

DINNER

SHAREABLES

baked oysters <i>chipotle butter, oreganata, casino</i>	18
smoked oysters rockefeller <i>spinach, parmesan, bread crumbs</i>	26
jumbo shrimp scampi <i>grilled rustic bread, tomato, scallions</i>	19
fried calamari <i>marinara, rhode island or thai chili</i>	17
prosciutto + burrata <i>fig jam, rustic toast, petite greens</i>	17

SOUPS + SALADS

new england clam chowder popover <i>bacon, potato, cream</i>	16
caesar salad <i>romaine lettuce, housemade caesar dressing, croutons</i>	14
fried brussel sprout salad <i>blue cheese, spiced cashews, apple</i>	15
iceberg wedge salad <i>blue cheese, red onion, bacon, tomato</i>	15
charred kale salad <i>spiced cashews, pickled mango, crispy plantains</i>	14
sherry-thyme marinated beets <i>chive aioli, marcona almonds</i>	14

SUSHI BAR SUSHI + SASHIMI

organic salmon	6.50
yellowfin tuna	7.50
pacific yellowtail	7.50
shrimp	6.50
blue crab	7.50
scallop	6.50
sushi platter <i>blue crab california roll, 2 yellowfin tuna, 2 yellowtail, 2 organic salmon, 2 shrimp</i>	51
sashimi platter <i>3 yellowtail, 2 shrimp, 3 scallops, 3 organic salmon, 4 yellowfin tuna</i>	51
spicy tuna tartare <i>avocado, eel sauce</i>	19

ROLLS

yellowfin tuna roll	17
firecracker roll <i>spicy crab, avocado, spicy salmon, tempura flakes</i>	21
rock + roll maki <i>rock shrimp, cucumber, sriracha kewpie</i>	23
blue crab california roll <i>jumbo lump crab, avocado</i>	18

join us sunday + monday
for our new england clambake

DOCKS

OYSTER BAR & SEAFOOD GRILL

OYSTER BAR



oyster sampler	43
<i>daily selection of east + west coast oysters</i>	
littleneck or cherrystone clams	26
jumbo shrimp cocktail	24
<i>cocktail sauce, lemon</i>	
colossal crab meat cocktail	26
<i>cocktail sauce, lemon</i>	
royale plateau	74
<i>8 oysters, 3 littlenecks, 3 cherrystones, 4 jumbo shrimp, 1/2 lb cold poached lobster, seafood salad</i>	
grand plateau	145
<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	27
<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

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

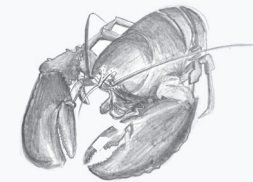
DESSERTS

scoop of ice cream or sorbet
chocolate pudding

SEA

pan roasted mediterranean bronzino	33
<i>charred eggplant caviar, wilted escarole, glazed radish, baby turnips</i>	
spiced organic faroe island salmon	33
<i>wild rice, chili-honey roasted butternut squash, piquillo pepper emulsion</i>	
yellowfin tuna	35
<i>eggplant caponata, caramelized cauliflower, olive vinaigrette, crispy shallots</i>	
seafood stuffed eden brook rainbow trout	30
<i>red quinoa, green garlic-pea purée, fine herb-golden raisin salad</i>	
maine lobster risotto	35
<i>grilled asparagus, fine herbs, lemon, parmesan</i>	
pan roasted dover sole roulade	50
<i>heirloom carrot-brussel sprout fondue, citrus grenobloise</i>	
sautéed maryland crab cakes	35
<i>celery root purée, roasted heirloom carrots, fine herb-golden raisin salad</i>	
linguini with freshly shucked littlenecks	29
<i>traditional red or white clam sauce</i>	
maine lobster roll	32
<i>lobster, cucumber mayo, buttered bun</i>	
seafood cobb salad	33
<i>lobster, crabmeat, shrimp</i>	
all fish can be prepared simply grilled with market vegetables	

