

LUNCH

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>	14
caesar salad <i>romaine lettuce, housemade caesar dressing, croutons</i>	14
iceberg wedge salad <i>blue cheese, red onion, bacon, tomato</i>	15
grilled beet salad <i>horseradish creme fraiche, blood orange, baby watercress</i>	15
fried brussels sprouts salad <i>dried cranberries, walnuts, goat cheese</i>	15

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



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>	

MAIN SALADS + SANDWICHES

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

LAND

murray's farm chicken	33
<i>turnip puree, roasted root vegetables, cardamom chicken au jus</i>	
cedar river farms ny strip steak	47
<i>spicy steak fries, bordelaise sauce</i>	
1855 black angus 10oz filet mignon	51
<i>spicy steak fries, bordelaise sauce</i>	
surf + turf	60
<i>1855 black angus petit filet mignon, 1lb lobster, sautéed spinach</i>	

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, sunchokes, 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, baby rainbow carrots, fine herb radish salad</i>	
linguini with freshly shucked littlenecks	29
<i>traditional red or white clam sauce</i>	

all fish can be prepared simply grilled with market vegetables

LOBSTER



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

PRIX FIXE

APPETIZERS

new england clam chowder
<i>or field green salad</i>

ENTREES

grilled eden brook trout
<i>quinoa, cashews, blood orange, baby bok choy, sesame vinaigrette</i>
gulf shrimp butternut squash risotto
<i>spinach, sage brown butter, crispy sunchokes</i>
chicken confit
<i>toasted farro, dandelion greens, sesame squash puree, maitake mushrooms</i>

house made cookie plate +5
32

SIDES

twice baked potato <i>truffle cheddar, bacon lardons, scallions</i>	10
roasted wild mushrooms <i>shallots, herbs</i>	11
charred broccolini <i>lemon, chili flakes</i>	12
truffle herb fries <i>oregano, thyme, parmesan</i>	12
asparagus-parmesan gratinee	12

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

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, domaine de la chézatte <i>france</i>	18	72
burgundy, nicolas potel <i>france</i>	14	56

ROSÉ

rosé, gueissard <i>provence, france</i>	14	56
rose, grey gardens <i>long island, ny</i>	14	56

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, cloudline <i>oregon</i>	16	64
cabernet sauvignon, giapoza <i>california</i>	15	60
super tuscan, pervale <i>italy</i>	14	56

SPARKLING

champagne, laurent perrier <i>france</i>	21	
prosecco, ruggeri <i>italy</i>	14	
cava, casas del mar <i>spain</i>	15	
sparkling rosé, jeio <i>italy</i>	14	

BRUNCH



join us for bottomless brunch
every saturday + sunday

original ginger	15	
<i>vodka, dry orange curacao, lime, ginger syrup, ginger beer</i>		
rusty sail	15	
<i>old pulteney 12 year, stroma liqueur, angostura bitters</i>		
chopin martini	16	
<i>olive juice, blue cheese olives</i>		
bubbly bourbon	15	
<i>makers mark bourbon, lillet rouge, orange + angostura bitters, champagne</i>		



live jazz band every tuesday + sunday brunch

SEASONAL COCKTAILS

happily appley	14	
<i>jim beam apple, crispin cider, lemon juice</i>		
oz	15	
<i>drumshanbo gunpowder gin, pavan liqueur, honey simple syrup, sage</i>		
g.w.t.	15	
<i>casamigos blanco, pineapple, lime, grapefruit, cinnamon</i>		

NON-ALCOHOLIC

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

CRAFT COCKTAILS

docks sour cherry mule	15	
<i>absolut citron, american fruits sour cherry cordial, lime, ginger</i>		
third ave sour	15	
<i>cihuatan 8 year rum, lemon, simple syrup, red wine</i>		
gin gin mule	15	
<i>nautical gin, mint, lime, ginger</i>		
paper doc	15	
<i>angel's envy bourbon, aperol, nonino amaro, lemon juice</i>		

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	



HAPPY HOUR

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

DRAFT BEER

brooklyn lager <i>new york</i>	9.5
blue point 'good reef' <i>new york</i>	9.5
springdale pearly wit <i>massachusetts</i>	9.5
barrier brewing co. ipa <i>new york</i>	9.5
sloop juice bomb ipa <i>new york</i>	9.5
stella artois <i>belgium</i>	9.5
moody tongue lemon saison <i>illinois</i>	10
sam seasonal <i>massachusetts</i>	9.5
bud light <i>domestic</i>	8.5

COCKTAILS

docks boulevardier	14
<i>maker mark, campari, amaro, bitters</i>	
paloma	14
<i>el tesoro tequila, lime, grapefruit</i>	