

## DINNER

### 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
caesar salad <i>romaine lettuce, housemade caesar dressing, croutons</i>	13.5
heirloom tomato + watermelon <i>arugula, aged goat cheese</i>	14.5
iceberg wedge salad <i>blue cheese, red onion, bacon, tomato</i>	14.5
charred kale salad <i>spiced cashews, pickled mango, crispy plantains</i>	13.5
sherry-thyme marinated beets <i>chive aioli, marcona almonds</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

# DOCKS

## OYSTER BAR & SEAFOOD GRILL

### OYSTER BAR



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

### FRIES

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

### PRIX FIXE

Tuesday-Saturday

### APPETIZERS

choice of soup, caesar salad, or  
fried calamari

### ENTREES

<b>sautéed eden brook rainbow trout</b> <i>red quinoa, green garlic-pea purée, herb raisin salad</i>
<b>linguini with mussels</b> <i>garlic-butter sauce</i>
<b>steak frites</b> <i>cedar river farms flat iron steak, french fries</i>

### DESSERTS

scoop of ice cream or sorbet  
chocolate pudding

## SEA

<b>grilled mediterranean bronzino</b> <i>couscous, summer squash, tomato pistou</i>	32
<b>organic faroe island salmon</b> <i>peruvian potato purée, grilled collard greens, lemon caper brown butter</i>	34
<b>yellowfin tuna</b> <i>eggplant caponata, caramelized cauliflower, olive vinaigrette, crispy shallots</i>	29
<b>seafood stuffed eden brook rainbow trout</b> <i>red quinoa, green garlic-pea purée, herb raisin salad</i>	34
<b>maine lobster risotto</b> <i>grilled asparagus, fine herbs, lemon, parmesan</i>	48
<b>pan roasted dover sole roulade</b> <i>heirloom carrot-brussel sprout fondue, citrus grenobloise</i>	34
<b>sautéed maryland crab cakes</b> <i>sweet corn + tomato succotash, radicchio-scallion salad</i>	28
<b>linguini with freshly shucked littlenecks</b> <i>traditional red or white clam sauce</i>	31
<b>maine lobster roll</b> <i>lobster, cucumber mayo, buttered bun</i>	32
<b>seafood cobb salad</b> <i>lobster, crabmeat, shrimp</i>	
all fish can be prepared simply grilled with market vegetables	

### LOBSTER



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

<b>mushroom stuffed all natural amish farmed chicken</b> <i>collard greens, porcini spaetzle, au jus</i>	30
<b>cedar river farms ny strip steak</b> <i>spicy steak fries, bordelaise sauce</i>	47
<b>1855 black angus 10oz filet mignon</b> <i>spicy steak fries, bordelaise sauce</i>	51
<b>surf + turf</b> <i>1855 black angus petite filet mignon, 1lb lobster, sautéed spinach</i>	60
<b>docks sirloin burger</b> <i>smoked tomato aioli, pickled red onion relish, iceberg lettuce, sesame bun</i>	21

### SIDES

<b>grilled asparagus</b> <i>lemon, sea salt</i>	9
<b>peruvian potato purée</b>	10
<b>sautéed spinach</b> <i>toasted garlic</i>	9
<b>market vegetables</b>	9
<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 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

## CRAFT COCKTAILS

top of the canyon	16	docks sour cherry mule	14
<i>spring 44 vodka, prosecco, mint, cane sugar, lime</i>		<i>absolut citron, american fruits sour cherry cordial, lime, ginger</i>	
floridita special	15	seasonal daiquiri	15
<i>ragtime rye, sweet vermouth, amaro, orange curacao, angostura bitters</i>		<i>plantation white rum, seasonal fruit, cane sugar, lime</i>	
pink spring	15	gin gin mule	14
<i>spring 44 gin, cane sugar, lemon, ginger, pink peppercorns, basil</i>		<i>nautical gin, mint, lime, ginger</i>	
midtown kiss	16	escorpión	16
<i>finlandia vodka, strawberry, lime, simple syrup, sparkling brut</i>		<i>casamigos blanco, mezcal, cointreau, jalapeño, lime</i>	
brooklynite	14	third avenue derby	15
<i>plantation dark rum, honey, angostura bitters, lime</i>		<i>four roses bourbon, mint, cane sugar, lemon</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>	

## 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