

DINNER

SHAREABLES

baked oysters <i>choice of chipotle butter, oreganata or 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
cheese board <i>prosciutto, rustic bread, seasonal compote, nuts, honey</i>	24
parmesan brussels sprouts <i>whole grain mustard</i>	12
masala scented crispy cauliflower <i>curry herb aioli, chives</i>	12

SOUPS + SALADS

new england clam chowder <i>bacon, potato, cream</i>	15
caesar salad <i>romaine lettuce, housemade caesar dressing, croutons</i>	14
iceberg wedge salad <i>blue cheese, red onion, bacon, tomato</i>	15
fried brussels sprout salad <i>cranberries, walnuts, goat cheese</i>	15
marinated beet salad <i>avocado mousse, spiced pepitas, citrus</i>	14

SUSHI BAR SUSHI + SASHIMI

organic salmon	6.5
yellowfin tuna	7.5
pacific yellowtail	7.5
shrimp	6.5
blue crab	7.5
scallop	6.5
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	45
<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>netherlands flounder, 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

pan roasted eden brook trout
<i>herb roasted red bliss potatoes, sauteed greens, chimichurri sauce</i>
linguini with mussels <i>smoked black pepper parmesan cream</i>
steak frites <i>cedar river farms flat iron steak, french fries</i>

DESSERTS

scoop of ice cream or sorbet
chocolate pudding

SEA

organic faroe island salmon adobo	34
<i>caramelized eggplant, oyster mushrooms, bok choy, garlic sticky rice</i>	
seared yellowfin tuna puttanesca	35
<i>braised greens, bucatini pasta, crispy capers</i>	
semi-smoked halibut	41
<i>roasted root vegetable hash, collard greens, rutabaga cream</i>	
shellfish cioppino	36
<i>braised greens, fennel, tomatoes, rustic bread, black garlic saffron rouille</i>	
pan roasted whole dover sole florentine	59
<i>creamed greens, baby artichokes, frisée, hazelnut gremolata</i>	
pan roasted maine diver scallops	35
<i>creamy cardamom basmati rice, dried fruit, marcona almonds, maitake</i>	
sautéed maryland crab cakes	36
<i>fennel cream, green beans, roasted peppers, sugar snap peas</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

grilled moroccan spiced chicken	33
<i>orange-savory polenta, charred broccolini, baby beets</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

yukon gold mashed potatoes	10
orange-savory polenta	11
charred broccolini <i>lemon, chili flakes</i>	12
truffle herb fries <i>oregano, thyme, parmesan</i>	12
asparagus-parmesan gratinee	12

WINES BY THE GLASS

WHITE

	GLASS	BOTTLE
pinot grigio, bosco <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, gerard millet <i>france</i>	18	72
pouilly-fuisse, nicolas potel <i>france</i>	14	56

ROSÉ

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

malbec, callia alta <i>argentina</i>	14	56
bordeaux, chateau bourbon <i>france</i>	15	60
pinot noir, copain <i>california</i>	16	64
pinot noir, l'umami <i>oregon</i>	16	64
cabernet sauvignon, giapoza <i>california</i>	15	60
shiraz, yalumba patchwork <i>australia</i>	13	52

SPARKLING

champagne, piper-heidsieck <i>france</i>	21	
prosecco, ruggeri <i>italy</i>	14	
cava, casas del mar <i>spain</i>	15	
sparkling rosé, huber hugo <i>austria</i>	14	

BRUNCH



join us for bottomless brunch
every saturday + sunday

CRAFT COCKTAILS

original ginger <i>vodka, dry orange curacao, lime, ginger syrup, ginger beer</i>	15	docks sour cherry mule <i>absolut citron, american fruits sour cherry cordial, lime, ginger</i>	15
rusty sail <i>old pulteney 12 year, stroma liqueur, angostura bitters</i>	15	pine me up <i>espolon blanco, pineapple, cucumber, lime, simple syrup</i>	15
chopin martini <i>olive juice, blue cheese olives</i>	16	gin gin mule <i>nautical gin, mint, lime, ginger</i>	15
peach daiquiri <i>old plantation rum, creme de peche, lime, simple syrup</i>	15	strawberry smoke <i>casamigos blanco, mezcal, maraschino, lime, strawberry, basil</i>	15



live jazz band every tuesday + sunday brunch

SEASONAL COCKTAILS

bubbly bourbon <i>makers mark bourbon, lillet rouge, orange & angostura bitters, champagne</i>	16
the jackaloupe <i>drumshanbo gunpowder gin, massenez pomme verte, ginger syrup</i>	15
amaro mexicano <i>casamigos blanco, amaro nonino, lemon, cointreau, simple syrup</i>	16

NON-ALCOHOLIC

grapefruit & rosemary <i>london essence tonic, grapefruit, lemon, honey syrup</i>	8
orange & elderflower <i>london essence tonic, lime, ginger syrup</i>	8
l.i.c. coffee roasters cold brew	5

BEER BOTTLED

delirium tremens <i>belgium</i>	12.5
guinness <i>ireland</i>	8.5
leffe blonde <i>belgium</i>	9.5
magners cider <i>ireland</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
ithaca flower power ipa <i>new york</i>	9.5

BEER DRAFT

brooklyn lager <i>new york</i>	9.5
montauk seasonal <i>new york</i>	9.5
founder's seasonal <i>michigan</i>	9.5
two roads no limits <i>connecticut</i>	9.5
sloop juice bomb ipa <i>new york</i>	9.5
stella artois <i>belgium</i>	9.5
sam adams lager <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