

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



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>	74
grand plateau <i>18 oysters, 6 littlenecks, 6 cherrystones, 6 jumbo shrimp, 1 lb cold poached lobster, crab meat</i>	145

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>house-cut french fries</i>	30
grilled 14 oz prime ny strip steak <i>house-cut french fries</i>	46

SANDWICHES

<i>all served with house-cut french fries and cole slaw</i>	
maine lobster roll <i>lobster, remoulade, buttered bun</i>	32
crab cake sandwich <i>jumbo lump crab cake, brioche bun, rémoulade</i>	26
docks sirloin burger <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

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>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

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