

LUNCH - DINNER

SHAREABLES

shrimp scampi <i>grilled rustic bread, tomato, scallions, capers</i>	19
spicy tuna tartare <i>avocado, eel sauce</i>	19
smoked oysters rockefeller <i>spinach, parmesan, bread crumbs</i>	18
baked clams casino <i>bacon, herb butter, bread crumbs</i>	17
fried calamari <i>marinara, rhode island or thai chili</i>	17

SOUP + 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
crispy brussels sprout salad <i>apple, baby red oak, candied pecans, blue cheese</i>	15
ruby red beets <i>horseradish crème fraîche, raspberries, baby watercress, pepitas</i>	14
<i>add shrimp - 12, add grilled salmon - 12, add grilled chicken - 6</i>	

SUSHI

yellowfin tuna roll <i>nori, sesame</i>	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 crabmeat, avocado</i>	18
spicy hamachi <i>avocado, tuna, jalapeño</i>	22
sushi platter <i>blue crab california roll, 2 yellowfin tuna, 2 yellowtail, 2 organic salmon, 2 shrimp</i>	55
sashimi platter <i>3 yellowtail, 2 shrimp, 3 scallops, 3 organic salmon, 4 yellowfin tuna</i>	55

SEAFOOD COBB SALAD
MAINE LOBSTER, CRABMEAT,
SHRIMP, AVOCADO, BLUE CHEESE
 34

DOCKS

OYSTER BAR & SEAFOOD GRILL

OYSTER BAR



oyster sampler <i>daily selection of east and west coast oysters</i>	45
littleneck or cherrystone clams	26
jumbo shrimp cocktail	24
royale plateau <i>8 oysters, 3 littlenecks, 3 cherrystones, 4 jumbo shrimp, 1/2 lb cold poached lobster</i>	76
grand plateau <i>18 oysters, 6 littlenecks, 6 cherrystones, 6 jumbo shrimp, 1 lb cold poached lobster, crab meat</i>	148

FRITES

docks fish + chips <i>atlantic flounder, house-cut french fries</i>	29
prince edward island mussels <i>mariniere or provencal, house-cut french fries</i>	27
cedar river farms flat iron steak <i>parmesan herb steak fries</i>	31
grilled 14 oz prime ny strip steak <i>parmesan herb steak fries</i>	54

SANDWICHES

all served with house-cut french fries and cole slaw

maine lobster roll <i>lobster, remoulade, buttered bun</i>	34
crab cake sandwich <i>jumbo lump crab cake, brioche bun, rémoulade</i>	27
docks sirloin burger <i>smoked tomato aioli, pickled red onion relish, iceberg lettuce, sesame bun</i>	24

HAPPY HOUR
 HAPPY HOUR OYSTERS 1.50 EACH
 3 TO 7PM - ALL WEEK
 BAR SERVICE ONLY

SIMPLY PREPARED

organic faroe island salmon	35
grilled yellowfin tuna	36
pan roasted mediterranean bronzino	33
sautéed maryland crab cakes	39
murray's farm chicken	33
<i>all simply prepared items served with a sauté of broccoli rabe, roasted fingerling potatoes, butternut squash, sage brown butter beurre blanc</i>	

PASTA

gulf shrimp risotto <i>english peas, parmesan</i>	29
linguini clam sauce <i>fresh shucked littleneck clams, house-made marinara or white wine sauce</i>	32
maine lobster ravioli <i>saffron tomato broth, shaved fennel salad</i>	33

LOBSTER



1 1/2 lb + up
available steamed, broiled, grilled, baked, chilled, or stuffed with crabmeat served with baked potato and coleslaw

MP

SIDES

charred broccoli rabe <i>lemon, pepper flakes</i>	11
sautéed asparagus <i>parmigiano reggiano</i>	11
roasted wild mushrooms <i>herbs, shallots</i>	12
parmesan truffled fries <i>rosemary</i>	12
crispy brussels sprouts <i>bacon, pomegranate glaze</i>	12
classic baked potato <i>butter, sour cream</i>	11
yukon gold potato purée	11

WINES BY THE GLASS

WHITE

	GLASS	BOTTLE
pinot grigio, giuliano rosati <i>italy</i>	14	56
sauvignon blanc, arona <i>new zealand</i>	15	60
chablis, domaine vocoret <i>france</i>	17	68
chardonnay, cambria <i>california</i>	16	64
sancerre, crochet <i>france</i>	18	72
gavi di gavi, enrico serafino <i>italy</i>	13	52

ROSÉ

rosé, triolgie <i>france</i>	14	56
------------------------------	----	----

RED

malbec, callia alta <i>argentina</i>	14	56
bordeaux, chateau de parenchere <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>	13	52
nebbiolo, marchesi gresy martinenga <i>italy</i>	17	70

SPARKLING

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

Sarabeth's

try our sister restaurants

Jane

CRAFT COCKTAILS

moulin rouge 16
hibiscus infused ilegal mezcal, lime juice, passionfruit liqueur, jalapeno

bonfire season 16
angel's envy bourbon, maple syrup, montenegro amaro, angostura bitters, oban 14 yr rinsed rocks glass

apple-y ever after 16
patron tequila, apple shrub, brown sugar-cinnamon syrup, lemon juice, apple cider

BOTTLED BEER

delirium tremens *belgium* 12.5

barrier - imposter pilsner *new york* 9.5

flagship - fresh kills ipa *new york* 9.5

greenport - leaf pile pumpkin ale *new york* 9.5

southern tier - warlock imperial stout *new york* 9.5

flying dog - gonzo imperial porter *maryland* 9.5

budweiser *domestic* 8.5

coors light *domestic* 8.5

corona *mexico* 8.5

heineken *holland* 8.5

guinness *ireland* 8.5

magners cider *ireland* 8.5

athletic brew. free wave hazy ipa non-alcoholic *connecticut* 6

DRAFT BEER

threes brewing - logical conclusion neipa *new york* 9.5

sam adams - oktoberfest *massachusetts* 9.5

bell's brewery - amber ale *michigan* 9.5

doc's hard apple cider *new york* 9.5

founders - all day ipa *michigan* 9.5

stella artois *belgium* 9.5

dogfish head - 60 minute - west coast ipa *delaware* 9.5

greenport brewery - black duck porter *new york* 9.5

bud light *domestic* 8.5

purple dinosaur 15
butterfly pea infused tito's vodka, lavender lillet blanc, lemon juice, lavender bitters

tall & dark 16
evan williams bourbon, lemon juice, cinnamon syrup, luxardo amaro, chocolate bitters

good thymes only 16
drumshambo gin, lemon juice, st. germain, thyme syrup, pear puree, aquafaba

DRAFT COCKTAILS

paloma 14
el tesoro tequila, lime, grapefruit

dock's boulavardier 14
maker mark, campari, amaro, bitters

NON-ALCOHOLIC COCKTAILS

grapefruit and rosemary spritz 8
london essence tonic, grapefruit, lemon, rosemary syrup

orange and elderflower spritz 8
london essence tonic, lime, basil syrup

HAPPY HOUR EVENTS

BAR ALCOVE, PRIVATE AND SEMI PRIVATE EVENTS AVAILABLE SEVEN DAYS

