

## LUNCH

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

55

# DOCKS

## OYSTER BAR & SEAFOOD GRILL

### OYSTER BAR



<b>oyster sampler</b>	43
<i>daily selection of east + west coast oysters</i>	
<b>littleneck or cherrystone clams</b>	26
<b>jumbo shrimp cocktail</b>	24
<i>cocktail sauce, lemon</i>	
<b>colossal crab meat cocktail</b>	26
<i>cocktail sauce, lemon</i>	
<b>royale plateau</b>	74
<i>8 oysters, 3 littlenecks, 3 cherrystones, 4 jumbo shrimp, 1/2 lb cold poached lobster, seafood salad</i>	
<b>grand plateau</b>	145
<i>18 oysters, 6 littlenecks, 6 cherrystones, 6 jumbo shrimp, 1 lb cold poached lobster, colossal crab meat, seafood salad</i>	

### FRITES

<b>docks fish + chips</b>	29
<i>atlantic cod, house-cut french fries</i>	
<b>prince edward island mussels</b>	27
<i>mariniere or provencal, house-cut french fries</i>	
<b>steak</b>	30
<i>cedar river farms flat iron steak, house-cut french fries</i>	

### MAIN SALADS + SANDWICHES

<b>crab cake sandwich</b>	24
<i>jumbo lump crab cake, brioche bun, rémoulade</i>	
<b>maine lobster roll</b>	32
<i>lobster, buttered bun, cucumber mayo</i>	
<b>dock's sirloin burger</b>	22
<i>smoked tomato aioli, pickled red onion relish, iceberg lettuce, sesame bun</i>	
<b>shrimp caesar</b>	31
<i>grilled or blackened shrimp, romaine lettuce</i>	
<b>seafood cobb salad</b>	33
<i>lobster, crabmeat, shrimp</i>	
<b>yellowfin tuna nicoise salad</b>	32
<i>potatoes, capers, peppers, anchovies</i>	

### LAND

<b>honey-brined all natural amish farmed chicken</b>	30
<i>poblano mashed potatoes, cipollini onions, roasted radicchio</i>	
<b>cedar river farms ny strip steak</b>	47
<i>spicy steak fries, bordelaise sauce</i>	
<b>1855 black angus 10oz filet mignon</b>	51
<i>spicy steak fries, bordelaise sauce</i>	
<b>surf + turf</b>	60
<i>1855 black angus petit filet mignon, 1lb lobster, sautéed spinach</i>	

## SEA

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

### LOBSTER



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

### PRIX FIXE

#### APPETIZERS

new england clam chowder
house field greens salad

#### ENTREES

<b>grilled herb-marinated chicken breast</b>
<i>whole grain mustard mashed potatoes, green beans, shallots, pan jus</i>
<b>pan seared eden brook rainbow trout</b>
<i>red quinoa, green garlic-pea puree, herb raisin salad</i>
<b>linguini with mussels</b>
<i>arrabiata sauce, crispy basil</i>

chocolate chip cookie plate +5

32

### 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

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. • try our sister restaurants

Sarabeth's Jane

# 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