

DOCKS

OYSTER BAR & SEAFOOD GRILL

BRUNCH

Saturday + Sunday 11:30 AM - 4:00 PM

RAW BAR

oysters ~ clams ~ lobster ~ crab meat cocktail ~ shrimp cocktail MP

SHAREABLES

- parmesan brussel sprouts *mustard emulsion* 10
- fried calamari *marinara, thai chili, rhode island* 14.5
- prosciutto + burrata *fig jam, rustic toast, petite greens* 16.5
- toast flight *avocado toast, b.l.t. toast, seasonal fruit, mascarpone + local honey toast* 15.5
- lobster roll sliders *house potato chips* 24
- b.e.c. spring rolls *bacon, egg, cheese, sriracha ketchup* 15.5
- crispy market fish tacos *pico de gallo, cilantro-lime crema* 16.5

SALADS

- caesar salad *romaine lettuce, housemade caesar dressing, parmesan, croutons* 14
- charred kale salad *spiced cashews, pickled mango, crispy plantains* 14
- fried brussel sprout salad *bleu cheese, spiced cashews, apple* 15
- sherry-thyme marinated beets *chive aioli, marcona almonds* 14
- seafood cobb salad *lobster, crab, shrimp* 33
- yellowfin tuna nicoise salad *potatoes, capers, peppers, anchioves* 27

BRUNCH

- smoked salmon omelette *caramelized onions, mascarpone* 19
- short rib hash *potatoes, poblano pepper, poached eggs* 24
- maine lobster hash *caramelized onions, spinach, poached eggs, tarragon hollandaise* 24
- seasonal frittata *asparagus, corn, goat cheese, crispy shallots* 17
- maryland omelette *crab meat, ricotta, old bay* 18
- irish smoked salmon platter *bagel, red onion, bibb lettuce, grape tomatoes, capers, cream cheese* 17
- belgium waffle *fresh mixed berries, warm maple syrup* 17
- sirloin burger *smoked tomato aioli, pickled red onion relish, sesame bun, house-cut French fries* 19 *add fried egg +1*
- chicken + waffles *sweet + spicy chicken wings, warm maple syrup* 22

\$2.5 egg white substitution

EGGS BENEDICT 20

canadian bacon ~ smoked salmon ~ crab cake +5

BOTTOMLESS BRUNCH 30

choice of any brunch item listed above, fruit salad,
coffee, juice, bloody mary or mimosa

2 hour limit for Bottomless Beverages ~ Brunch ends at 4:00 pm

SIDE ORDERS 8.5

- applewood smoked bacon
- sweet potato fries
- glazed polish sausage
- crispy parmesan crusted fingerlings
- house-cut french fries

~ we politely decline any substitutions during brunch ~