

LUNCH

SHAREABLES

baked oysters <i>chipotle butter, oreganata, casino</i>	17.5
smoked oysters rockefeller <i>spinach, parmesan, bread crumbs</i>	25
jumbo shrimp scampi <i>grilled rustic bread, tomato, scallions</i>	18.5
parmesan brussels sprouts <i>mustard emulsion</i>	12
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 popover <i>bacon, potato, cream</i>	15.5
heirloom tomato + watermelon <i>arugula, aged goat cheese</i>	14.5
iceberg wedge salad <i>blue cheese, red onion, bacon, tomato</i>	14.5
sherry-thyme marinated beets <i>chive aioli, marcona almonds</i>	13.5
charred kale salad <i>spiced cashews, pickled mango, crispy plantains</i>	13.5
caesar salad <i>romaine lettuce, housemade caesar dressing, croutons</i>	13.5

SUSHI BAR

SUSHI + SASHIMI

organic salmon	6
yellowfin tuna	7
pacific yellowtail	7
shrimp	6
blue crab	7
scallop	6
sushi platter <i>blue crab california roll, 2 yellowfin tuna, 2 yellowtail, 2 organic salmon, 2 shrimp</i>	49.5
sashimi platter <i>3 yellowtail, 2 shrimp, 3 scallops, 3 organic salmon, 4 yellowfin tuna</i>	49.5
spicy tuna tartare <i>avocado, eel sauce</i>	18.5

ROLLS

yellowfin tuna roll	16.5
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

55

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>	

FRITES

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>	

MAIN SALADS + SANDWICHES

crab cake sandwich	22.5
<i>jumbo lump crab cake, brioche bun, rémoulade</i>	
maine lobster roll	31
<i>lobster, buttered bun, cucumber mayo</i>	
dock's sirloin burger	21
<i>smoked tomato aioli, pickled red onion relish, iceberg lettuce, sesame bun</i>	
shrimp caesar	30
<i>grilled or blackened shrimp, romaine lettuce</i>	
seafood cobb salad	32
<i>lobster, crabmeat, shrimp</i>	
yellowfin tuna nicoise salad	31
<i>potatoes, capers, peppers, anchovies</i>	

LAND

mushroom stuffed all natural amish farmed chicken	30
<i>collard greens, porcini spaetzle, 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 petit filet mignon, 1lb lobster, sautéed spinach</i>	

SEA

grilled mediterranean bronzino	32
<i>couscous, summer squash, tomato pistou</i>	
organic faroe island salmon	32
<i>peruvian potato purée, grilled collard greens, lemon caper brown butter</i>	
yellowfin tuna	34
<i>eggplant caponata, caramelized cauliflower, olive vinaigrette, crispy shallots</i>	
seafood stuffed eden brook rainbow trout	29
<i>red quinoa, green garlic-pea purée, herb raisin salad</i>	
maine lobster risotto	34
<i>grilled asparagus, fine herbs, lemon, parmesan</i>	
pan roasted dover sole roulade	48
<i>heirloom carrot-brussel sprout fondue, citrus grenobloise</i>	
sautéed maryland crab cakes	34
<i>sweet corn + tomato succotash, radicchio-scallion salad</i>	
linguini with freshly shucked littlenecks	28
<i>traditional red or white clam sauce</i>	
all fish can be prepared simply grilled with market vegetables	

LOBSTER



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

BENTO BOX

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

ENTREES

jumbo shrimp sautéed or tempura fried
skuna bay salmon
sesame crusted chicken breast

DESSERTS

scoop of ice cream or sorbet
chocolate pudding

32

SIDES

grilled asparagus <i>lemon, sea salt</i>	9
peruvian potato purée	10
sautéed spinach <i>toasted garlic</i>	9
truffle herb fries <i>oregano, thyme, parmesan</i>	12
steamed market vegetables	9

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. • try our sister restaurants

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 févre <i>france</i>	17	68
chardonnay, cambria <i>california</i>	16	64
sancerre, langlois-chateau <i>france</i>	18	72
soave, rocca sveva <i>italy</i>	11	44
moscato, cantina di casteggio <i>italy</i>	12	48

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
malbec, diseño <i>argentina</i>	13	52
bordeaux, chateau auguste <i>france</i>	14	56
pinot noir, copain <i>california</i>	16	70
cabernet sauvignon, liberty school <i>california</i>	15	60
xinomavro organic blend, eurynome <i>greece</i>	16	64

SPARKLING

champagne, laurent perrier <i>france</i>	20	
prosecco, mionetto <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

top of the canyon	16
<i>spring 44 vodka, prosecco, mint, cane sugar, lime</i>	
floridita special	15
<i>ragtime rye, sweet vermouth, amaro, orange curacao, angostura bitters</i>	
pink spring	15
<i>spring 44 gin, cane sugar, lemon, ginger, pink peppercorns, basil</i>	
midtown kiss	16
<i>finlandia vodka, strawberry, lime, simple syrup, sparkling brut</i>	
brooklynite	14
<i>plantation dark rum, honey, angostura bitters, lime</i>	



live jazz band every tuesday + sunday brunch

MARTINIS

chopin martini	15
<i>olive juice, blue cheese olives</i>	
barr hill bee's knees	15
<i>gin, caledonia raw honey, lemon juice</i>	
angel's envy manhattan	15
<i>amaro, orange bitters, orange peel</i>	
mexican martini	15
<i>tequila, cointreau, lime, orange, olive juice</i>	
g & g martini	15
<i>gin, st. germaine, grapefruit, lime, seltzer</i>	

CRAFT COCKTAILS

docks sour cherry mule	14
<i>absolut citron, american fruits sour cherry cordial, lime, ginger</i>	
seasonal daiquiri	15
<i>plantation white rum, seasonal fruit, cane sugar, lime</i>	
gin gin mule	14
<i>nautical gin, mint, lime, ginger</i>	
escorpión	16
<i>casamigos blanco, mezcal, cointreau, jalapeño, lime</i>	
third avenue derby	15
<i>four roses bourbon, mint, cane sugar, lemon</i>	

BEER BOTTLED

sweetwater 420 extra pale ale <i>georgia</i>	10
delirium tremens <i>belgium</i>	12
founder's porter <i>michigan</i>	9
ithaca flower power ipa <i>new york</i>	9
guinness <i>ireland</i>	8
greenport harbor leaf pile ale <i>new york</i>	9
leffe blonde <i>belgium</i>	9
magners cider <i>ireland</i>	8
coney island mermaid pilsner <i>new york</i>	8
narragansett lager <i>rhode island</i>	8
amstel light <i>holland</i>	8
blue moon <i>colorado</i>	8
budweiser <i>domestic</i>	8
coors light <i>domestic</i>	8
corona <i>mexico</i>	8
haake beck, na <i>germany</i>	7
heineken <i>holland</i>	9
heineken light <i>holland</i>	9

BEER DRAFT

brooklyn lager <i>new york</i>	9
montauk seasonal <i>new york</i>	9
founder's all day ipa <i>michigan</i>	9
coney merman ny ipa <i>new york</i>	9
allagash white <i>maine</i>	9
stella artois <i>belgium</i>	9
sam adams '76 <i>massachusetts</i>	9
sam seasonal <i>massachusetts</i>	9
bud light <i>domestic</i>	8

HAPPY HOUR

be sure to book our bar alcove space for your next happy hour event
monday-friday 3pm-7pm + saturday-sunday 12pm-7pm