico</i>	7
haake beck, na <i>germany</i>	6
heineken <i>holland</i>	8
heineken light <i>holland</i>	8
anchor steam <i>california</i>	7
captain lawrence ipa <i>new york</i>	7
delirium tremens <i>belgium</i>	7
founder's porter <i>michigan</i>	6
goose island sofie <i>illinois</i>	8
guinness can <i>ireland</i>	7
leffe blonde <i>belgium</i>	8
stone ipa <i>california</i>	8
mermaid pilsner <i>new york</i>	7

BEER DRAFT

brooklyn lager <i>new york</i>	8
bud light <i>domestic</i>	7
founder's all day ipa <i>michigan</i>	8
coney island overpass ipa <i>new york</i>	8
hoegaarden <i>belgium</i>	8
montauk driftwood ale <i>new york</i>	8
sam adams <i>massachusetts</i>	8
sam seasonal <i>massachusetts</i>	8
stella artois <i>belgium</i>	8

HAPPY HOUR

be sure to book our bar alcove space for your next happy hour event
monday-friday 3pm-7pm