

## LUNCH

### SHAREABLES

baked oysters <i>rockefeller, chipotle butter, oreganata, casino</i>	17.5
parmesan brussels sprouts <i>mustard emulsion</i>	12
herb crusted shrimp <i>sriracha cocktail sauce, tartar sauce</i>	18.5
shrimp, crab, + chorizo empanadas <i>mojo sauce</i>	16.5
fried calamari <i>marinara, rhode island or thai chili</i>	16.5
prosciutto + burrata <i>fig jam, rustic toast, petite greens</i>	16.5

### SOUPS + SALADS

new england clam chowder <i>bacon, potato, clams, cream</i>	13.5
manhattan clam chowder <i>tomato, potato, clams</i>	13.5
roasted tomato + eggplant soup <i>basil</i>	13.5
iceberg wedge salad <i>blue cheese, red onion, bacon, tomato</i>	14.5
autumn beet salad <i>frisée, walnuts, white balsamic vinaigrette</i>	13.5
kale + sweet potato salad <i>pumpkin seeds, dried cranberries</i>	13.5
caesar salad <i>romaine lettuce, housemade caesar dressing, croutons</i>	13.5

### 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>	49.5
sashimi platter <i>3 yellowtail, 2 shrimp, 3 scallops, 3 organic salmon, 4 big eye tuna</i>	49.5

#### ROLLS

big eye tuna roll	16.5
spicy tuna tartare <i>avocado, eel sauce</i>	18.5
firecracker roll <i>spicy crab, avocado, spicy salmon, tempura flakes</i>	21
rock + roll maki <i>rock shrimp, cucumber, sriracha kewpie</i>	22.5
blue crab california roll <i>jumbo lump crab, avocado</i>	17.5

join us sunday + monday  
for our new england clambake

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# DOCKS

## OYSTER BAR & SEAFOOD GRILL

### OYSTER BAR



<b>oyster sampler</b>	41
<i>daily selection of east + west coast oysters</i>	
<b>littleneck or cherrystone clams</b>	25
<b>jumbo shrimp cocktail</b>	22.5
<i>cocktail sauce, lemon</i>	
<b>colossal crab meat cocktail</b>	25
<i>cocktail sauce, lemon</i>	
<b>royale plateau</b>	70
<i>8 oysters, 3 littlenecks, 3 cherrystones, 4 jumbo shrimp, 1/2 lb cold poached lobster, seafood salad</i>	
<b>grand plateau</b>	139
<i>18 oysters, 6 littlenecks, 6 cherrystones, 6 jumbo shrimp, 1 lb cold poached lobster, colossal crab meat, seafood salad</i>	

### FRITES

<b>docks fish + chips</b>	29
<i>atlantic cod, house-cut french fries</i>	
<b>prince edward island mussels</b>	26
<i>mariniere or provencal, house-cut french fries</i>	
<b>steak</b>	30
<i>cedar river farms flat iron steak, house-cut french fries</i>	

### MAIN SALADS + SANDWICHES

<b>crab cake sandwich</b>	22.5
<i>jumbo lump crab cake, brioche bun, rémoulade</i>	
<b>maine lobster roll</b>	29
<i>lobster, buttered bun, cucumber mayo</i>	
<b>dock's sirloin burger</b>	21
<i>8 oz ground sirloin, brioche bun</i>	
<b>cold poached skuna bay salmon</b>	29
<i>watercress, creamy dill sauce</i>	
<b>shrimp caesar</b>	30
<i>grilled or blackened shrimp, romaine lettuce</i>	
<b>seafood cobb salad</b>	30
<i>lobster, crabmeat, shrimp</i>	
<b>yellowfin tuna nicoise salad</b>	31
<i>potatoes, capers, peppers, anchovies</i>	

### LAND

<b>all natural amish farmed chicken</b>	30
<i>garlic mashed potatoes, sautéed spinach, au jus</i>	
<b>cedar river farms ny strip steak</b>	47
<i>spicy steak fries, bordelaise sauce</i>	
<b>1855 black angus 10oz filet mignon</b>	51
<i>spicy steak fries, bordelaise sauce</i>	
<b>surf + turf</b>	60
<i>1855 black angus petit filet mignon, 1lb lobster, sautéed spinach</i>	

