

DOCKS

OYSTER BAR & SEAFOOD GRILL

RESTAURANT WEEK SUMMER 2018

LUNCH PRE FIXE \$26

APPETIZERS

sweet corn chowder

basil crema

petite maryland crab cake

green garlic-pea purée, fine herb-raisin salad

mediterranean panzanella salad

tomato, cucumber, olives, feta

ENTREES

grilled eden brook trout

roasted vegetable orzo, sundried tomato vinaigrette

paprika braised pork shoulder

parmesan crusted fingerling potatoes, spinach, au jus

corn risotto w/ gulf shrimp

grape tomatoes, lemon, fresh herbs

DESSERT

chocolate chip cookie plate +\$5

dessert not included in pre fixe

BRUNCH PRE FIXE \$26

eggs benedict

canadian bacon, florentine, or smoked salmon

substitute crab cake +\$5

seasonal frittata

asparagus, corn, goat cheese, crispy shallots

chicken and waffles

sweet and spicy chicken wings, maple syrup

crispy chicken paillard

arugula, shaved vegetables,

whole grain honey mustard drizzle

pre fixe includes:

bottomless bloody mary's or mimosas, coffee, juice,

fruit salad, basket of muffins and preserves

DINNER PRE FIXE \$42

APPETIZERS

petite tuna nicoise

cucumber, green bean-olive relish, red bliss potatoes

chili shrimp toast

mascarpone, pickled shallots, watercress

lobster bisque

tarragon oil, lobster roe

DESSERTS

stone fruit cheesecake

seasonal fruit w/ sorbet

ENTREES

chimichurri cedar river farms flat iron steak

sautéed greens, house-cut french fries

add lobster +MP substitute new york strip steak +\$15

pan seared antarctic salmon

roasted garlic-pea purée, sweet corn-tomato salad

orecchiette w/ jumbo shrimp

lemon-parmesan cream sauce, kale, roasted mushrooms

WINE PAIRING \$25

one glass of wine per course

