

## 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 <i>romaine lettuce, housemade caesar dressing, croutons</i>	14
iceberg wedge <i>blue cheese, red onion, bacon, tomato</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

**SEAFOOD COBB SALAD**  
**MAINE LOBSTER, CRABMEAT,**  
**SHRIMP, AVOCADO, BLUE CHEESE**  
 33

# DOCKS

OYSTER BAR & SEAFOOD GRILL

### OYSTER BAR



<b>oyster sampler</b> <i>daily selection of east and west coast oysters</i>	45
<b>littleneck or cherrystone clams</b>	26
<b>jumbo shrimp cocktail</b>	24
<b>royale plateau</b> <i>8 oysters, 3 littlenecks, 3 cherrystones, 4 jumbo shrimp, 1/2 lb cold poached lobster</i>	74
<b>grand plateau</b> <i>18 oysters, 6 littlenecks, 6 cherrystones, 6 jumbo shrimp, 1 lb cold poached lobster, crab meat</i>	145

### FRITES

<b>docks fish + chips</b> <i>atlantic flounder, house-cut french fries</i>	29
<b>prince edward island mussels</b> <i>mariniere or provencal, house-cut french fries</i>	27
<b>cedar river farms flat iron steak</b> <i>house-cut french fries</i>	30
<b>grilled 14 oz prime ny strip steak</b> <i>house-cut french fries</i>	46

### SANDWICHES

<i>all served with house-cut french fries and cole slaw</i>	
<b>maine lobster roll</b> <i>lobster, remoulade, buttered bun</i>	32
<b>crab cake sandwich</b> <i>jumbo lump crab cake, brioche bun, rémoulade</i>	26
<b>docks sirloin burger</b> <i>smoked tomato aioli, pickled red onion relish, iceberg lettuce, sesame bun</i>	22

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

### SIMPLY PREPARED

organic faroe island salmon	34
grilled yellowfin tuna	35
pan roasted mediterranean bronzino	32
sautéed maryland crab cakes	39
murray's farm chicken	33

*all simply prepared items served with a sauté of broccoli rabe, roasted fingerling potatoes, roasted cherry tomatoes & a lemon beurre blanc*

### PASTA

<b>gulf shrimp risotto</b> <i>english peas, parmesan</i>	29
<b>linguini clam sauce</b> <i>fresh shucked littleneck clams, house-made marinara or white wine sauce</i>	32
<b>maine lobster ravioli</b> <i>cioppino sauce, 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

<b>charred broccoli rabe</b> <i>lemon, pepper flakes</i>	10
<b>sautéed asparagus</b> <i>parmigiano reggiano</i>	10
<b>roasted wild mushrooms</b> <i>herbs, shallots</i>	11
<b>parmesan truffled fries</b> <i>rosemary</i>	12
<b>twice baked potato</b> <i>truffle, cheddar, bacon, scallion</i>	12
<b>classic baked potato</b> <i>butter, sour cream</i>	10
<b>yukon gold potato purée</b>	10