## SEA

<b>american red snapper</b>	31
<i>sweet potato gnocchi, snap peas, sage butter</i>	
<b>skuna bay salmon</b>	32
<i>cider braised pork belly, mustard greens, mulled cider broth</i>	
<b>sesame crusted yellowfin tuna</b>	34
<i>grilled bok choy, bell peppers, carrots, tahini sriracha glaze</i>	
<b>mushroom stuffed eden brook rainbow trout</b>	29
<i>braised kale, butternut squash purée</i>	
<b>maine lobster risotto</b>	34
<i>asparagus, saffron lobster broth</i>	
<b>pan roasted dover sole</b>	59
<i>market vegetables, citrus grenobloise</i>	
<b>sautéed maryland crab cakes</b>	34
<i>old bay potato chips, celery root rémoulade</i>	
<b>linguini with freshly shucked littlenecks</b>	28
<i>traditional red or white clam sauce</i>	
all fish can be grilled, pan seared, baked, or broiled	

### LOBSTER



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

### BENTO BOX

<i>all bento boxes come with:</i>
<b>miso soup</b>
<b>grilled bok choy salad</b>
<b>ginger sticky rice</b>
<b>steamed edamame</b>

### ENTREES

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

### DESSERTS

<b>scoop of ice cream or sorbet</b>
<b>chocolate pudding</b>

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### SIDES

<b>sautéed broccolini + pignoli nuts</b> <i>lemon, garlic, pepper flakes</i>	9
<b>sweet potato gnocchi</b> <i>sage butter</i>	10
<b>creamed spinach</b> <i>parmesan</i>	10
<b>truffle herb fries</b> <i>oregano, thyme, parmesan</i>	12

## WINES BY THE GLASS

WHITE	GLASS	BOTTLE
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, pierre riffault <i>france</i>	18	72
<b>ROSÉ</b>		
rosé, gueissard <i>provence, france</i>	12	48
rosé, wagner <i>finger lakes, new york</i>	12	48
<b>RED</b>		
merlot, hanging vine <i>california</i>	12	48
barbera d'alba, pertinace <i>italy</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
<b>SPARKLING</b>		
champagne, laurent perrier <i>france</i>	13	
prosecco, maschio <i>italy</i>	14	
cava, segura viudas <i>spain</i>	13	

## BRUNCH



join us for bottomless brunch  
every saturday & sunday

## CRAFT COCKTAILS

dock 40	14	docks sour cherry mule	14
<i>purity vodka, st. germaine, lime, basil, cucumber</i>		<i>absolut citron, american fruits sour cherry cordial, lime, ginger</i>	
floridita special	15	right hand	15
<i>ragtime rye, sweet vermouth, cynar, orange curacao, angostura bitters</i>		<i>plantation dark rum, campari, sweet vermouth, chocolate bitters</i>	
army navy	15	gin gin mule	14
<i>greenhook gin, orgeat, lemon</i>		<i>greenhook gin, mint, lime, ginger</i>	
midtown kiss	16	el diablo	15
<i>purity vodka, strawberry, lime, simple syrup, sparkling brut</i>		<i>siete leguas reposado, crème de cassis, lime, ginger</i>	
brooklynite	14	jack rose	14
<i>myers's dark rum, honey syrup, angostura bitters, lime</i>		<i>black dirt applejack, lime, grenadine</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

captain lawrence ipa <i>new york</i>	9
delirium tremens <i>belgium</i>	7
founder's porter <i>michigan</i>	6
ithaca flower power ipa <i>new york</i>	8
guinness can <i>ireland</i>	7
leaf pile ale <i>new york</i>	8
leffe blonde <i>belgium</i>	8
magners cider <i>ireland</i>	7
mermaid pilsner <i>new york</i>	7
narragansett lager <i>rhode island</i>	7
amstel light <i>holland</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

## BEER DRAFT

brooklyn lager <i>new york</i>	8
rockaway original esb <i>new york</i>	8
founder's all day ipa <i>michigan</i>	8
coney island overpass ipa <i>new york</i>	8
harpoon ufo white <i>massachusetts</i>	8
stella artois <i>belgium</i>	8
sam adams <i>massachusetts</i>	8
sam seasonal <i>massachusetts</i>	8
bud light <i>domestic</i>	7

## HAPPY HOUR

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