

DINNER

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, roasted tomatoes</i>	13.5
iceberg wedge salad <i>blue cheese, red onion, bacon, tomato</i>	14.5
kale + sweet potato salad <i>pumpkin seeds, dried cranberries</i>	13.5
autumn beet salad <i>frisée, walnuts, white balsamic vinaigrette</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

DOCKS

OYSTER BAR & SEAFOOD GRILL

OYSTER BAR



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

FRIDGES

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

PRIX FIXE

Tuesday-Saturday

APPETIZERS

choice of soup, caesar salad, or
fried calamari

ENTREES

linguini frutti di mare <i>shrimp, clams, mussels</i>
sautéed eden brook rainbow trout <i>butternut squash puree, sautéed broccolini</i>
steak frites <i>cedar river farms flat iron steak, french fries</i>

DESSERTS

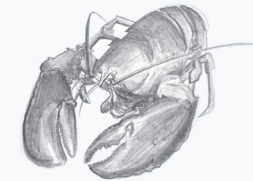
scoop of ice cream or sorbet
chocolate pudding

SEA

american red snapper	31
<i>sweet potato gnocchi, snap peas, sage butter</i>	
skuna bay salmon	32
<i>cider braised pork belly, mustard greens, mulled cider broth</i>	
sesame crusted yellowfin tuna	34
<i>grilled bok choy, bell peppers, carrots, tahini sriracha glaze</i>	
mushroom stuffed eden brook rainbow trout	29
<i>braised kale, butternut squash purée</i>	
maine lobster risotto	34
<i>asparagus, saffron lobster broth</i>	
pan roasted dover sole	59
<i>market vegetables, citrus grenobloise</i>	
sautéed maryland crab cakes	34
<i>old bay potato chips, celery root rémoulade</i>	
linguini with freshly shucked littlenecks	28
<i>traditional red or white clam sauce</i>	
maine lobster roll	30
<i>lobster, cucumber mayo, buttered bun</i>	
seafood cobb salad	30
<i>lobster, crabmeat, shrimp</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>	

LAND

all natural amish farmed chicken	30
<i>garlic mashed potatoes, sautéed spinach, au jus</i>	
cedar river farms ny strip steak	47
<i>spicy steak fries, bordelaise sauce</i>	
1855 black angus 10oz filet mignon	51
<i>spicy steak fries, bordelaise sauce</i>	
surf + turf	60
<i>1855 black angus petite filet mignon, 1lb lobster, sautéed spinach</i>	
docks sirloin burger	21
<i>8oz ground sirloin, brioche bun</i>	

SIDES

sautéed broccolini + pignoli nuts <i>lemon, garlic, pepper flakes</i>	9
sweet potato gnocchi <i>sage butter</i>	10
creamed spinach <i>parmesan</i>	10
truffle herb fries <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
ROSÉ		
rosé, gueissard <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
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
SPARKLING		
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>myers's dark rum, campari, sweet vermouth, chocolate bitters</i>	
army navy	15	gin gin mule	14
<i>greenhook gin, orgeat, lemon</i>		<i>drumshanbo gunpowder irish 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>plantation o.f.t.d. 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