

DINNER

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>fery 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 |

SUSHI BAR

SUSHI + SASHIMI

| | |
|--|----|
| organic salmon | 6 |
| big eye tuna | 7 |
| pacific yellowtail | 7 |
| shrimp | 6 |
| blue crab | 7 |
| scallop | 6 |
| dock's bento box <i>shrimp, chicken or salmon</i> | 30 |
| 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 |

DOCKS

OYSTER BAR & SEAFOOD GRILL

OYSTER BAR

| | |
|--|--------|
| daily selection of east + west coast oysters | MP |
|  jumbo shrimp cocktail | 22 |
| <i>cocktail sauce, lemon</i> | |
| 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> | |

PRIX FIXE

Tuesday-Saturday

APPETIZERS

choice of soup, caesar salad, or
prince edward island mussels provencal

ENTREES

| |
|---|
| ginger bbq patagonian prawns <i>roasted baby corn, three bean skillet</i> |
| over stuffed eden brook rainbow trout <i>wild rice, baby spinach, grilled lemon</i> |
| steak frites <i>cedar river farms skirt steak, french fries</i> |

DESSERTS

scoop of ice cream or sorbet
chocolate pudding

40

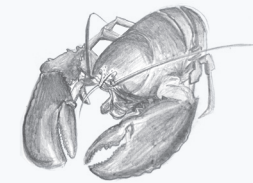
join us sunday + monday
for our new england clambake
55

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> | |
| maine lobster roll | 29 |
| <i>lobster, buttered bun, mayonnaise</i> | |
| seafood cobb salad | 29 |
| <i>lobster, crabmeat, shrimp</i> | |

all fish can be grilled, pan seared, baked, or broiled

LOBSTER



1 1/2 lb + up

MP

available steamed, broiled, grilled,
baked, chilled, + stuffed
served with choice of side

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 petite filet mignon, 1lb lobster, sautéed spinach</i> | |
| docks sirloin burger | 20 |
| <i>8oz ground sirloin, brioche bun</i> | |

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> | |



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 |

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 |

MULE BAR

spirit, ginger beer, lime

| | |
|--|----|
| 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> | |

HAPPY HOUR

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