LOBSTER



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

LAND

honey-brined all natural amish farmed chicken	30
<i>poblano mashed potatoes, cipollini onions, roasted radicchio</i>	
cedar river farms ny strip steak	49
<i>spicy steak fries, bordelaise sauce</i>	
1855 black angus 10oz filet mignon	52
<i>spicy steak fries, bordelaise sauce</i>	
surf + turf	62
<i>1855 black angus petite filet mignon, 1lb lobster, sautéed spinach</i>	
docks sirloin burger	22
<i>smoked tomato aioli, pickled red onion relish, iceberg lettuce, sesame bun</i>	

SIDES

parmesan brussel sprouts	10
poblano mashed potatoes	10
sautéed spinach <i>toasted garlic</i>	10
truffle herb fries <i>oregano, thyme, parmesan</i>	10
steamed market vegetables	10

WINES BY THE GLASS

WHITE

	GLASS	BOTTLE
riesling, essence <i>germany</i>	13	52
pinot grigio, placido primavera <i>italy</i>	14	56
sauvignon blanc, crowded house <i>new zealand</i>	15	60
chablis, domaine jolly <i>france</i>	17	68
chardonnay, cambria <i>california</i>	16	64
sancerre, aimé boucher <i>france</i>	18	72
moscato, cantina di casteggio <i>italy</i>	13	52
burgundy, joseph drouhin <i>france</i>	14	56

ROSÉ

rosé, gueissard <i>provence, france</i>	14	56
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RED

merlot, macari <i>new york</i>	13	52
malbec, diseño <i>argentina</i>	14	56
bordeaux, chateau auguste <i>france</i>	15	60
pinot noir, copain <i>california</i>	16	64
cabernet sauvignon, liberty school <i>california</i>	15	60
tuscan red, tua rita <i>italy</i>	15	60

SPARKLING

champagne, laurent perrier <i>france</i>	21	
prosecco, mionetto <i>italy</i>	14	
cava, segura viudas <i>spain</i>	15	
sparkling rosé, mionetto <i>italy</i>	14	

BRUNCH



join us for bottomless brunch
every saturday + sunday

CRAFT COCKTAILS

la monica	16	docks sour cherry mule	15
<i>jalapeño dulce vida blanco tequila, aperol, prosecco, pineapple, lemon</i>		<i>absolut citron, american fruits sour cherry cordial, lime, ginger</i>	
rusty sail	16	seasonal daiquiri	15
<i>old pulteney 12 year, stroma liqueur, angostura bitters</i>		<i>plantation white rum, seasonal fruit, cane sugar, lime</i>	
pink spring	15	gin gin mule	15
<i>greenhook 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	15	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	16
<i>olive juice, blue cheese olives</i>	
barr hill bee's knees	16
<i>gin, caledonia raw honey, lemon juice</i>	
angel's envy manhattan	16
<i>amaro, orange bitters, orange peel</i>	
mexican martini	16
<i>tequila, cointreau, lime, orange, olive juice</i>	
g & g martini	16
<i>gin, st. germaine, grapefruit, lime, seltzer</i>	

BEER BOTTLED

sweetwater 420 extra pale ale <i>georgia</i>	10.5
delirium tremens <i>belgium</i>	12.5
founder's porter <i>michigan</i>	9.5
ithaca flower power ipa <i>new york</i>	9.5
guinness <i>ireland</i>	8.5
greenport harbor leaf pile ale <i>new york</i>	9.5
leffe blonde <i>belgium</i>	9.5
magners cider <i>ireland</i>	8.5
coney island mermaid pilsner <i>new york</i>	8.5
narragansett lager <i>rhode island</i>	8.5
amstel light <i>holland</i>	8.5
blue moon <i>colorado</i>	8.5
budweiser <i>domestic</i>	8.5
coors light <i>domestic</i>	8.5
corona <i>mexico</i>	8.5
haake beck, na <i>germany</i>	7.5
heineken <i>holland</i>	9.5
heineken light <i>holland</i>	9.5

BEER DRAFT

brooklyn lager <i>new york</i>	9.5
montauk seasonal <i>new york</i>	9.5
founder's all day ipa <i>michigan</i>	9.5
ballast point seasonal <i>california</i>	9.5
allagash white <i>maine</i>	9.5
stella artois <i>belgium</i>	9.5
sam adams '76 <i>massachusetts</i>	9.5
sam seasonal <i>massachusetts</i>	9.5
bud light <i>domestic</i>	8.5

HAPPY HOUR

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